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**FREIGHT RATE
REDUCTIONS ARE
CITED BY ESPEE**

A statement from G. W. Luce, freight traffic manager of the Southern Pacific company, who has just returned to San Francisco from Chicago, was received at the Portland offices of the system yesterday concerning reductions in rates achieved at conferences there. Mr. Luce said that, in addition to the recent reductions proposed on freight, export and import, in transcontinental rates to meet water competition on vegetables, melons, cantaloupes and apples, the Southern Pacific company has made more than 600 tariff adjustments and reduced local freight rates from and to individual points voluntarily and at the request of patrons.

"As evidenced by the new reductions appearing in our freight tariffs, which are filed for public inspection," said Mr. Luce, "it will be seen by the frequent changes appearing therein that the Southern Pacific company is making every effort to adjust its rates from day to day to meet the ever-changing conditions, whether they result from the increase in freight rates which took place on August 26, or from new commercial situations warranting some modification in the existing freight rates.

"The reference to tariff adjustments in our local rates does not take into account the large number of reductions made in freight rates published jointly with other lines in western territory by the Pacific freight traffic bureau, nor does it include transcontinental rate reductions to which the Southern Pacific company is a party. The joint rates and transcontinental rates which have been reduced since August 26, 1920, total into the thousands.

"It will involve considerable labor to form an estimate of the actual number of rate reductions which have taken place since August 26, but to cite an example and to show the significance of just one of the 600 tariff adjustments referred to before, I would like to point out the rate from certain Oregon mills to destination in California, Nevada, and Utah, which involved the establishment of 6280 lower rates to 1570 stations. This tariff became effective in May of this year."

Ladies Auxiliary Meet

The Ladies Auxiliary club at their regular social meeting Monday evening voted to contribute fifteen dollars from the club to the playground committee for use on the playgrounds in Union Park. It was also voted that each club member make an individual contribution to a fund which will be turned over to the Red Cross in the name of the Auxiliary Club for the fund which is being raised for the Pueblo, Colorado. Members are asked to leave contributions at McNair's drug store at the Plaza. Mrs. Ruth Grieves and her two sons, Billy and Bobby and Miss Bernice Meyer were guests that evening.

**OBSERVE FLAG DAY
AT ELKS CLUB TUESDAY**

Flag Day was observed in Ashland yesterday evening by a parade and public service held at the Elks Club under the auspices of that lodge. The American Legion, G. A. R., the Women's Relief Corp., the Elks, and patriotic citizens took part in the parade which formed at the Plaza at 7:45 o'clock in the evening and started at once for the Elks Club where a speaker's musical program had been arranged. The principal speaker of the evening was Fred C. Homes, who delivered an address on the "Flag."

County Mayors Invite Governor Olcott for County July 4 Parade

(Contributed)

The committees working on the big Jackson county parade and celebration to be held in Ashland July 4th have been on the job every minute since the preliminary meeting Friday night. As the plans develop they will be announced from time to time, and many striking and novel features are being planned. It can safely be said now that Southern Oregon never had anything to equal the entertainment in store for Jackson county people on July 4th this year.

All the mayors of the cities and towns of the county have sent a joint invitation to Governor Ben Olcott to come to Ashland by aeroplane to attend and review the celebration and parade. Steps were taken to have a Government aeroplane go to Salem on the morning of the celebration and bring the Governor to Ashland, returning in the same manner in the evening. This is believed to be the first occasion in this country where a Governor has done anything of this kind. It supplies a fine opportunity for our "Flying Governor" to indulge in a pastime that is said to be a hobby with him.

The prize of \$100 offered by Mr.

Jesse Winburn for the most original feature in the parade has set everybody thinking hard, and there promises to be keen competition for the handsome prize from every part of Jackson county. The fact that the winning feature need not necessarily be elaborate and costly enables the smaller communities to take part with as much chance of carrying off the prize as the larger cities. The second prize of \$50 and the third prize of \$75 will also be awarded for originality.

The prize of \$50 for the best humorous stunt in the parade, whether with an automobile or by an individual, is going to bring out many competitors, as it affords an opportunity for everybody, whether the owner of a car or not, to use his or her ingenuity in supplying something for the crowd to laugh at.

The prize of \$25 to the community sending the largest marching body will be awarded on the basis of population, the winner being the town or city with the largest percentage of its population in the parade. Ashland is barred from this prize.

The judges for awarding these prizes will be editors of newspapers in Jackson county.

