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 All coming social or organization meetings of societies where no money contribution is solicited, initiation charged, or collection taken IS NEWS.

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"You can't beat Ashland Hi!"
 It is only a few days since the boys and girls of the high school, linked hand-in-hand, went swinging down Main street, threading their way from one side of the street to the other, among the automobiles parked at the curbs, and lustily singing at the top of their strong young voices: "You can't beat Ashland Hi!" They were invoking the spirit of enthusiasm which today has made them champions of the basketball teams of the state.

"Out of the mouths of babes and sucklings" cometh a wisdom that passeth understanding. The citizenship of Ashland might well emulate that spirit. Inject it into every undertaking that has for its goal the betterment of the community, and successful achievement is made a practical certainty. Without it, no amount of initiative will get very far. The lack of this spirit is the bane of municipal progress, the fruit of which is stagnation and consequent disintegration.

"Let well enough alone," is too often the doctrine of the self-satisfied citizen, who, having segregated enough of this world's goods to meet his modest demands, is content to sit in the window and watch the world go by. "Let well enough alone," might fittingly be set to the music of a municipal dirge. Had this spirit been permitted to prevail throughout this western country of boundless opportunities, the great city of Portland would today be merely the marking of cross roads instead of a metropolis of the northwestern empire.

The resources of Ashland are almost without limit. The surface has been barely scratched. Its rugged hills are teeming with gold, both placer and quartz, so plentiful that even chickens pick up nuggets to assist their digestion; granite quarries, the product of which is reported by experts to be superior to that of the famous quarries of Vermont; hot springs that only await development to bring them into competition with the greatest in the world for curative properties; mineral springs, including lithia, soda and sulphur, the fame of which is destined one

day to be known to the uttermost ends of the earth; a soil that for productiveness yields to no other section of the coast country, and last, but not least, an all-the-year-round climate that is without an equal anywhere on the Pacific coast.
 It's time to come out of it.
 Time to everlastingly get into the limelight.

It's time to get into the procession of progress, march shoulder to shoulder with those imbued with the enthusiasm of bigger and better things for our beloved Ashland and let some one else "watch the world go by."

THE AMERICAN HUMAN

The American man is so likeable, because he is so human; and the American woman is so charming because she is so natural. The American man is a splendid type of manhood because he is so noble at heart, because of his sportsmanship and naivete. The American woman is the model of womanhood because of her independent but suave and sweet disposition. They are admirable characters because of their human nature.

Americans as a people always sympathize with the weak. When the Boers of Africa fought against the English for their independence, American public opinion was with the underdog, the Boers. When little Japan fought mighty Russia, the Americans forgot the race question, they disregarded the yellow peril and gave their support to the underdog, Japan. In Ireland's struggle for freedom, America stood for Ireland. In the present struggle of Korea for her rights, the United States lends its moral support to the underdog. It is a part of her nature to help the weak.

The Americans love a fighter. They have no use for a man who does not assert and fight for his rights. They call him yellow. The Americans, themselves, before 1776, conscious of their own rights, under the greatest handicap, fought for their liberties. And when they succeeded in destroying the forces of despotism, the tradition of the underdog was established among them, and perpetuated by their natural sentiment to help the weak. Today, fostered by the chivalry of those pioneers of the Golden West, America stands as the unchallenged champion of the rights of the underdog.

THINK DROPS

If you can't help, don't hinder.
 Live today that tomorrow may not be ashamed of it.

Think well on the future.
 Though the present is all thou hast for the future will soon be present. And the present will soon be past.

Basketball champions of the state! Sounds good, doesn't it? "You can't beat Ashland Hi!"

"Build with the birds." Now is the accepted time to get that new home or to fix up the new one. The birds are doing it, why not you? You serve best when you serve others, and every nail you have driven helps the other fellow in the effort he is making to do likewise. In helping him you help yourself.

British Columbia's Timber.

Directly and indirectly the timber industries of British Columbia represent nearly half the trade and commerce of the province. In 1920 they produced nearly \$93,000,000 worth of commercial material and it is estimated that the 1921 output will run well over the \$100,000,000 mark. The output in 1920 was approximately 2,000,000,000 feet of wood products, and over 20,000 men were employed to produce this quantity.

