

Classified Column

Classified Column Rates
One cent the word each time.
To run every issue for one month or more, 1/4c the word each time.

MISCELLANEOUS

DRESSMAKING—Work guaranteed. 147 Factory St. Mrs. B. Van Hardenberg. 31-1mo.*

FOR RENT

FOR RENT—Furnished house. Inquire 126 Church St. 52-3

FOR RENT—Completely furnished apartment. 75 Bush St. 51-1f

FOR RENT—Three and four room furnished apartments, 339 East Main, Phone 171. 52-3

FOR RENT—Lower floor apartment. Close in and modern with private bath. Phone 481-J. 50-1f

FOR RENT—A 3 room furnished apartment, close in, paved street. Phone 432-Y. 50-1f

FOR SALE

FOR SALE—Apples. Phone 10F13. 49-1 mo.*

FOR SALE—Chevrolet Touring Car, new top, tires and battery and in good condition. \$120, if taken at once. 137 Oak St. 52-3

FOR SALE—Cheap or trade for Ford roadster, Chevrolet touring car, good top, tires and good condition. 137 Oak St. 47-4tp

ANY GIRL IN TROUBLE—May communicate with Ensign Lee of the Salvation Army at the White Shield home, 565 Mayfair Ave., Portland, Oregon. 10-1yr

FOR SALE—A real paying restaurant—fine location, good patronage. Only reason for selling, poor health, not able to handle. See E. E. Phipps, Real Estate Broker, 73 Oak St. 52-1f

PIANO TUNING

PIANO TUNING—\$3.50. Tuned at home and have your piano traded by Carl H. Loveland, Studio 135 E. Main St. Phones 134 and 465.

WANTED

WANTED—Sewing. 137 First St. Jessie Seering. 50-5*

WANTED—Trailer suitable for Ford car. Inquire 928 B St. 52-1

WANTED—Boy to learn printing trade. Call at Tidings office. 141f

Boy on bicycle who picked up spaniel pup near Junior high Monday, please return to Rev. Chaney, 117 Laurel. 51-2*

LOST—Spaniel pup, light brown with white on face, return to Rev. Chaney, 117 Laurel St. 51-2*

Convalescent Home—There is a place waiting for you. We are putting the house next door into service and will always have room for the ones who take sick suddenly.

Fix Up Shop
We repair furniture and anything that needs fixing. North Main next to Homes Grocery Store.

For a smooth shave, and quick service, go to the Shell Barber Shop, across from Depot. Grinding of all kinds. Children's work a specialty.
W. A. SHELL, Prop.
532 A. St. Ashland, Ore.

CONSTIPATION
A cause of many ills. Harmful to elderly people. Always relief in taking
CHAMBERLAIN'S TABLETS
Easy—pleasant—effective—only 25c

A Carload of Fencing, just in. Why pay 10 or 15 cents more per rod elsewhere. Just for to be mean, and to trade out of town, and genuine good American fence too that you will get here.
New and old Sewing machines always on hand. Harnes and implement. You will always find the best at
PEIL'S CORNER

NEW FURNITURE ALWAYS ON HAND
New bedroom, parlor and dining room furniture, floor coverings, ranges, kitchen equipment, heaters, etc.
We have some late shipments in many lines.
ASHLAND FURNITURE COMPANY
94 N. Main

Eugene Baptists propose \$110,000 church structure.

This is Ashlands Place To Find What It Wants To Eat Sunday



A Feature Page For Telling the Cooks About the Good Eatables

The KITCHEN CABINET

(6, 1923, Western Newspaper Union.)
'It is easy to convince ignorance concerning new things. It is not easy to convince knowledge.'

CELERY COMBINATIONS

Those who eat the greatest variety of vegetables in season will need no blood purifiers or tonics. Celery is especially good as a nerve tonic and is said to be good for those suffering with rheumatism. Celery is one of the vegetables which combines well with meats, fruits, as well as other vegetables.

Celery Soup.—Cut up three cupfuls of celery into small pieces and bruise with a potato masher. Cook in boiling water until tender, then rub as much of the pulp as possible through a sieve. Scald two and one-half cupfuls of milk, with a slice of onion, then remove the onion and add the milk to the celery pulp and liquor. Blend with three tablespoonfuls of butter, cooked with three tablespoonfuls of flour; season with salt and white pepper and add a beaten egg just before serving.