An Established Human Peril

"The danger of the typhoid or house fly in the carriage of disease has been abundantly demonstrated, and yet it is allowed to breed unrestricted all over the United States; it is allowed to enter freely the houses of the great majority of our people; it is allowed to spread bacteria freely over our food supplies in the markets and in the kitchens and dining rooms of private houses."

Thus writes Dr. L. O. Howard in a communication to the National Geographic society. He continues: "Even if the typhoid or house fly were a creature difficult to destroy, the general failure on the part of communities to make any efforts whatever to reduce its numbers could properly be termed criminal neglect; but since it is comparatively an easy matter to do away with the plague of flies, this neglect becomes an evidence of ignorance or of a carelessness in regard to disease producing filth which to the informed mind constitutes a serious blot on civilized methods of life.

"If we allow the accumulation of

filth we will have house flies, and if we do not allow it to accumulate we will have no house flies. With the careful collection of garbage in cans and the removal of the contents at more frequent intervals than ten days, and with proper regulation of abattoirs, and more particularly with the proper regulation of stables in which horses are kept, the typhoid fly will become a rare species.

"We have shown that the typhoid or house fly may carry typhoid fever, Asiatic cholera, dysentery, cholera morbus and other intestinal diseases; it may carry the bacilli of tuberculosis and certain eye diseases; it is everywhere present, and it is disposed of with comparative ease. It is the duty of every individual to guard so far as possible against the occurrence of flies upon his premises. It is the duty of every community through its board of health, to spend money in the warfare against this enemy of mankind. This duty is as pronounced as though the community were attacked by bands of ravenous wolves."

FIFTY-FIVE OREGON TEACHERS REGISTER AT HIGH SCHOOL

The six weeks summer extension session of the Oregon Normal school at Monmouth started in Ashland today at the high school under the supervision of G. A. Briscoe, superintendent of schools. Fifty-five teachers from various schools throughout the state gathered at the high school today preparatory to arranging a schedule of study. School will start tomorrow.

The summer school was brought here through the efforts of the Chamber of Commerce. A budget of \$2000 was set aside by the Chamber of Commerce for that purpose here although it is expected that the school will practically pay for its self by tuition fees.

Efforts were made in advance by the Chamber of Commerce and the faculty of the school to obtain living accommodations for the teachers. It was stated at the high school late this afternoon that the teachers, in the majority of cases, had found rooms or apartments. Special efforts were made by the Chamber of Commerce to complete the erection of three cottages and three tents on the Chautauqua grounds before the opening of the summer school. A number of the teachers have taken advantage of the semi-camp life and rented the cottages and tents.

The regular normal courses as offered at Monmouth are offered at the summer school and the same credit will be allowed by the state normal school for the work done here.

The courses will include psychology, educational measurements, rural school problems, methods in arithmetic, reading, language, geography, etc. for primary, intermediate and grammar grades, public school music, and physical training.

California Visitors

Mrs. A. R. Purvis of Richmond, Calif., and her sister, Mrs. M. G. Flynn of San Francisco, Calif., are making a two weeks visit with their mother, Mrs. C. M. Bomar of this city.

CRATER LAKE LODGE TO OPEN JULY FIRST

The personnel at Crater Lake Lodge camp and transportation system has been announced by Manager Carl Y. Tengwald as follows:

Superintendent of transportation, Seely V. Hall, Medford.
Chief clerk, Austin A. Chisholm, formerly manager Hotel Austin, Ashland.
Auditor, S. W. Wilson, Mallory hotel, Portland.
Stage driver, W. C. Bush, Penang Malay, Asia.
Chef, Ralph Smith, formerly Morrison hotel, Chicago.
Boats: John Reiter, Jacksonville; launch operator, John G. Kiehaber, University of Michigan; launch operator, Herbert Clark, Medford.
Stage drivers, C. T. Stewart, Jay Olmstead, Medford.
Electrician, O. C. Henlein, Medford.
Truck drivers, Ray Pruitt, J. R. Watkins, Medford; Standard Oil Co. gasoline truck, C. R. Boucher, Portland.
House man, Olaf A. Hansen, Medford.
Bell boys, Philip Young, C. S. Cole, Medford.
Anna Creek camp, Mr. and Mrs. E. S. Hedberg, Medford.
Waitresses, Miss Bess Venable, Miss Vera Holzgang, Miss Mabel Mercer, Portland; Miss Alice Welsh, Miss C. Randleman, U. of O.
Maids, Mrs. Lulu Sunderman, Central Point; Mrs. B. M. Good, Medford; Goldie Boon, Jacksonville; Mrs. Jennie Kellogg, Medford.
Kitchen help: Second cook, pantry woman and dishwasher to be furnished by chef. Kitchen helper, Fred Luey, Jacksonville.
Woodcutter, A. H. Sunderman, Central Point. Woodcutter's helper, Gwendal Smith, Central Point.
Orchestra, Miss Louise Woolf, pianist, C. S. Cole, violinist, Mrs. Herbert Clark, drums, Miss Alice Welsh, saxophone.