DOMESTIC SCIENCE
 A regular feature department edited by Mrs. Belle DeGraf
 Domestic Science Director California Prune & Apricot Growers Inc.

CUSTARDS AND CUSTARD DESSERTS—Continued.

Two eggs to a cupful of milk will give a solid custard if baked and served in individual custard cups. But if the custard is to be unmolded and hold its shape perfectly it will require three eggs for each cupful of milk. A custard pie filling will be firmer if three eggs are used for each cupful of milk. When custards are to be served from the dish in which they were baked, two eggs to each cupful of milk is sufficient.

Junkets are a form of custard. They are very wholesome and digestible. They are made of milk curdled with rennet. Rennet is supplied in the form of junket tablets. Junket desserts and custards are particularly good for children and can be given to babies who are just beginning to eat solid food.

The cooking of custards requires care, especially the liquid or soft custard. It must be stirred constantly until it thickens, which can be determined by a thin coating that will cling to the spoon. Remove from the fire at once, stir for a few seconds, as the heat of the utensil will finish the cooking. Turn at once into a cold bowl and when chilled, add the flavoring. If by any chance the custard has been over-cooked and looks curdled, pour at once into a cold bowl and beat with a rotary egg-beater. This will probably restore it, but it will not be quite as creamy. The inexperienced cook will find that for each cupful of milk one-half teaspoonful of cornstarch may be added to the sugar; this will usually prevent separation or curdling. However, the custard will not be quite so delicate. All delicate puddings made with a custard foundation or with many eggs require a moderate heat and should be set in a pan of hot water to cook, the water being kept under the boiling point. The following recipes are sufficient to serve four persons. They may easily be divided in half to serve two.

Soft Custard

Two eggs, two cups of milk, half cup sugar, one teaspoon vanilla.

Scald milk in a double boiler; beat eggs slightly, add sugar gradually. Pour hot milk over the mixture and stir until sugar is dissolved. Then set over hot water and stir constantly over a low fire until custard thickens and coats the spoon. Remove from the fire at once, stir a few seconds and turn into a cold bowl. Add flavoring when partly cold.

Baked Custard

Two eggs, two cups milk, half cup sugar, one teaspoon vanilla, nutmeg. Scald milk in a double boiler; beat eggs gradually add sugar; then pour hot milk over the mixture. Add vanilla and pour into custard cups or a baking-dish; sprinkle top with a little nutmeg and set dish in a pan of hot water and place in a moderate oven. Bake until firm in the center. If the knife comes out clean the custard is baked. Individual custards will bake in about 30 minutes, if baked in a large dish, about 45 minutes.

Caramel Custard

One-half cup granulated sugar; baked custard recipe.

Put the dry sugar in a saucepan over a low fire and stir constantly until it forms a golden syrup. The sugar goes through several stages before it melts and great care must be taken not to burn it or there will be a bitter taste. As the sugar melts, remove the pan from the fire and stir, letting the heat of the pan accomplish some of the melting. This prevents the chance of burning. When sugar is melted, pour into warm custard cups or baking-dish. If cups are warm the syrup can be spread before it hardens. Pour in the prepared custard and bake. The caramel forms a sauce for the custard.

Chocolate Custard

Add one-third cup granulated chocolate to the sugar when making the custard, or melt two squares of unsweetened chocolate and add to the mixture. This applies to both soft and baked custards.

Cake Pudding

Slices of stale cake, macaroons or lady fingers can be served covered with a soft custard and make a most palatable dessert.

Maple Custard
 Two eggs, half cup of maple sugar or syrup, two cups milk.
 Prepare as for baked custard.

Mocha Custard
 Two eggs, half cup sugar, one cup coffee, one cup milk.
 Prepare as for baked custard.

Cocoanut Custard
 Add one-third cup of cocoanut to the baked custard recipe.

Fruit with Custard Sauce
 Sliced oranges, bananas, cooked figs or prunes make a very nice dessert if covered with a soft custard.

