

Classified Column

Classified Column Rates One cent the word each time. To run every issue for one month or more, 1/2 the word each time.

FOR RENT

FOR RENT:—5-room furnished bungalow, lovely yard, fronting park on Granite street, E. T. Staples. 67—2*

FOR RENT:—6-room unfurnished house, 63 Alida, Phone 299. 67—3*

FOR RENT—Furnished modern 5-room bungalow with garage. Inquire E. D. Briggs. 65—4

FOR SALE

OWNER WILL SELL a good 5-room home at 399 Beach street. Call. 67—2*

FOR SALE:—White enamel range, good as new. I. J. Hayes, R. F. D. 1, Box 120. 66—4*

WOOD FOR SALE:—Fir and Spruce, 16 inch, \$8; Hard wood 16 inch, \$12. Delivered. Mountain Fuel Co. Siskiyou or leave order at Beaver Realty Co. Ashland. 50—1 mo.*

FOR SALE:—1922 Maxwell touring car in excellent condition. Miss Coffee, Tidings office.

FOR SALE — Six-room house. Modern with garage. One block from new Hotel. Inquire 370 Hargadine street. 65—1*

FOR SALE — 200 White Leghorn pullets (pedigreed tanned strain). Phone 17F11. G. D. Paris, 1145 N. Main. 65—1*

FOR SALE — Remington No. 10 Typewriter. Wide-carriage, operates like new. First offer of \$50.00 takes it. BRIGGS & BRIGGS, Attys., Pioneer Block. 65—4

FOR SALE:—Tanned—Holly-wood cockerels, pedigreed, dams, records up to 280, sire record over 270. The male is half your flock. 112 Nutley St. Phone 456J. 53—1*

WOOD FOR SALE:—Fir and Spruce, 12 inch \$8. Hard wood 16 inch \$12. Delivered. Fountain Fuel Co Siskiyou or leave orders at Beaver Realty Co. Ashland. 50—1 mo.*

MISCELLANEOUS

WANTED:—Milk cow and work team in exchange for feed and keep during the winter. L. D. Bushnell, P. O. Box 502. 66—6*

LOST, some time ago, Bible, size about 4x6, concordance, maps, subject index, etc., passages well marked. Valued as keepsake. Finder return to Tidings office, or Phone 479-J, Reward. 64—1*

WANTED:—Protect yourself against the uncertainties of winter. We can assure you a good position in your own county, that will pay you well. Write us at once. Nogar Corporation, 301 Couch Bldg., Portland, Oregon. 54—18

DRESSMAKING and Tailoring reasonable prices, all work guaranteed. Mrs. B. Van Hardenberg, 147 Central Ave. 55—1 mo.*

DRESSMAKING and plain sewing. Mrs. Dale Day, 129 Granite street. 60—1 mo.*

ANY SKIN ERUPTION HEALED WITH SULPHUR Irritation and Breaking Out Often Healed Over Night, Says Skin Specialist

Any breaking out or skin irritation on face, neck or body is overcome quickest by applying Mentho-Sulphur, says a noted skin specialist. Because of its germ destroying properties, nothing has ever been found to take the place of this sulphur preparation that instantly brings ease from the itching, burning and irritation.

Mentho-Sulphur heals eczema right up, leaving the skin clear and smooth. It seldom fails to relieve the torment or disfigurement. A little jar of Rowles Mentho-Sulphur may be obtained at any drug store. It is used like cold cream.

ANY SKIN ERUPTION HEALED WITH SULPHUR Irritation and Breaking Out Often Healed Over Night, Says Skin Specialist

The CALIFORNIA OREGON POWER COMPANY Preferred Stock yields 7.14% ask any member of our organization

PROFESSIONAL

PHYSICIANS

DR. HAWLEY—Above Tidings office. Phone 91.

DR. C. W. HANSON Dentist Special attention given to pyorrhea. Office upstairs in Beaver Block. Phone 178-J. 233-tf.

DR. ERNEST A. WOODS—Practice limited to eye, ear, nose and throat—X-ray including teeth. Office hours, 10 to 12 and 2 to 5. Swendenburg Bldg., Ashland, Ore.

DR. E. B. ANGELL—Chiropractic and Electro-Therapy. Office phone 48; residence 142. First National Bank building.

THE SOUTHERN OREGON CLINIC 1st National Bank Bldg. Medical—Surgical—Obstetrical—Diagnostic X-ray

R. W. Stearns, M. D. R. E. Green, M. D. R. W. Sleeter, M. D. Office hours 2-5 p. m. Phone 233-R

CONVALESCENT HOME Where the sick get well. Cottage Plan. We board and care for invalids and old people. Maternity Dept. Call 153

MONUMENTS

ASHLAND GRANITE MONUMENTS Blair Granite Co. S. PENNINGTON, Manager Office 175 E. Main Res. Phone 444-Y

ANY GIRL IN TROUBLE—May communicate with Ensign Lee of the Salvation Army at the WhiteShield Home, 565 Mayfair Ave., Portland, Oregon.