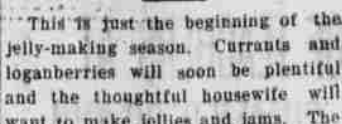
This large staff will go to the lake June 25th, and Manager Tengwald announces that the lodge will be open for tourists July 1st whether or not cars can be driven to the rim at that time, for it is certain cars can come near enough so that only a short walk to the lodge will be necessary.

Baldie Garage

H. H. Palmer is building a garage on his Allison street property.

Domestic Science Department

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



This is just the beginning of the jelly-making season. Currants and loganberries will soon be plentiful and the thoughtful housewife will want to make jellies and jams. The addition of sugar to cooked fruit increases the nutritive value, and the cooking of the sugar at a high temperature, combined with the acid of the fruit, causes the inversion of the sugar, which is the first step in its digestion. For this reason jellies, jams and marmalades are considered one of the most wholesome forms in which to eat sugar. Children crave sweets and this desire may be gratified in wholesome jellies, jams and marmalade. Unless combined with sugar, the actual food value of fruit is low; but the acids and salts it contains are most important. They are needed to keep the blood pure. There is nothing more wholesome for children and no food the average child enjoys more than bread and jelly or marmalade.

In securing fruits for making jelly, always procure those which are somewhat underripe. The jelly making quality in fruit is known as pectin and is present when the fruit is either ripe or just turning ripe. If the fruit is overripe the pectin disappears, and it will be impossible to make satisfactory jelly. This pectin is somewhat like gelatin, as it dissolves in boiling liquid, and stiffens upon cooling. The fruits best suited for jelly making are currants, loganberries, plums, quinces, crabapples, grapes and apples. These fruits will make a perfect jelly if not used overripe. Fruits in which pectin is lacking must be combined with those rich in this jelly-making quality. The novice in housekeeping usually shrinks from jelly making, but it rules are carefully studied and only a small quantity attempted at one time the process will be found very simple and the results satisfactory.

Good Jelly Should Retain Shape of Mold.

A good jelly should be bright in color, and clear. When removed from the glass it should retain the shape of the mold and be tender enough to quiver without breaking. When making currant jelly use two to four quarts of fruit for one utensil. A greater quantity takes too long to bring to the right heat and both the color and flavor of the jelly will be impaired. Wash fruit well, remove stems and discard all that is imperfect. With watery fruits, such as grapes, loganberries and currants, use no water. Cut hard fruits into small pieces and use about three cups of water to each pound of fruit. Cook the fruit slowly until the juice begins to flow, then crush with a wooden potato masher.

As soon as the fruit is tender remove from the fire and pour into a jelly bag to drain. A pointed three cornered bag is best, as it lets the juice drain from the corner with the pressure of the bulk of the fruit on the small end. Hang the bag so the juice may drip. When nearly all the juice has been strained through the bag may be squeezed. This last juice which has been squeezed through the jelly bag should be kept by itself, as the jelly made from this juice will not be quite as clear as that which has been allowed to drip. If the fruit is overcooked it will produce a cloudy jelly.

Long Cooking Tends to Destroy Pectin.

Measure the juice, and for each cup allow 3/4 cup of sugar. The sugar should be placed on shallow pans and warmed slightly in the oven. Reheat the fruit juice, and when it reaches the boiling point add the sugar immediately. Cook rapidly about five minutes, removing scum as it appears. Long cooking will darken the jelly and tends to destroy the pectin, which will cause the finished product to be less firm.

To determine when the jelly has cooked sufficiently, drop a teaspoon of the syrup on a cold plate. If the jelly stage is reached the syrup will thicken slightly in a few seconds. Remove from the fire at once and pour into hot sterilized jelly glasses and set aside to cool. Cool as rapidly as possible to avoid dust, which will cause mold. When cold, pour melted paraffin over the top, cover, store in a cool, dark dry place.