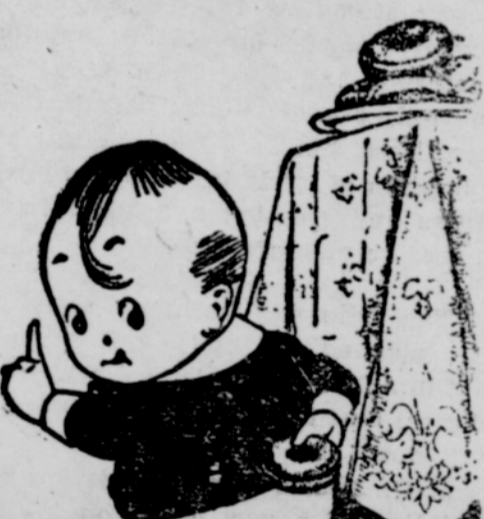
A new "wireless" direction finder is slated to enable a pilot to steer a ship with the guidance of sun or lighthouses.

IDOL VENERATED IN INDIA

Thousands Take Part in Annual Pilgrimage to the Shrine of the Famous Juggernaut.

The "Car of Juggernaut" is the car which the idol, Juggernaut, or Jagannath, rides in triumph procession in India when the festivals of Jagannath are celebrated. Jagannath is another name for the Indian god Krishna (supposed to be the eighth incarnation of Vishnu), and it also is the name of the idol in a temple at Puri in Orissa on the Bay of Bengal, a temple dedicated to Krishna, a wooden image with a red body, black face, gilt arms—its crimson mouth wide-open and its eyes sparkling with gems—this idol in its rich robes presents a very striking appearance.

Jagannath is throned between his sister Subhadra and his brother Balarama, one black and the other white. At the times of the festivals of Jagannath the idol is placed on a great car bearing 16 wheels, drawn by some of the people who crowd from all parts of India in pilgrimage to this shrine. Sometimes as many as a hundred thousand are there. It was stated that in former days many of the pilgrims threw themselves under the wheels of the "Car of Juggernaut," immolating themselves in the belief that they would thus be transported direct to heaven.



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JET IN HEADRESS

Pearls Also Used to Add to Decorations for the Hair.

Bracelet Encircles Arm at Wrist and Above Elbow, Connected by String of Beads.

Jet used singly or combined with pearls makes up some of the most striking combs and headresses, either seen in the shops or worn by smart Parisiennes, observes a fashion writer. A jet comb noticed recently was set with two rows of pearls, the upper row two sizes larger than the lower. The touch of chic, however, lay in the fact that the comb reached almost from ear to ear, giving a wonderful effect against the dark red hair on which it was worn.

A headress made entirely from jet consists of a narrow band worn low on the forehead and having three circular ornaments overlapping each other at the front. At either side are jet rings, which are as large as bracelets and which give the effect of mammoth earrings. Accompanying this headress is a pair of jet bracelets, one encircling the arm at the wrist and the other above the elbow, and both connected by a string of jet beads. The prematurely white-haired woman who wore these affected a one-piece dress of white velvet, the slight gathers across the front held in at either side with a jet ornament.

A new bracelet made large enough to wear just below the shoulder is of pearls strung on silver and has a fringe of pearl beads which falls over the arm. This fringe is sometimes of uniform length and at other times has pointed scallops. This fringe idea is carried out in bracelets of pearls combined with onyx, thus making a much more striking and really smarter bracelet than the pearls alone.

THE STRIKING WHITE SERGE



This winsome costume of white serge is trimmed with black and white braid and black wool fringe. The over ready cape which reaches almost to the hem of the skirt is popular at Southern resorts. The white hat completes the outfit.

FASHIONS IN BRIEF

Closely fitting hats of felt and beaver are popular for sport wear.

The bateau necklines and other shallow décolletés are preferred to the extremes just now.

Short capes have stole collars of fur, and are edged with narrow black silk fringe.

An uneven line at the hem may be very attractively developed by a sash tied so that one end hangs well below the skirt hem proper.

The new handbags for spring must be flat and thin and ornamented with onyx, karacite or jewels, whether they be of silks, moires, velvets, faille or satin.