PLANING MILL JORDON'S BASH AND CABINET WORKS, Cor. Helman and Van Ness. 194-tf

TRANSFER AND EXPRESS White Transfer & Storage Co. for SERVICE. Experienced movers and packers of household goods. Dealers in coal and wood. Phone 117. Office 99 Oak St. near Hotel Ashland

T. I. POWELL—General Transfer—Good team and motor trucks. Good service at a reasonable price. Phone 83.

FEHIGE-ROACH Transfer — Express — Storage Hauling — Dray work of all kinds. Quick motor service. Dry wood of all kinds. Phone 410-R 375 B, St. 112-tf

ASHLAND PAINT CO Dependable Painting Contractors & Decorators SWENNING & GEAR Phone 408-J 57-1 mo.*

WOOD SAWING WANTED—Wood sawing. Tel 470-J. 63—1mo*

CREAM WILL CLEAR A STUFFED-UP HEAD Instantly Opens Every Air Passage—Clears Throat, Too

If your nostrils are clogged and your head is stuffed because of nasty catarrh or a cold, apply a little pure, antiseptic cream into your nostrils. It penetrates through every air passage, soothing and healing swollen, inflamed membranes and you get instant relief.

Try this. Get a small bottle of Ely's Cream Balm at any drug store. Your clogged nostrils open right up; your head is clear; no more hawking or snuffing, dryness, struggling for breath is gone. You feel fine.

HAPPINESS depends on how you feel

If you do not feel good, full of pep and the joy of living—nine times out of ten it's your liver.

CHAMBERLAIN'S TABLETS Act without making you sick. Take two tonight. Feel good in the morning. Get a package of 50 for 25 cts. Sold everywhere

For a smooth shave and quick service go to the Shell Barber Shop. Ladies and children get your hair bobbed and Marcelled.

W. A. SHELL, Prop. 532 A. St. Ashland, Ore

Portland — Star Lodge, Odd Fellows, will build \$35,000 hall on Borthwick street.

Society

Miss Edith Dodge, Editor Phone items to her at 39, between 8 a. m. and 5 p. m.

CALENDAR OF EVENTS

Wednesday, November 19. Auxiliary to the Trinity Guild will meet at the Parish House.

Thursday, November 20. Ladies Elks Club will meet in club rooms.

Thursday, November 20. G. A. R. will meet at the home of Mrs. Peil on Granite street.

Saturday, November 22. P. E. O. will meet at the home of Mrs. W. E. Blake.

Monday, November 24. Ashland Music Study Club will meet in the Armory at 7:45. Everyone invited to attend.

Civic Club—

About thirty-five were present at the Civic Club meeting which was held at the clubhouse yesterday. The regular business meeting was held and the salute to the flag with the change in it which has recently been made, was repeated. Miss Hicks then told several incidents of the meaning of the American flag to others, in observance of flag day during Better Book week. Miss Hicks stated the fact that 33 years ago last Thursday the Ashland Library Association was formed. During these thirty-three years Mrs. E. V. Carter has been connected with the library, either on the board of directors or as the librarian. Miss Ewing was the first librarian here and Miss Hicks first started work at the library twenty-one years ago yesterday.

The names of two new members, Mesdames J. V. Miller and Frank Crouch were announced. Miss Betti Kessi, advertising agent for the Lyceum course was introduced and described the course. The musical numbers by Mrs. Aitkens were enjoyed very much and she charmingly responded to the encore. Asking for volunteers to help sell tickets to the Lyceum, Mrs. Fuller spoke for a few minutes.

Mrs. Louis Dodge, vice-president of the Oregon Parent-Teachers Association gave the main address of the afternoon, touching upon points that are vitally interesting to every club woman. She told of the aims of the association and what they have accomplished in child welfare work. The statement that of the five million illiterates in America, three million of them are American born, and that illiteracy is six times as great in localities where child labor is countenanced, show that a great deal of work is necessary along these lines. Mrs. Dodge also spoke in brief of the juvenile work in the county and urged that more attention be paid to this, citing several instances where juveniles were treated unjustly. She closed her talk with the statement of Calvin Coolidge regarding the needs of America today and urged that we try to better child welfare conditions.

Following the delightful program, refreshments were served with Mesdames E. V. Carter and Homer Barron presiding at the tables, decorated with huge bouquets of yellow chrysanthemums. The hostesses for the afternoon were Mesdames Emil Peil, E. V. Carter, Homer Barron and L. S. Brown.