Jelly Deteriorates if Stored Too Long.

Jelly deteriorates in color, texture and flavor if stored for too long a period. When jelly is soft and syrupy, too much sugar has been used, or the syrup has not been cooked long enough after sugar was added. If tough or stringy too little sugar has been used or the syrup was boiled after the jelly stage had been reached.

The cleaner the fruit—that is, of stems or leaves—the brighter and clearer the jelly will be. Prepare glasses before making the jelly. After washing well, place glasses in a pan of cold water, set over the fire, and when boiling point is reached, allow to boil fifteen minutes. Just

before filling glasses with the boiling syrup, set them upright in a pan of hot water, placing a thick pad of cloth in the bottom of the pan. This method of handling glasses will prevent breakage.

Current or Loganberry Jelly.

Pick over currants, stem and wash, discarding all the imperfect fruit. Place in a preserving kettle, crushing slightly. Cook slowly until fruit is tender. Pour into the jelly-bag and strain. Measure juice and reheat. When boiling point is reached add heated sugar, 3/4 cup to each cup of juice, and cook rapidly about five minutes, when the syrup may be tested by dropping a spoonful on a cold plate. If the jelly stage is reached, remove from the fire at once and pour melted paraffin over the top, cover and store in a cool, dry place.

Grape Jelly.

Remove the grapes from the stems, wash and put in a preserving kettle over a slow fire and allow to simmer until the fruit is tender; then pour into a bag and drain off all the juice. For each cup of juice allow three-fourths cup of sugar. Heat sugar in the oven. Bring grape juice to the boiling point, then add heated sugar and let boil until a little of the syrup will jelly when dropped on a cold plate. Pour into hot glasses and cool; pour melted paraffin over the top, cover and store in a cool, dry place.

Current and Raspberry Jelly.

Use two-thirds currants to one-third raspberries and proceed as for currant jelly.

Apple Jelly.

Wipe apples, remove stems and blossoms and cut in quarters. Put in a preserving kettle, cover the fruit with cold water and cook slowly until the fruit is soft. Pour into a jelly bag and drain. Measure juice and allow to boil about twenty minutes; then add the heated sugar, allowing three-fourths cup to each cup of juice; then boil about five minutes. Skim before and after adding sugar. Test and pour into hot jelly glasses. Apple jelly may be used as above for fruits which lack pectin.

Apple Mint Jelly.

Follow apple jelly formula, adding a few leaves of mint to the apples while cooking.

Crabapple Jelly.

Wash and stem the fruit, and if rather large, cut in halves. Cover with boiling water and cook until tender. Pour into jelly bag and drain. Measure juice and sugar, allowing three-fourths cup of sugar to each cup of juice. Bring juice to the boiling point, add sugar; boil until syrup jellies. Pour into hot glasses; cool and then pour melted paraffin over the top. Cover and store.

Plum Jelly.

Select underripe plums; wash and cover with boiling water and cook until tender; nor into jelly bag and drain. Measure three-fourths cup of sugar for each cup of juice, finishing as for other jellies.

ROGUE RIVER FRUIT SALES NO WUNDER 1 COMPANY CONTROL

What is described by leading fruit growers here as a condition approaching the ideal in the marketing of Rogue River valley fruits is contained in the announcement made of the deal whereby the Oregon Growers Co-operative association for the local district acquires control of the Bardwell Fruit company and the Stewart Fruit company becomes the marketing agent for the combined interests. This announcement is authorized by Colonel Gordon Voorhies, vice president and chairman of the local district of the Oregon Growers.

This arrangement, according to Voorhies will place from 75 to 85 percent of the tonnage of both apples and pears grown in the Rogue River valley through one marketing agency. In the amalgamation, the association acquires the packing house and other facilities of the Bardwell Fruit company and will operate them this year at least without change either in the methods or personnel of the administration force. Ralph Bardwell becomes an officer of the Stewart Fruit company.

Operate Bardwell Co.

For the present season at least, the association will operate the Bardwell Fruit company entirely independent of its members' affairs. Bardwell will remain in the Medford district as a representative of the Stewart Fruit company at least until the expiration of the present packing and shipping season. Afterwards, Bardwell plans to spend the major portion of his time in California, although he will maintain his home here in Medford.