Creamed Celery in Cheese Shell.—Prepare cooked celery by adding it to a cream sauce and a cupful of parboiled oysters. The oyster liquor may be used for part of the liquid in making the white sauce. Turn into a shell of pineapple or Edam cheese, cover with buttered crumbs and grated cheese and wrap the cheese in a brown paper. Bake until thoroughly hot. Remove the paper and serve on a folded napkin.

Celery Croquettes.—Cook together one large potato and three-quarters of a cupful of chopped celery until tender. Remove the potato and mash it fine. Drain the celery, mix it with the potato; add two tablespoonfuls of chopped pecans, one-half tablespoonful of butter and turn out to cool. Form as usual into croquettes and fry in deep fat. Serve hot with any desired sauce.

MORE CELERY COMBINATIONS

Celery makes a very pretty garnish when curled. Cut it in two-inch lengths with a sharp knife; beginning at the outside of the stalk, make five cuts to the center, leaving a bit to hold the spray together; turn the other end of the stalk and cut in the same way. Drop the pieces thus shredded into ice-cold water and in an hour they will be curled. These curled pieces may be used in salads with other vegetables or fruits, or they may be used as a garnish for a dish.

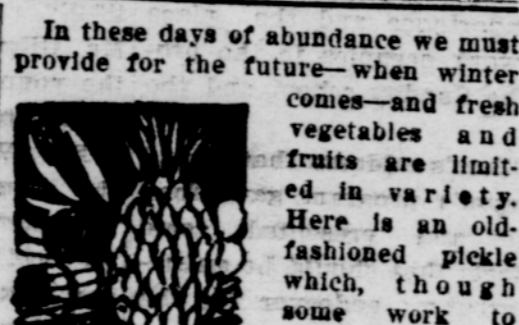
Hashed Potatoes With Celery.—Melt one and one-half tablespoonfuls of butter over a moderate fire; put in one cupful of finely chopped celery; cook for fifteen minutes, stirring occasionally, then add two cupfuls of cold boiled potatoes finely chopped and cook until slightly colored. When nearly done season with salt and pepper and serve sprinkled with chopped parsley.

Scrambled Eggs With Celery.—Melt one tablespoonful of butter; add four tablespoonfuls of chopped celery; cook slowly for fifteen minutes; add four eggs and stir until set; season well and serve at once.

Baked Celery With Cheese.—To two cupfuls of celery, cooked until tender, cut in inch pieces, prepare one cupful of white sauce and dice one cupful of good, snappy cheese. In a baking dish put a layer of celery; cover with a layer of cheese, then the cheese with a layer of white sauce. Repeat, using the above proportion; finish the top with white sauce covered with buttered crumbs. Put into the oven long enough to brown the crumbs and thoroughly heat the dish. Over-cooking will toughen the cheese and make it stringy, unattractive and hard to digest.

The banana is a fruit always found in the ordinary market. It is delicious served fresh or cooked, and often adds a touch of flavor to a dish, taking it out of the ordinary class of plain foods.

Baked Bananas.—Take one-half cupful of sugar, one tablespoonful of starch, one-half teaspoonful of salt; mix well and stir this mixture into a cupful of boiling water and cook until free from any raw, starchy taste. Add two tablespoonfuls of lemon juice, two tablespoonfuls of grape jelly and, when blended, pour this sauce in a buttered baking dish. Cover with a half-cupful of crumbs and bake until the buttered crumbs are brown and the bananas feel softened.



In these days of abundance we must provide for the future—when winter comes—and fresh vegetables and fruits are limited in variety. Here is an old-fashioned pickle which, though some work to prepare, is worth all the trouble it makes.

Virginia Mixed Pickles.—Slice half a peck of green tomatoes and 15 medium-sized onions. Cut four heads of cabbage as for slaw (that is, shred very fine), quarter 25 cucumbers and cut into two-inch pieces leaving the peel on. Add one-half peck of small onions. Mix with salt and let stand twenty-four hours, drain and squeeze dry as possible and cover with vinegar and water. Let stand a day or two, drain again and mix with one ounce of celery seed, one-half ounce of ground cinnamon, one-fourth cupful of white pepper, one-half pound of white mustard seed, one pint of grated horse radish, two ounces of turmeric. Boil six quarts of vinegar and pour boiling hot over the pickles. Do this three mornings in succession, using the same vinegar each time. The third morning add one pound of sugar to the vinegar, then mix one cupful of olive oil with one-half cupful of ground mustard and add when the pickles are cold.