Methodist Dinner—

The men of the Methodist Church met at the church parlors last night and brought in the church wood. This is an annual event and after the wood is brought in the ladies of the

church serve dinner to the men. Last night a large number were present and after working for several hours on the wood a bountiful supper was served, which was greatly appreciated by all. Following the supper a meeting of the Epworth League was held and "Win-My-Chum" week which is being observed now was discussed and plans were made for its observance.

Elks Club —

The Ladies Elks Club will meet at the club rooms Thursday afternoon with Mesdames W. H. Bartges and Don Whitney as hostess. This meeting was postponed from last week on account of the funeral of B. B. Kellogg. Meetings will also be held on the fourth and the eighteenth of December.

Entertained—

The Christian Endeavor Society of the Christian Church was entertained at the home of its president, Miss Mabel Hager at 472 Scenic Drive Thursday evening. As this was the time for the monthly business meeting, the first part of the evening was turned over to business.

Various games were enjoyed the rest of the evening and a guessing contest caused much amusement. Miss Elsie Crowson, Miss Marie Gorman and Charles Putman won prizes on this contest and Miss Hazel Walters won the consolation.

At a late hour refreshments were served by Mrs. Hager, assisted by Miss Eunice Hager.

The guests were Rev. and Mrs. V. K. Allison, Eugene and Rosemary Allison, Mrs. F. H. Crowson, Misses Elsie Crowson, Marie Gorman, Aleta Cozart, Beatrice Cozart, Ruth Anderson, Levita Culverston, Hazel Walters, Ima Crowson, Virginia Hooper, Mabel Hager and Eunice Hager and Messrs Rodney Bergan, Kenneth Madden, Charles Putman, Ralph Putman, Henry Van Prooyen, Arto Swingle, Arthur Cooper James Briggs, Everett Redifer.

Style Hint—

PARIS, Nov. 19. — Fashion spells fans for the coming Winter, and this means feathered ones in large number.

Bands of feathers, ostrich or marabout, have been the most popular trimming for the Summer months, and now that Winter is here feather fans of corresponding or contrasting shades will be taken from the bottom drawer and put to use on formal occasions. Ostrich feathers are always popular, the long, waving ones, with half-curved tips in deeper tones, one chic Parisienne, at the premiere of "La Chauve Souris" last week, was carrying a fan in the burnt-orange shades; and another smart spectator, in black velvet, had one in superb shades of blue.

Swans' feathers are making up many of the new fans. They look much like chicken feathers, but take any color and blend well with any kind of stick. And, after all, it is the sticks that give the fan one-half its real value. There are tortoise-shell and ivory and bone ones to match the feathers. Rare fans have sticks inlaid with seventeenth century figurines done in gold. Pheasant-tail fans have the bird's head mounted on one of the "outside sticks. And parrot feathers are clipped straight across the top with one much longer tuft of feathers in the middle. Then there are those of osprey, arranged in three tiers, with the last one ending in a lovely curling swirl of graceful feathers. Charming black-and-white fans come in short, downy duck feathers; and peacock tails will make you a handsome fan, if you aren't superstitious.

With white lace gowns some smart women are carrying white lace fans, with mother-of-pearl sticks. Cunning little gauze ones, spangled with bees or butterflies, are on display in a window of the Avenue de l'Opera. Painted ones, with one large flower cut out to make the edge petal-shaped, and perky ones, in birds, are attractive.

Astoria — Standard Oil storage tanks and pipelines being rushed at Port of Astoria.

Baker, Ore from recent Salmon creek discovery shows up to \$6,000 gold per ton.

Union high school proposed for Milwaukie.

Hogs at union stockyards passed 10-cent market last week.

Salem building permits for October were \$256,000, passing 40 western cities in per cent of gain.

Pendleton — Umatilla county budget for 1925 is \$518,413.70, or \$300.11 less than 1924.

Grass Rockers

Ideal Christmas Gifts. Serviceable and inexpensive

THE ASHLAND FURNITURE COMPANY 83 N. Main

The First and Original Cold and Grip Tablet Proven Safe for more than a Quarter of a Century as an effective remedy for COLDS, GRIP, INFLUENZA and as a Preventive. The box bears this signature E. W. Brown Price 30c.

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Appetizing Autumn Dishes

CASSEROLE OF LAMB WITH VEGETABLES

Over dishes are becoming more popular because the appearance of the food is more appetizing than that prepared on top of the stove. And experienced housewives who are using self-basting enameled ware roasters, realize that this utensil is best adapted to meat dishes where basting plays such an important part in the flavor and browning of the roast. And after the meat is cooked, enameled ware is most easily cleaned, no matter how thick the gravy.

