

LOCAL AND PERSONAL

Siskiyou Chapter No. 21 R. A. M.
Masonic Hall, Ashland.
Notice of Meeting.
Special convocation, Tuesday evening, Jan. 31. Past Master degree on a bunch of candidates. All companies invited. Meet 7:30 sharp.
V. V. MILLS, H. P.
W. H. DAY, Sec'y.

Change of Time—
The Southern Pacific will have a slight change of time, effective February 12. The Shasta trains, both north and south, will leave the terminals at the same time, but will clip one hour off of the running time. Train 13 will be some 45 minutes later than at present, and 14 will be some 30 minutes earlier. The exact time at Ashland has not yet been announced.

Sewing machines repaired, Fixit Shop.

New Offices for Tourist Bureau—
It is noted in a Portland paper that five branch offices of the Oregon State Tourist bureau will be established in cities of the state through which there is heavy tourist travel. Ashland seems to enjoy a good deal of tourist travel, and it would make a fine place for one of these offices. Why not ask for one?

Cliff Payne makes shelves.

Called to Medford—
Mr. and Mrs. C. W. Fraley of Mountain avenue were called to Medford Saturday evening on account of the illness of Mrs. Fraley's brother, Mr. James L. Wilson of that city.

Will Work in Medford—
Edwin L. Daley who has been employed at the Eagle Meat Market on North Main street has resigned his position there and has taken charge of a market in Medford for Stanley Brothers.

Entertains Dean Rolfe—
Mr. and Mrs. Homer Elhart delightfully entertained at dinner Sunday in honor of Miss Mary A. Rolfe, dean of women at Oregon Agricultural college. Those present were, the Misses Mary A. Rolfe, Dortha Abrahams, Geraldine Ruch, Marie Ridings, Loeta Rogers, Mrs. Louise Hammond and daughter Edith.

Sells Property—
Mr. and Mrs. J. A. Hendricks have sold their property at 438 A street to Mr. and Mrs. Roberts, recent arrivals from Dunsmuir.

Visits Husband—
Mrs. Henry Provost has gone to Weed, Calif., to visit her husband, who is working for the Weed Lumber company.

Reports Some Snow—
Mr. Vernon Hooper came in from his ranch on Dead Indian Saturday and reported considerable snow on the mountains, it being from one to two feet deep according to location.

Visiting Relatives—
Mr. Virgil Hawley is again in town after several months absence visiting his father V. V. Hawley, east of town and his brother Delbert Hawley and family of this city.

Attends Institute—
Miss May Hedrick was among the teachers that attended the teachers' institute at Talent Saturday.

Visitor from Salem—
Mrs. Frank Crowson of 8th street is enjoying a visit from her mother who arrived in Ashland from Salem on Sunday morning.

Applegate Visitor—
Mrs. Christine Harr of the Applegate country, accompanied by her small son, John, arrived in town a few days ago and is visiting at the home of her parents, Mr. and Mrs. J. M. Beaver on Henry street. Mrs. Harr is a former Ashland girl and is gladly welcomed by her friends who will be glad to know that she intends to remain in our city until spring.

Quite Ill—
Mr. David L. Minkler who resides at 240 C street and who has been in poor health for some time is reported improving.

Aged Resident Seriously Ill—
Mr. L. L. Angle who makes his home with his son, Ora Angle on south Pioneer street and who has been bed fast for some seven weeks, was taken worse Sunday night.

Redecorating Building—
The interior of the Ames building at Talent is being redecorated with paint furnished by a local merchant.

DOMESTIC SCIENCE



A regular feature department edited by
Mrs. Belle DeGraf

Domestic Science Director California Prune & Apricot Growers Inc.

HELPFUL SUGGESTIONS ON MAKING BREAD

The baker's product has so improved in the last few years that home-made bread is fast becoming a lost art. There was a time when every housewife either made good bread or aspired to do so. Is there anyone who does not enjoy and appreciate a slice of good home-made bread? So, why not once in a while treat the family to the home-made loaf? And surely we will never outgrow a taste for home-made Parker House rolls.

In all my teaching experience no woman was so proud of her ability to cook as the housewife who could make good rolls. Then perhaps there are members of the family who prefer coarse breads. These are not always supplied at the baker's. Regardless of the very wonderful, modern, sanitary baking plants, every housekeeper should know how to make bread. That was clearly demonstrated during the war.

It seems strange that comparatively so few housekeepers know how to make bread when it is the most used of any one type of food. It appears on the table three times a day, every day in the year and certainly was truly named "the staff of life." If you know how to judge from the baker's product.

The longer the batter is beaten the less kneading the dough will require. When dough can be lifted in a mass on a spoon, it is ready to knead.

Dough is kneaded to mix the ingredients thoroughly, to make the gluten elastic, and to work in the air. It is sufficiently kneaded when it can be left on the board for a minute or more without sticking.

In cool weather, the bowl containing the dough may be set in a pan of warm water. To keep the dough from cooling, mix and knead it quickly.

Quick handling prevents the dough

from cooling and hastens the process of rising.

Always make small loaves to insure bread being baked through; in large loaves the heat may fail to penetrate to the center of the loaf.