Clusters of chenille dots on the light veils will take one of the leading ranks among the veillings in the spring. In the cluster effects there will be several contrasting colors.

A novelty apron that has been especially featured at a smart New York shop is made of suede cut in stripes that are studded with steel beads, forming a pattern. This novelty is being shown as the successor to silk fringe, which has been so extensively used as dress trimming.

Hats of Felt.

Hats of felt, bound with a crepe ribbon and pressed into ridges or folds around the top of the crown, are particularly smart. They come in all shades of tan and brown and in black and dark blue. There are two ways of trimming them. One is to use ostrich and one is to use a cocarde, bow or band of ribbon. The ribbon, of course, preserves the tailored effect of the hat. The ostrich makes it into a more elaborate hat for afternoon dress wear.

"Build with the Birds."

The KITCHEN CABINET

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"Come out and play in the winter, with the snowflakes in your hair, Come while the gray clouds spill them like feathers in the air, And come when the sun is shining on the daisies at your feet, Out in the meadow come and play, for all the year is sweet."

PINEAPPLE GOOD THINGS

For appealing salads, tasty desserts and tempting fruit dishes and drinks there is nothing quite so delicious as pineapple.



Fruit Tart.—Bake a rich crust of pastry until a delicate brown. One-half hour before serving fill the shell with canned pineapple, either crushed or grated. Pour over a thick boiled custard seasoned delicately with vanilla and place it where it will chill. Place a meringue on top and brown lightly or small baked pastry stars with a few marshmallows may be used to decorate the top.

Pineapple Cake.—Take one-half cupful of butter, cream and add two cupfuls of sugar gradually, then the well-beaten yolks of four eggs. Mix and sift two and one-fourth cupfuls of flour with four teaspoonfuls of baking powder; add alternately with one cupful of milk and three-fourths of a teaspoonful of flavoring. When well blended fold in the whites of the eggs beaten stiff. Bake in three layers in a moderate oven. Fill with

Pineapple Filling.—Take one cupful of sugar, one-half tuppful of boiling water and cook until it threads. Pour gradually on a well-beaten egg white. Beat until thick and of the right consistency to spread on the cake. Drain the juice from a can of crushed pineapple, spread the pineapple over the cake, then spread with the boiled frosting.

Pineapple Sherbet.—Boil two cupfuls of water with one cupful of sugar, dissolve one tablespoonful of gelatin (softened in a tablespoonful of water) in the hot sirup, beat until cold, then add the well-beaten whites of four eggs and a can of crushed pineapple, with the juice of a lemon. Freeze and serve in sherbet glasses.

Sponge Cake With Pineapple.—Arrange small pieces of sponge cake in a pint bowl, pouring over as much thick pineapple juice as the cake will absorb. Set in a cool place; at serving time, invert on a platter and garnish with pineapple and whipped cream.

Nellie Maxwell

THE LONDON FOLLIES
 PAGE, THURSDAY NIGHT

Fresh from triumphant engagements in San Francisco and Portland and other coast cities, "The London Follies" are to be at the Page theater next Thursday night. This famous organization numbers 70 people and is headed by Harry Tate, who is known as the king of England's laughmakers and has appeared at more royal command performances than any other comedian in the world. This is his first tour of this country as he has never before appeared outside of New York and Boston on this side of the water.

The company surrounding Mr. Tate is said to be composed of the best revue talent that London can produce, including Lillian Coles, Marie Dayne, Mollie Molteno, Billy Holland, Deane Tribune, Ken Kennedy, W. Wania, Henri Rosen, Harry Gibson, Harry Beasley, Lon Manse and Roland Hutchinson, as well as a chorus of specially selected English beauties.

George C. Warren, dramatic editor of the San Francisco Chronicle, has the following to say of the opening performance in San Francisco. "The

English invasion of the western stage began very pleasantly last night at the Columbia theater, where Albert de Courville's "London Follies" opened. The strangers made a decidedly good impression, introducing two or three comedians of worth—a pair of beautiful and talented young ladies, Lillian Coles and Connie Browning, and there is a chorus that knows how to dance.

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 You'll feel that way about the picture—IF YOU MISS IT!
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'THE IRON TRAIL'
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