A wholesome baked dinner consisting of meat and vegetables can be prepared in a self-basting enameled ware roaster, which saves considerable time. All the real work is in the preparation—the cooking only requires an oven of the proper temperature and timing.

Wipe two pounds of lamb shoulder or neck chops with a damp cloth, trim, sprinkle with salt, pepper and flour and brown quickly in a hot, greased frying pan. Place in a self-basting roaster and add two cupsful of diced carrots and a dozen small white onions. Add two cupsful of water to the fat in the frying pan; let boil up once and then pour over the meat, adding more water if necessary, just to cover the chops. Cover the roaster and bake in a moderate oven for one hour. Then add one teaspoonful of salt, six small potatoes cut in halves, and two cupsful of canned peas. Cover closely again and continue baking one hour longer. Thicken the gravy slightly before serving.

TRY THIS GREEN TOMATO CONSERVE

By this time of the year most housewives have all sorts of delightful preserves, preserves and jams already stored away for winter use. So this is just the time to turn attention to green tomatoes, which, really have many possibilities.

A conserve is one delicious way of preserving the versatile tomato. A modest supply of this sweetmeat can be made with four pounds of green tomatoes.

Slice the tomatoes and remove the seeds as far as possible. Then scald them for just a moment, drain well and chop fine. Slice four lemons also and remove the seeds, cover with cold water and simmer till tender; then chop them together with one pound of seeded raisins. Cut one half pound of crystallized ginger into minute pieces, but do not chop it. Mix all together well, and drop in a few tiny pieces of stick cinnamon.

Add four pounds of sugar, stir vigorously and let stand overnight. Because of the fruit and vegetable acids contained in this mixture and the necessity of its standing in a utensil overnight, an enameled ware preserving kettle should be used. The porcelain-lined surface of the enameled ware is proof against these acids and

TOMATOES STUFFED.

A LA NICOSE. PARIS, Nov. 19.—Select twelve small tomatoes, round and firm. Make an incision around the stem; and through this opening remove the water and seeds. Season with salt and pepper and add a little oil.

Cut into small pieces a large cucumber. Salt and let stand for two hours. Press in a cloth.

Chop finely a bit of garlic and some parsley, with three small peppers. Season well and mix with the cucumbers. Add oil and vinegar and mix well. Fill the to-

Franklin's Superior Bread

would not be so popular, unless it was really SUPERIOR The Franklin Bakery Phone 199

Fontana's is doubly good. It has abundant flavor without unpleasant starchiness. Cooks up tender and snow white. Eat it in place of potatoes or meat. 100 a package, and each package is a meal in itself.

Sallow complexions—often the result of improper digestion—USE CALUMET THE WORLD'S GREATEST BAKING POWDER for nutritious healthful foods—watch your complexion improve

SALES 2 1/2 TIMES THOSE OF ANY OTHER BRAND



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CARDINAL LOGUE DIES

BELFAST, Ireland, Nov. 19.—Cardinal Logue died today in the Palace of the Cardinalate at Armagh. The death was due to feebleness and old age. Cardinal Logue was eighty-four years old.

Portland — Oregonian will add another story to its famous newspaper building.

Eugene — Estimated population of Lane county is 54,000, gain of 17,654 since 1920.

Now is the time to buy spray pumps, plows and harrows, drills and all kinds of farm implements. Fencing in every style. Harness, collars, snaps, and pads. New and used Sewing Machines. Auto Robes, etc.

PEIL'S CORNER

Everything in the Greenhouse Line

SORE THROAT VICKS VAPORUB

Gargle with warm salt water then apply over throat.

BIG, COZY LEATHER ROCKERS

that would soon become the most popular furniture in the house, because the most comfortable.

SWENSON-PEEBLER Furniture Company

"Use Your Credit With Us"

Columbia Plaster Board

with the use of thin putty, makes a solid-plastered wall—strong, fire-resisting, practical, economical. It does away with the dirt and mess of plastering.

Columbia Board is an OREGON PRODUCT made in Portland; particularly adapted for

—Making an extra room in the basement.

—Building a sleeping porch.

—Finishing part of the attic.

—Improving walls and ceilings of a house.

—Inclosing a porch or dividing a room.

—Fixing up a den, study or playhouse.

and many other uses. When interested call and see the board and let us tell you more about it.

Carson-Fowler Lbr. Co.

"In the Heart of Town"

Let Us Save Your Car

With Expert Alemite Lubrication

FIRESTONE TIRES—VALVOLINE OILS

OESER'S ASHLAND SERVICE STATION

Discussion

THERE are times when we want to discuss. We don't want to be handed merely cold facts. We want to look at things from all sides. Talk over your finances with the officers of this bank and get warm and friendly advice.

The Citizens Bank of Ashland Ashland, Oregon