COURT NEWS

Marriage Licenses

Neil H. Franklin and Jaunita M. Furry.
Phillip Strahan and Othella Rogers.
Earl E. Tucker and Winnifred Haak.

Circuit Court

T. J. Cook vs. Charles Duffield; cost bill.
Eva Haight vs. Delworth Haight; divorce.
T. E. Pottenger vs. Ross Kline et al; demurrer.
Jackson County Bank vs. Anna W. Webster et al; notice of hearing.
Farmers & Fruitgrowers bank vs. Peter Ensole et al; affidavit.
C. I. Crawford et al vs. Toney Combest; report of sale.
E. J. Stewart vs. Hesen Crowe et al; execution.
Wm. L. Miller et al vs. Oregon & California R. R. Co., et al; to quit title.
L. I. Crawford et al vs. G. A. Briner; claim of lien.
Eliz. A. Smith vs. Clarence A. Hazan et al; execution.
Esther Davison vs. Wm. E. Davison; summons.
Laura V. Steele vs. John Edward Steele; findings and conclusions.
Dora Schweitzer vs. J. C. Hampton et al; affidavit of posting.

Probate Court

Est. Mildren Luce; proof of publication.
Est. Margaret Caldwell; report of sale.
W. W. Traux, C. J. Traux, A. L. Traux assume the business name of The Traux Co.
Est. Chester Wayne Doss et al (minors); order.
Est. William Powell; supplementary statement, proof of publication, affidavit and order.
C. L. Endicot assumes the business name of DeLuxe Auto Top Co.

Real Estate Transfers

Edward E. Hull et ux to W. A. Gray, lot 1, blk. 3, Kenwood Add. to Medford, \$50.
Jackson County to Aden H. Thompson, land in sec. 3, tp. 36, S.R. 1 W. \$1.00.
E. T. Simmons, Augusta L. Simmons, Last Chance Mining Claim, in the Water Gulch Mining district, \$1.
G. W. Wilcox and Angie E. Wilcox to E. D. Thompson, SW 1/4 of SW 1/4 of sec. 3, tp. 35, S.R. 4 W., \$700.
John F. Carstens and Mathilda A. Carstens, parts of sections 21 and 22, tp. 36, S.R. 4 W., \$350.
The Jackson Co. Bldg. & Loan Ass'n to Margaret Bigelow, parts of lots 19, 20, 21 of blk. 2, Newtown Add. to Medford., \$10.
Sheriff vs. W. C. Foster, 5 acres in SE of NE, NE of SE, SW of SE Sec. 23, tp. 25, S.R. 2 W.; \$392.50.
J. E. Soliss et ux to A. N. Soliss, E 1/2 of W 1/2 sec 10, tp. 39, S.R. 2 E., \$10.
A. N. Soliss et ux to Jessie M. Carr, E 1/2 of W 1/2 sec. 10, tp. 39, S.R. 2 E., \$10.
W. M. Hibbs et ux to John Albert lot in Central Point, \$10.
John T. McQuoid et ux to John H. Thompson, pt. D. L. C. 45, tp. 36, S. R. 1 W., \$10.
Jennie M. Corey et vir to Albert Moore et ux, lot 1 and E 1/2 lot 2, Highland Add. to Medford, \$10.
Edward N. Judy to Justin E. Judy, pt. D. L. C. 40, tp. 38, E. R. 2 W., \$1.
John Cobleigh to A. J. Cobleigh, lots 15 and 16, blk. 15, Butte Falls, \$200.
Jane E. Plymale et al to Thos. E. Nichols, S 1/2 of S 1/2 of NW sec. 30, tp. 35, S R 1 E. All of SW sec. 30, tp. 35, S R 1 E. \$1.
John E. Ross et ux to Dacy J. Stidham, lots 3, 4, 5, pt. lot 2, blk. 4, Central Point, \$500.
Jane Hine Lowe to Waltha M. Hine et al, lot 8, Crestbrook Orchard Tracts, O. C. D.
Sarah A. Donohue to Robert Burch, SE sec. 30, tp. 23, S R 1 W. SW sec. 34, tp. S R 4 W., \$10.
H. C. Applegate to Hattie Gherr, lot 9, blk. 2, Grays Add. to Medford, \$1.00.

Public Land Sale.

