

LOCAL AND PERSONAL

MONDAY'S NEWS

About fifteen members of the American Legion responded to the invitation extended by Rev. C. A. Edwards to attend the lecture on Lincoln which he gave at the Methodist church last Sunday evening.

Nels Erickson has sold his residence property on Fairview street to a family from California who expect to come to Ashland and take possession on the 15th of this month. Mr. Erickson is yet undecided where he will locate.

The next sitting of county court is February 14, at which time the February cases will be set by Judge Calkins. There will be a large amount of litigation on the docket the coming term.

Reo Stratton, who has been in Ashland recently from Eugene, visiting with his mother, left this morning for Klamath Falls.

Mrs. Galey and daughter, Miss Mahel Galey, who came here from Portland Saturday for a brief visit with the family of the former's son, H. C. Galey, will leave today for San Francisco and Oakland to look up a residence location.

Miss Hazel Powell, of the clerical force of the First National Bank, left last night for Portland where she will visit for three weeks.

Mrs. A. D. Jilkson is recovering from an illness which has kept her in the house for several days.

The E. N. Norton Motor company sold this week a sport model Columbia Six to Mrs. Pearl Marrett.

An interesting article on Crater Lake appeared in a recent number of the Christian Endeavor World. It was written by Rev. John T. Farin, D. D., of Philadelphia, and was finely illustrated and gave a good description of this wonder of the West.

John Farmer of the Bellevue district is reported quite ill with an attack of measles. It is stated that his whole household are afflicted with the disease.

Mr. and Mrs. R. P. Walker drove down to Medford this morning to spend the day with friends.

Mrs. Pearl Stevens left last night for Roseburg to visit for the coming three weeks.

Mrs. Henry Frame of Talent, who has been spending the winter in California, passed through Monday on her way to Washington to visit with her daughter, and stopped off to spend the day with Dr. and Mrs. J. B. Webster.

Mrs. Antidel, who has been a guest of Mrs. C. F. Koehler at the Presbyterian manse for the past week, left last night for Los Angeles, where she will visit for a short time before returning to her home in Omaha, Neb. Mrs. Antidel became very much attached to Ashland during her stay here, and is thinking seriously of returning and making this city her permanent home. She is a sufferer from asthma, and during her brief stay here stated that she had never felt better in her life, and feels that a continuous residence here would entirely rid her of this dread disease.

H. Hooper and Louis Dodge, two local sportsmen, went down to Grants Pass Saturday to investigate the fishing conditions there, and talk up the proposed legislation regulating the fishing of the Rogue river with the Grants Pass fishermen's club members.

Henry Williamson, the aged father of Mrs. William Lindsey, is seriously ill at his home on Church street. At last reports he was slightly improved.

Mr. and Mrs. George Carey returned home yesterday morning from an extended visit with relatives in Corvallis and points in the Willamette valley.

Mrs. F. J. Shinn received word yesterday morning that her son, Neil, who is a student at the North Pacific Dental College in Portland, has been elected grand master of the North Pacific College chapter of the Psi Omega fraternity.

Mr. and Mrs. W. R. Brown of Conneaut Lake, Pa., arrived in Ashland yesterday and will be guests of the former's father, A. R. Brown, for three weeks.

HALF-PINT EVAPORATES EVERY TUCK OF CLOCK WASHINGTON, D. C. — Every time the clock ticks one-half pint of bonded liquor evaporates, disappears in the air. That is the official statement on evaporation and leakage of the 70,000,000 gallons of goods in the 350 bonded warehouses of the country. The term used by the revenue bureau is "outrage" and the yearly outrage on present stocks is about 2,500,000 gallons, which comes down to about half a pint a second.

An Englishman is the inventor of a flameless, fireproof tamping plug to prevent blown out shots in mines.



The Social Realm

Dinner Party Mr. and Mrs. W. W. Hovener entertained as dinner guests Mr. and Mrs. A. Butler, Mrs. Stratton and son, Rex, at their home on Granite street last Sunday.

Eleven O'Clock Club Met The second dance of the newly reorganized Eleven O'clock club was held in Chautauqua Memorial hall last night. Virtually the same attendants were present as greeted the initial meeting, and a most delightful evening was spent by the participants. Good music was a pleasing feature. These dances will be given fortnightly during the balance of the winter.