If bread rises much after being put in the oven, the heat is not great enough, but if it begins to brown in less than 15 minutes the heat is too great. During the first ten minutes the loaves are in the oven, they should merely rise and perhaps begin to show a little brown in spots; in second period of ten minutes they should become a delicate brown all over the surface and cease to rise; in the third period, they should finish browning, and in the fourth they should shrink slightly from the pans. After the first ten minutes the oven heat can be decreased slightly, and as baking continues it may be lessened still more.

When baking is completed, the loaves will give forth a hollow sound when tapped, and will shrink from the pan.

After baking, remove bread at once from the pans and allow to cool in fresh air, uncovered. Do not put away until perfectly cold.

For all rolls, plain or fancy, use bread formula. If a richer dough is desired, changes may be made in the following manner.

Use milk instead of water for liquid; both shortening and sugar may be increased by one tablespoon or more to each cup of liquid. Also the white of one egg may be added. With these changes it may be found necessary to use a little more flour.

(This column will be devoted to bread recipes this week.)

Meeting Well Attended—
The meetings conducted by Mrs. Josephine Champie at the Christian church are quite well attended and music of a good quality is being furnished.

Mrs. L. A. Shaw whose home is in Spokane, Wash., arrived here from San Francisco Friday evening to spend a few days with her sister, Mrs. J. H. Suggs. Mrs. Shaw will be here until Sunday when she will leave with Mrs. Suggs for the east where Mrs. Suggs will buy her summer and fall line of goods.

Hotel Ashland Guests—
Among the Hotel Ashland guests are the following: Mrs. J. C. Wicks, Miss Coza Huddleston, Colfax Wash.; Robert McKee, aJek Howard, Hank Pace, E. V. Vaclon, R. B. Durant, H. Hirschberger, Mr. and Mrs. John Wall, B. D. Westfall, H. P. McGuire, I. Levy, C. W. Fullerton, S. J. Grimes, Portland; S. A. Danford, C. H. Hoeg, Eugene; H. Stamper, Allan H. Banks, San Francisco; A. C. Clagren, Lethbridge, Alta.; Mr. and Mrs. W. G. Wilson, Sacramento, Calif.; F. A. Jones, R. S. Kimball and J. N. Bard, American Lake, Wash.

Tourist is From North and South—
Mr. B. E. Durant came over the mountains Monday afternoon on his way from Sacramento to Portland and reports the roads in very good shape. Three machines left the Hotel Ashland Monday morning south bound and report the roads to the north in fair condition with very little snow at any place.

Masquerade and Surprise Party—

What provide to be a very delightful surprise party on Jessica Porter at her home on Palm avenue Saturday evening took place when twenty ladies in masquerade costumes put in their appearance. The party was held to celebrate the birthdays of Jessica Porter, Nellie Peters and Anna Robison whose birthdays come on the 27, 28 and 29 of January, respectively. A handkerchief shower was given each of the ladies in whose honor the party was given, each receiving quite a number of the dainty kerchiefs. The following are the ladies that were present and the costumes they wore: Ruth Gusinger, gypsy queen; Mary Johnson, Turkish lady; Ida Jennings, Foxy grandpa; Nellie Peters, a gentleman of leisure; Alice Turner, a school girl; Bessie Smith, Little Lord Fauntleroy; Florence Brookmiller, the vamp?; Bonnis Moss, Hop-Along-Soon; Abbie Hood, Sammy boy; Jennie Clapp, Lizzie Jane; M. E. Mead, the critic; M. N. Wood, a school girl; Mary Erickson, one of the bunch; H. A. Brush, chaperone; Anna Robison, Sis Hopkins; Emma Prose, military lady; Anna Moss, Colonial lady; Mildred Moss, Colonial maiden; Alda Moss, Chop Suey; Jessica Porter, the whole cheese and Vioma Wood, a basket ball girl. The party was properly ended by refreshments being served.

Birthday Party—
Mr. and Mrs. S. A. Peters Jr., entertained Saturday at dinner in honor of the second birthday of their little daughter Mellicent at the home of Mrs. Peters' parents, Mr. and Mrs. Edwin Dunn and little daughter Helen, Mr. and Mrs. S. A. Peters, Sr. Incidentally Mrs. Peters Sr., also celebrated another birthday, thereby making a double celebration.

A woman deputy United States marshal has just made her first arrest, and probably will be still crying over it by the time she makes her second one.