Tomato Butter.—Take seven pounds of ripe tomatoes peeled and sliced, three pounds of sugar, one ounce each of whole cinnamon and cloves and one pint of vinegar. Boil three hours; during the last of the cooking stir to keep from scorching. This may be kept in unsealed jars.

Red Pepper Jam.—Take twelve large, sweet red peppers, remove the seeds and put through the meat chopper, using the medium knife. Sprinkle with a tablespoonful of salt and let stand three or four hours. Drain, put into a kettle and add one pint of vinegar and three cupfuls of sugar. Boil gently until of the consistency of jam—about an hour. Pour into sterilized glasses and when cold cover with paraffin. This makes six glasses.

Butter Rolls
Fresh and rich, Saturday Special—really delicious



Lithia Bakery

Breakfast Fried Apples.—Core, after washing and wiping dry, four large apples; slice in quarter-inch slices, without removing the skins. Melt two tablespoonfuls of butter in a hot frying pan, put in the apples and cover immediately. Cook briskly for a few minutes, then turn over with a broad spatula. When the apples are soft and well cooked, sprinkle lightly with sugar and brown. Cinnamon may be added if liked. Serve hot with breakfast bacon or sausages.

Piquante Cocktail.—Take one cupful of canned cherries, three tablespoonfuls of candied ginger, chopped, one-half cupful each of powdered sugar and orange juice, one-third of a cupful of grapefruit juice and one cupful of canned pears cut in cubes. Place the fruit in cocktail glasses and pour the juice over it. Sprinkle each glass with a half-tablespoonful of chopped ginger.

Baked Apples With Bananas.—Take six large apples, one cupful of strained honey, one tablespoonful of butter, one and one-half bananas and six marshmallows. Wipe, core and peel the apples. Place them in a saucepan with the honey and butter. Simmer, turning often to cook until tender, but not long enough to lose their shape. Remove to a casserole and insert a quarter of a banana in each cavity made by the core. Place a marshmallow on top and bake in a quick oven long enough to puff and brown the marshmallows. Serve at once.

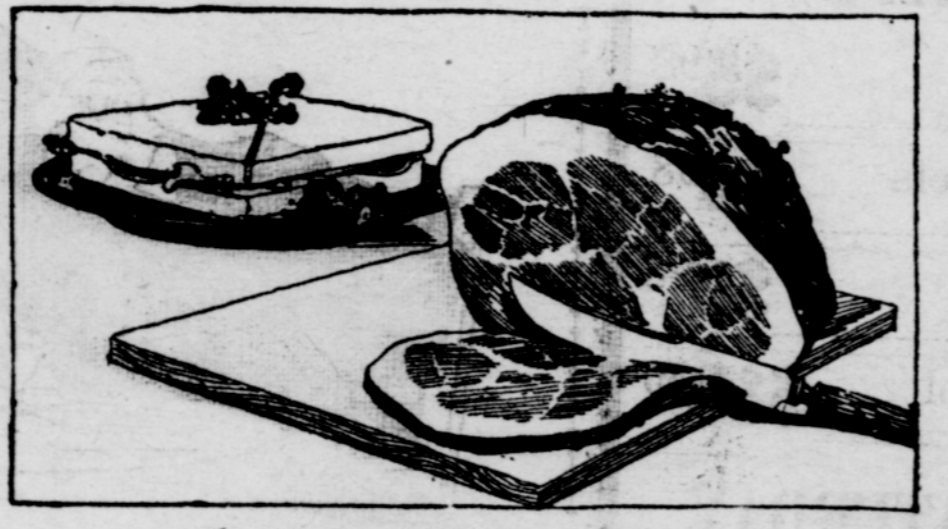
Nellie Maxwell

PLAZA MARKET SPECIALS

- Netted Gem potatoes, per 100 lbs—\$1.50
High Patent Idaho flour, per sack \$1.60, by bbl \$6.25.
Crown and White Loaf flour, none better, per sack \$2.00, per bbl \$7.40.
Crown dairy meal, per sack \$1.85, 5 sack lots at \$1.75.
Mill run per sack \$1.50, 5 sack lots \$1.40
Economy mixed feed, per sack \$1.40, 5 sack lots \$1.30
Crown scratch feed, contains sunflower seed and egg making essentials, per 100 lbs, \$2.85, 500 lb lots \$2.75
Crown egg mash, 100 lbs \$2.80, 500 lb lots \$2.65.
Buttermilk egg mash, 100 lbs \$3.05, 500 lb lots \$2.90