Former Teacher Married Announcements have been received in Ashland of the marriage of Miss Maude Nisley, a former high school teacher of Ashland, to a Mr. Glasgow, a former schoolmate in Nebraska, which took place in Everett, Wash., last Thursday. They expect to pass through Ashland some day this week on their way to St. Joseph, Mo., to make their home. The bride was a particular favorite while in Ashland, both among the students of the high school and her associates. Her proficiency as a teacher won recognition for her, and she was given a position in the Everett schools three years ago.

Lodge Visited Talent A large company of the members of Hope Rebekah Lodge went down to Talent last Saturday evening where they attended the meeting of the lodge there and assisted in the initiation of a number of members. A social session followed the regular lodge meeting at which a sumptuous banquet was served. Upwards of forty or fifty were present from the Ashland lodge.

Card Club Met Mr. and Mrs. W. A. Shell entertained the newly organized card club last night at their home on Granite street. Six tables were arranged, and an enjoyable evening spent in playing 500 until a late hour, when the hostess served refreshments, assisted by Mrs. Johnston. Before the company retired Clyde Torrence, a son of Mrs. Shell, who had served in the navy during the world war, fired a rocket from No Man's Land, that he had brought home with him on his return from war. The next meeting of the club will be with Mr. and Mrs. W. G. Curry on Factory street in two weeks. Those attending last night were Mr. and Mrs. W. G. Curry, Mrs. J. D. McKee, Mr. and Mrs. George Yates, Mr. and Mrs. Butler, Mr. and Mrs. G. H. Ketchum, Mr. and Mrs. L. A. Roberts, Mrs. Wilshire, Mrs. Livingston, Mrs. Wallace, Mrs. Gearhart, Mrs. Johnston, Mrs. Dean, Misses Wilshire and Alexander, and Mr. Torrence.

Organized Card Club Mr. and Mrs. W. J. Wallace entertained a party of friends at cards at their home on Mountain avenue last evening. Five tables were prepared, and a most delightful evening was spent by those present. After finishing the time allotted at cards, Mrs. Wallace served delicious refreshments. This event proved of so much pleasure that an organization was formed to meet every week at the various homes of the participants and follow this mode of entertainment throughout the winter. The guest list included Mr. and Mrs. J. D. McKee, Mr. and Mrs. W. A. Shell, Mr. and Mrs. W. G. Curry, Mr. and Mrs. C. A. Shuttie, Mr. and Mrs. G. H. Ketchum, Mrs. Roy Gearhart, Mrs. Alex. Livingston, Mrs. G. H. Johnston, Mrs. Mary Wilshire, Mrs. Geo. Yates, Misses Pearl Wilshire and Elsie Alexander.

School Entertainment The students at the Senior High school gave an interesting entertainment last night in connection with a pie auction, the proceeds for which were to be devoted to preparing for the issuance of the "Rogue," the high school annual. Each class in the school gave an entertainment, and as the others were not apprised of the features provided by them, the joints were greeted with much applause as they appeared. The newly organized high school orchestra made its initial appearance and rendered some extremely classy selections which were enthusiastically received. This was followed by the senior girls who put on a fashion show. Ten girls appeared, one at a time, representing the fashion dating from the hoop skirt and wasp waist period, down to the latest vogue of 1920. The freshmen then presented a mock wedding which elicited much amusement from the spectators. The sophomores were represented by two girls who sang and

played on ukuleles. The junior class gave a musical program consisting of a piano duet, a guitar solo by Jennie Dow and a sailor dance by Dorothy Tinker, after which the senior boys gave a farce, "The Bogus Doctors," which was cleverly acted. A large amount of pies were then auctioned off, after which a social period followed in which these pies were consumed by the young people with the frank disregard to indigestion which youth has the advantage of possessing. The school netted the sum of \$45 from its entertainment.

Brown-Wicks Wedding Announcements have reached Ashland of the marriage of Clyde Brown, a well-known Ashland young man, and son of Mrs. C. H. Brown, and Miss Lavern Wicks of Dunsmuir. The ceremony took place in Sacramento on February 4. The couple have gone to Southern California on their honeymoon for a week or two, after which they will live in Dunsmuir, where Mr. Brown is in the employ of the Southern Pacific.

Elks Ladies' Card Party Thursday, February 12, is the date of the next ladies' party at the club rooms. All Elks ladies are cordially invited to attend.