TOO LATE TO CLASSIFY
FOR SALE—Buick touring car. Owing to leaving town will sacrifice at \$150 cash. 63 Pine St. 122-4

FOR RENT—Furnished house, 568 East Main. Phone 332-J. 126-2

HEMSTITCHING AND PICOTING—
Attachments fits all sewing machines. Price \$2.00. Checks 10c extra. Lights Mail Order House, Box 127, Birmingham, Ala. 126-6

FOR SALE—Dining table, 5 chairs, piano, 5 rockers, writing desk and chair, davenport, dressing table, bureau, sewing machine, electric washer, porch table and 3 chairs, 1 small table, 1 bed and springs, 3 mattresses, ice box, heating stove, oil stove, sanitary couch and garden tools. Call 437-R or 63 Pine St. 126-1f

LOST—One gray furlined glove. Finder call 178 2nd St. 126-1t

FOR SALE—Good milk cow. W. L. Moore, Belview 126-5

CHERRO CHUMES
The auto's froze up, every morn, We can't even seep to blow the horn.
The gas is cold and won't warm up,
It's worse by far, than a horse and pup.
CHERRO FLOUR
A Hard Wheat Flour of Famous Blend—Guaranteed

SOME SNAPS IN USED CARS

1 Ford Coupe, '21 \$550.00
1 Buick Bug 75.00
A dandy Ford 225.00

One 1918 Chalmers Touring, excellent condition, at a bargain.

And several others including a Dort, a Reo Touring and two Ford Touring cars.

SERVICE GARAGE

A. C. CROSSMAN
22 S. Fir St. Phone 606
OPEN ALL NIGHT

A Spotlight

Is required by law if your car has no dimmers. It is a convenience at any time. We have them priced from \$3.50 to \$10.00

THE AUTOMOTIVE SHOP

100 Main St. Phone 44

Northwest's Greatest Operatic Event PUBLIC AUDITORIUM

PORTLAND, OREGON
Wed., Thurs., Fri. and Sat. **MARCH 22--23--24--25** Matinee Saturday

Chicago Grand Opera Company

MOST STUPENDOUS ORGANIZATION IN THE WORLD
311 PEOPLE, 45 ARTISTS, CHORUS, BALLET
ORCHESTRA OF 76—3 SPECIAL TRAINS TO TRANSPORT INFORMATION REGARDING PORTLAND ENGAGEMENT OPERAS AND CAST

Wednesday, March 22—MONNA VANNA
Mary Garden, Muratore, Baklanoff, Cotreuil, Mojico, Nicolay, Defreze, Polacco, conducting.

Friday, March 24—LOHENGGRIN (In English)
Rosa Raisa, Van Gordon, Johnson, Baklanoff, Cotreuil, Defreze, Cimini, conducting.

Friday, March 24—ROMEO AND JULIET
Edith Mason, Maxwell, Claessen, Muratore, Dufranne, Defreze, Cotreuil, Nicolay, Civi, Polacco, conducting.

Saturday Matinee, March 25—THAIS
Mary Garden, Dufranne, Nicolay, Pavloska, Maxwell, Claessen, Polacco, conducting.

Saturday Night, March 25—AIDA
Raisa, Van Gordon, Lamont, Co trull Lazzari, Rimini, Olivero, Cimini, conducting.

READ CAREFULLY REGARDING MAIL ORDERS
City and Out-of-Town Mail Orders for any Number of Seats May be Sent in at any Time up to and Including the Opera Week Season Orders (one or more seats for each of the five performances) will be filled first, commencing February 1.
Half-Season Orders (one or more seats for three performances) will be filled next, commencing February 15.
Single Performance Orders (one or more seats for less than three performances) will be filled commencing March 1.
ALL MAIL ORDERS should be addressed to W. T. PANGLE, Mgr., World Attractions Company, Public Auditorium, PORTLAND. To help insure safe return, inclose self-addressed and stamped envelope. Make all remittances payable to W. T. Pangle.

PRICES
(WAR TAX INCLUDED AND ALL SEATS RESERVED)
Lower Floor—First 20 rows, \$7.70; last 13 rows, \$6.60.
Dress Circle (First Balcony)—Three center sections, \$6.60; side sections, \$5.50.
Balcony (Second Balcony)—Three center sections, \$4.40; side sections, first four rows, \$3.30; side sections, last five rows, \$2.20.

STARTS TOMORROW 3 DAYS 3

WINING
THE THEATER REAUFIL

TUESDAY WEDNESDAY THURSDAS

Evening prices—
Floor 85c, Balcony 55c,
Children 25c

People You'll Never Forget

Matinee 1:30
Evenings 8:00

Alice Terry as Marguerite
Joseph Sward as Marcel Desprez
Virginia Warwick as Chichi
Rudolph Valentino as Julio
Nigel de Bruiler as Ycherloff
Pomeroy Cannon as Madriaga
Alan Hale as Karl von Hartrott
John Sampsoul as Laumer

Vicente Blasco Ibanez'

4 HORSEMEN of the Apocalypse

Music: Specially arranged by Miss Henson. Every scene in this mammoth picture correctly interpreted on our Robert Morton pipe organ.

NOTICE
Price of admission for this production is dictated by the Author and Producer and not by the Theatre Management.

To thoroughly enjoy this production you should be seated when the performance begins.

Fine For Youngsters

Nut Brown Bread

How those nice youngsters of yours do love good bread! Why not? It's the great food for growing children. And when bread is just full of rich taste and nourishment like ours, when it contains more sugar, more milk, more shortening—can you blame the kiddies for preferring Nut Brown Bread instead of the ordinary kind?

Get a loaf of Nut Brown Bread today; slice it, put jam or butter on then watch Junior and Sister smack their lips over it.

Peerless Bakery
MEDFORD, ORE.