DEPT. OF THE INTERIOR.
U. S. Land Office, at Roseburg, Oregon, May 19, 1921.
Notice is hereby given that, as directed by the Commissioner of the General Land office, under provisions of Act 2455, R. S., pursuant to the application of Mary Homes Tucker, Serial No. 012927, we will offer at public sale, to the highest bidder, but at not less than \$4.00 per acre, at 10 o'clock A. M. on the 2nd day of July, next, at this office, the following tract of land:
NE 1/4 NW 1/4, Sec. 22, T. 39 S., R. 2 East, Will. Meridian.
The sale will not be kept open, but will be declared closed when those present at the hour named have ceased bidding. The person making the highest bid will be required to immediately pay to the Receiver the amount thereof.
Any persons claiming adversely the above-described land are advised to file their claims, or objections, on or before the time designated for sale.

DEPT. OF THE INTERIOR.
U. S. Land Office at Roseburg, Oregon, May 25, 1921.
Notice is hereby given that Ralph H. Springsteen of Pinehurst, Oregon, who, on May 23, 1918, had Homeestead Entry, Serial No. 011280, for the S 1/4 of NE 1/4 of Section 17, Township 49 S., Range 4 E., Willamette Meridian, has filed notice of intention to make Final three-year proof, to establish claim to the land above described, before F. Roy Davis, U. S. Commissioner, at his office, at Medford, Oregon, on the 6th day of July, 1921.
Claimant names as witnesses: George A. Grieve, of Hornbrook, California.
Thomas J. Grieve, of Hornbrook, California.
Fred W. Edsall, of Pinehurst, Oregon.
Fred Train, of Hornbrook, Calif.
W. H. CANON, Register.

MINING APPLICATION NO. 013706

United States Land Office, Roseburg, Oregon, May 19, 1921.
Notice is hereby given that William Milnes, whose post office address is Medford, Jackson County, Oregon, has made application for patent to the following described placer mining ground situated in the COTTONWOOD mining district of Jackson County, Oregon; said placer ground being known as the RED POFFREY bars, Four, Five and Six, and consisting of the following:
Commencing at a point South 25 degrees 51 minutes West 10.12 chains from the Northeast corner of the Northeast Quarter of the Northwest Quarter, Section 17, Township 41, South Range One, East of the Willamette Meridian, being corner number One of Red Poffrey Claim Number Six; thence North 69 degrees 33 minutes East 22.27 chains to corner Number Four of Red Poffrey Claim Number Six; thence South 67 degrees 9 minutes East 13.03 chains to corner Number Three of Red Poffrey Claim Number Six; thence South 69 degrees 33 minutes West 22.27 chains to corner Number Two of Red Poffrey Claim Number Six and corner Number Five; thence South 68 degrees 28 minutes West 22.33 chains to corner Number Three of Red Poffrey Claim Number Six; thence North 67 degrees 9 minutes West 4.35 chains to corner Number Two of Red Poffrey Claim Number Four; thence North 69 degrees 33 minutes East 22.33 chains to point of beginning, being corner Number One of Red Poffrey Claim Number Five and corner Number One of Red Poffrey Claim Number Six, excepting therefrom all that portion of the above described Red Poffrey Mining Claim lying and being situated within the S 1/2 of California.

The amended location of said described mining claim is recorded in volume 21 at page 319 of the Mining Records of Jackson County, Oregon.
And notice is further given that all persons claiming adversely the mining ground, placer, veins, and lode premises hereinbefore described and referred to, or surveyed, platted or herein applied for, are hereby notified that unless their adverse claims are fully filed according to law within the time prescribed by law, with the register of the United States Land Office at Roseburg, Douglas County, Oregon, they will be barred from any right of claim in said premises and every part thereof by virtue of the statutes of the United States in such case made and provided.
The description above given is in accordance with survey made by the United States Survey General of Oregon.
The adjoining and conflicting claimants or claims are none, and there are no adjoining claims to the said described placer mining claim consisting of the said Red Poffrey Mining Claims, numbered Four, Five and Six.
W. H. CANON, Register.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been appointed executrix of the estate of John W. Mills, Sr., deceased, by the County Court of Jackson County, Oregon, and has qualified. All persons having claims against said estate are notified to present same to me at the law office of W. J. Moore, in Ashland, Oregon, with proper vouchers and duly verified within six months from the first publication hereof, which is April 27th, 1921.
TALITHA C. MILLS, Executrix.

Real Estate

Home and acreage. Farms and Stock Ranches.

All Kinds of Good Insurance

Ashland Agents of Abstract Co.

Billings Agency