If you play cards don't fail to come as the card playing is heartily enjoyed by all present. Both five hundred and bridge are being played and a prize given to the one winning the highest score in each game. If you do not play cards but would like to learn, get enough ladies together to make up a table and you may have a table of your own where the hostesses of the afternoon will be glad to start and help beginners. Even if you cannot get a full table (four ladies), do not hesitate to come, as the officers and hostesses will always be glad to fill in so that beginners may have a chance to learn. And please remember that you are very welcome and we are glad to help beginners. If you do not care for cards get some of your friends together and bring your fancy work. These parties are one of the most enjoyable events of the social season. Light refreshments are always served. Card playing begins promptly at 2:30 and stops at 4:30.

SECRETARY. * * * * * DO YOU KNOW? * * * * *

Do you know that the people will vote, on May 21, on a measure that appropriates \$514,000 a year to the University and \$655,000 to the Agricultural college?

Do you know that this is a matter of life or death for higher education in Oregon?

Do you know that both institutions are steadily losing their best men on account of financial inability to hold them?

Do you know that Oregon in 1918 possessed \$411 worth of buildings per student at the University and \$529 at the Agricultural college? Do you know that the average for the state institutions in the country in 1918 was \$255?

Do you know that the enrollment of students in Oregon since 1918 has been one of the most rapid increases in the whole country? Do you realize that no additional buildings have come to completion in that time?

Do you know that the Oregon institutions were poor to start with, even before conditions became so much worse?

Do you know that good education is the real cause of progress and prosperity and good government?

Do you know that Oregon has been furnishing good education to its young men and women? Do you know that there is a point of economy below which this cannot be done?

Do you know that a little knowledge is a dangerous thing, and that an unduly cheapened education is like hiring a cheap doctor—it probably makes you worse instead of better?

Do you know that it is the duty of every educated person to make these facts clear to all? Do you know that if you do not act, nobody else can?

STARVING CHILDREN TO BE FED AT MILAN VIENNA—An Italian train has just arrived to take 2500 starving children of Vienna to Milan for the remainder of the winter. The train brought several carloads of badly needed American Red Cross supplies. The departure of the children completes the tenth consignment sent to Italian towns to recuperate. Thousands of children, too feeble to undertake the long journey, have been assembled in hospitals.

Salem—New cannery planned here by Puyallup & Sumner Co. of Washington.

POR SALE—Plymouth Rock rooster, also Plymouth Rock eggs for hatching, 15 for \$1. Call at Beaver Realty Co.'s office. 154-2

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

Cake comes on the list of luxuries at the present period of high prices, so the utmost care should be taken both in the method of preparation and in the quality of material used. Good flour is absolutely essential if the best results are to be obtained. Also care should be taken in the selection of shortening, if butter is not used. The best results and flavor will always be obtained from butter, but owing to the high cost at the present time, butter substitutes are being used which give satisfactory results. The mixing and baking of a cake require both skill and judgment. The baking needs more study and care than the mixing, for no matter how well you have put cake batter together, if the oven is not right the cake may be a failure.

There are two classes of cakes which contain butter or other shortening, and sponge cakes in which the butter is omitted. As the cakes containing shortening offer more variety, we will study that subject first.

Prepare Pans and Oven Before Mixing Batter Pans should be prepared and oven heated before mixing the cake batter. For success, care must be taken in measuring, all measurements being level. There are two ways to add the shortening. For inexpensive cakes, containing a small quantity of shortening, the result will be found satisfactory if the fat is melted and added to the batter after the cake is all mixed. For the better class of cakes, where one-half cup or more of shortening is used, the shortening is beaten to a cream, or until smooth and waxy.

This can be accomplished easily if the mixing bowl is lined with hot water, then wiped dry before shortening is placed in it. Add sugar gradually to the creamed shortening and continue to beat until mixture resembles whipped cream. Separate the eggs, beating yolks until thick and lemon colored, and the whites until stiff. Add the beaten yolks to the creamed butter and sugar mixture. Add the flour, sifted with the baking powder, and milk alternately,

beating well. Flavor and fold in the stiffly beaten egg whites. Beating Before Adding Eggs Increases Firmness The more the cake is beaten before the egg whites are added, the firmer will be its texture. Separating and beating the eggs gives a light, fluffy cake. The eggs can be added to the creamed sugar and shortening mixture one at a time, unbeaten, but beating each egg vigorously when adding to the batter will produce a cake which is moist and fine grained, and one which keeps in good condition for some time.