We must empty our feed room in order to remodel; so we are offering special inducements to move our present stocks.

Plaza Market
H. A. Stearns We Deliver 61 N. Main
Market Page Ad For Results



Three Prizes
\$5.00—HAM—HEN
To Cash Customers

On Purchases Made Saturday, November 3

How You Get Them
WITH EVERY 25c CASH purchase on Saturday, November 3, (tomorrow) we will give a coupon entitling each cash customer to an opportunity on one of the three prizes offered in this ad.

This offer and prize opportunity is good for only Saturday, Nov. 3, so make cash purchases that day at

East Side Market

Man can now fly like a bird, but a bird seldom ever tries any of these tail-spin stunts.—Cleveland Banner.

When a man gets a letter from his wife during his absence from home he simply reads the postscript and sends her a check.—Mobile News-Item.

Building Being Renovated.—The building recently vacated by the Jordan Electric Store is being renovated this week by A. Schuerman preparatory to the establishment of a grocery store. Painting, calsoning and papering are being done to renew the interior.

This appears to be the psychological moment for Indians to petition Washington for the return of Oklahoma.—La Salle Post.

Genius inevitably has marked peculiarities. Lloyd George is said to have expressed a desire to go to Chattanooga.—Nashville Banner.

We shall not join the klan while they continue to charge \$10 for ordinary cotton nighties.—Peoria Star.

If a cause is just it eventually will triumph in spite of all the propaganda issued to support it.—La Salle-Peru Daily Post.

Netted Gem Potatoes, \$1.50 for 100 lbs. Plaza Market, 61 N Main. 52-2

Yes—Malted Milk twin bread 10c. Bon Ton. 34-1f

A full line of fresh home made candy every day at Enders. 41-1f

Announcement
Our New Fourth Street Cash Market Will Open for Business, Monday, Nov. 6.
Will carry a complete line of Fresh and cured Meats, Fish and Poultry
We solicit a share of your patronage
Perry & Newby
Opposite Whittle Transfer Co. Barn—Fourth Street

Special Saturday Sales
Will be a Weekly Feature beginning Saturday, Nov. 3
THESE SALES WILL BE UNUSUAL IN THAT THEY WILL GIVE YOU JUST A LITTLE BETTER VALUES IN MEATS THAN EVER OFFERED TO YOU IN ASHLAND. WE'RE NOT QUOTING PRICES TODAY. CALL TOMORROW AND EACH SUCCEEDING SATURDAY AND GET PRICES THAT WILL ASTONISH YOU.
SATURDAY SALE PRICES
Will be in effect on all Fresh and cured Meats, Poultry and Rabbits.
Where Quality Is Best and Prices Lowest
Eagle Market
82 N. Main Phone 107

28 Stores 20th Century Grocery 28 Stores
20th Century Grocery Stores offer a Dozen Good Ones Good all next week from and including Saturday, November third until Friday evening, November the 9th.
Any Flavor Jello Each 9c
Kellogs Corn Flakes Per Package 9c
Solid Pack Tomatoes "Gold Leaf Brand," large No. 2 1/2 cans 3 for 40 cents.
Seedless Raisins In Bulk 2 Pounds 25c
Paper Shell Almonds 1923 Crop Pound 29c
Vim, Finest Patent Flour, 49 pound sacks \$1.83, No. 10 sax 43 cents
Alpine Milk 5 Tall Cans For 52c
Pink Salmon Tall Cans 3 For 40c
20th Century Coffee, Pound 35 cents, 3 pounds \$1.00
Albers Flapjack Large Package Each 20c
Creme Oil Soap 4 Bars For 25c
Crystal White Soap 5 bars 22 cents
Ashland Medford Grants Pass