Cakes should be baked as soon as mixed. So much depends upon the proper baking, and the best way to assure satisfactory results is to time the cake and divide the baking into quarters. In the first quarter the mixture should rise in the pan. In the second quarter it should continue to rise and brown in spots. In the third quarter the top of the cake should be uniformly browned. In the last quarter the cake should shrink from the pan, when it should be baked.

If in doubt as to whether the cake should be taken from the oven, test it by touching lightly in the center. If baked, the mixture will spring back, but if not quite cooked it will hold the impress of your finger. This rule for timing applies to all cakes whether layer or loaf, or where a slow or medium oven is used.

Oven Door Should be Opened With Caution The time for baking will vary a little for different ovens, but the average time for a medium-sized layer cake is from fifteen to twenty minutes. Loaf cakes three inches thick will require about forty minutes; sheet cakes and cup cakes, about twenty-five minutes. Cakes baked in a brick-shaped pan will require an hour or longer. A moderate oven will give the best results for nearly all cakes.

If the batter rises in a cone in the center you are using too hot an oven, and a crust has formed before the

mixture has had time to rise. The oven door may be opened to watch the cake if it is done carefully, not opening the door too wide, so the cold air rushes in, and closing the door so as not to jar the oven.

PUBLIC FORUM CO-OPERATIVE INTEREST.

Article No. 3. Before I got fairly started with the co-operative interest articles "Every One for Himself" bobs up and demands a purely test—that he only who has no sin be allowed to throw stones, and all because I own stock in the Ashland Fruit and Produce association, an institution which is handling flour made in Klamath Falls. I did not suggest that the merchants stop importing flour. I understand that the Ashland mill does not manufacture enough bread stuff to feed all the people. I only suggested that we consume our own products first, thereby cutting out unnecessary freights.

When Mr. Sanford harnessed up his horse and started out to lay in his season's supply of flour, if he had to get his flour at his own mill or go to Klamath Falls, 60 miles away, there is every reason to think that he would have patronized his own mill. But since some one else did the hauling and the merchant was willing to shave his profit enough to offset the freight and still under-sell the home mill, in order to save money as he thought, he bought Klamath Falls flour. This is the usual practice among people.

Mr. Sanford, who is a producer and consumer is also exporting flour. If he had been in the habit of demanding home products first and every one of us consumers was doing so, there is no doubt but what he would have gotten his flour cheaper than he did. He did not claim that Klamath Falls flour was any better. I understand that Seattle claims that her flour is superior to ours and asks more money for it. Now if some one sees you and you fail to appear in court the judge renders the verdict against you and you have the bill to pay, right or wrong.

Outside buying and selling ought not to enter in until we have first consumed our own products. Is it not about time that we refute the charge that other communities are making better stuff than us, if it is

not true? And if it is true, ought we not correct the fault or get out of the business? The merchants are going to handle about what the people want. If the producers who are also consumers are not making the best, there is something wrong with the machinery and it should be made good. It is to the interest of all to make the best and the duty of every one to see to it that we do make the best. If the goods that we manufacture here are not good enough for home consumption and have to be shipped away, it is certainly a bad recommendation for our producers.

I am not claiming that the Ashland Fruit association did anything wrong in buying flour at Klamath Falls. On the contrary it did the correct thing to buy from Klamath Falls, since Klamath Falls buys tons and tons of our fruits and vegetables. But I do say that all our merchants should be forced to handle and give first place to home products. And it is the duty of the Fruit Association to see to it that the producer has a chance to buy his own products first, and that the price to him is as low as possible.

The next article will be on collective buying and selling, keeping in mind that any one who labors in a useful occupation is a producer. The man who turns the brake that stops the car that lands our products in the markets of the world is just as much a producer as the man who sows and reaps.

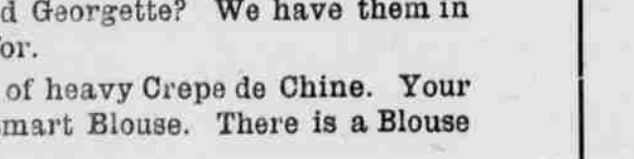
J. H. DILL.

EGGS FOR HATCHING BROWN LEGHORN EGGS for hatching. Call 1340 Ashland St., or phone 494-R. 82-4

FOR SALE—Good team of horses, weight about 1500 lbs., bay; one black team, weight about 1150 lbs., cheap, or trade for colts, cattle or hogs; also one small span of mules. J. W. Grantham, Talent. Phone 4P13. 136-2

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