

**Ashland Weekly Tidings**  
Established 1876  
Published Every Wednesday by  
THE ASHLAND PRINTING CO.  
OFFICIAL CITY AND COUNTY  
PAPER.  
TELEPHONE 39.

**SUBSCRIPTION RATES.**  
One Year ..... \$2.00  
Six Months ..... 1.25  
Three Months ..... .75

**ADVERTISING RATES.**  
Display Advertisements, each  
inch ..... 20c  
Local Readers, the line ..... 10c  
Classified Column, the word, each  
time ..... 1c  
Legal Notices, each time, the  
line ..... 3-1-3c  
Obituaries, the line ..... 2-1-2c  
Fraternal orders and societies charge  
regular rates.  
Religious and benevolent societies  
will be charged at the regular ad-  
vertising rate for all advertising  
when an admission or collection is  
taken.

**Legal Rate**  
First time per 8 pt. line ..... 10c  
Each subsequent time, per 8  
pt. line ..... 5c

Entered at the Ashland, Oregon,  
Postoffice as second class mail  
matter.

**TO THE LOCAL MERCHANT**

We have prepared 22 very inter-  
esting advertisements to advertise  
advertising, which will appear from  
time to time in this paper as display  
advertisements.

It will prove worth while, not  
alone to the buyer, but to the mer-  
chant as well, to read carefully every  
one of them. They are written spec-  
ifically with the aim of showing  
the subscribers the great benefit to  
be derived from reading YOUR ad-  
vertisements. And it is hoped, as  
well, that they will be the medium  
of showing the merchants that care-  
ful thought—coupling his merchan-  
dising with his advertising—will  
bring direct results, when the eye  
and text of the advertisement are  
prepared with as great thought and  
care as you exercise in your buying  
and your salesmanship when the  
prospective purchaser is before you  
in the store.

After all, advertisements are only  
silent salesmen. The same price and  
quality talk that you give the cus-  
tomer in your store, put down fran-  
kly in your advertisement, will bring  
the customer to buy your goods.

When you buy advertising in The  
Tidings, you thought in what you put  
in it. Tidings advertising space can  
be made more profitable to you than  
any commodity you buy to put on  
your shelf to sell at a profit. It can  
be made to increase your volume,  
and that will enable you to give  
customers better bargains, and at  
the same time make you more money  
through quick turnover.

The Tidings is in no sense a char-  
ity patient. It has a very profitable  
merchandising commodity to sell—  
a commodity which, if judiciously,  
thoughtfully and persistently used,  
will prove more profitable to the  
merchant than any goods he may buy  
to put on his shelf for sale at a  
profit. We are out of sympathy  
with the merchant who buys space  
in The Tidings and lets the same  
ride from year to year. He is throw-  
ing his money away on space, which,  
if filled with his "store news" from  
time to time, carefully coupled with  
his store selling and buying, will  
prove of ten times the value it costs  
him.

Mr. Merchant, The Tidings wants  
to help you. Advertising in this na-  
per, because it goes every evening  
into nearly every Ashland home, will  
bring business and profit more than  
commensurate with its cost if you  
give the text you put in the space  
you buy, thought, and change it fre-  
quently. Advertising should be to  
the reader YOUR "store news." If  
you make it so it will pay you big  
profits and save the customer money.

Mrs. Carrie Chapman Catt, who  
was the legatee receiving the \$1,354,  
339 estate of Mrs. Frank Leblis, has  
announced that \$500,000 of the es-  
tate had been spent for woman suf-  
frage work in the United States and  
that the remainder would soon be  
consumed in the Philippines, Porto  
Rico and Hawaii. Funds were also  
supplied, she said, to suffrage cam-  
paigns in Hungary, Switzerland, It-  
aly, France and Belgium.

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

Every housewife who is interested  
in the development and welfare of  
the Pacific coast will have purchased  
California rice during the past week's  
rice campaign.

Rice deserves to be more com-  
monly used and better appreciated on  
the Pacific coast, particularly the  
California rice. The average house-  
wife does not know or realize to  
what extent rice is grown in Cali-  
fornia. In all other sections of the  
world where rice is raised it forms  
the principal diet of all classes, rich  
and poor alike, and the rice-eating  
nations comprise at least one half  
the population of the world.

One reason rice is not more pop-  
ular in the average household is be-  
cause the housewife does not under-  
stand how to cook this cereal so that  
it is appetizing and palatable. Un-  
fortunately it is usually served in a  
formless, sticky mass, neither appeal-  
ing to the eye nor appetite. But,  
properly prepared, rice takes on a  
different appearance; it will be dry,  
each grain distinct, no appearance of  
stickiness whatsoever, and will be  
pleasing to the eye as well as to  
eat.

**Important Method of Cooking Rice**  
This is really a very easy method  
for cooking rice and, prepared in this  
manner, all the nutriment is retained.  
Starting California rice to cook in  
boiling water makes it sticky. Salt  
has a tendency to impair the flavor  
—so it is better to add it after the  
rice is almost cooked. Rice cooked  
in this manner will be dry, each grain  
distinct, and no tendency to stick-  
iness. If desired, the rice may be  
cooked in milk; however, it is really  
more satisfactory to first cook the  
rice in cold water, then add milk  
for puddings, etc. Old fashioned rice  
pudding calls for uncooked rice and  
milk, cooked in the oven. This is a  
very delicious pudding. When cook-  
ing rice in milk be sure the milk is  
fresh. Curdled rice pudding is  
caused from using milk not fresh  
enough, or because salt or fruit has  
been added too soon, or because the  
oven is too hot.

A delicate pudding in which rice  
has cooked to a cream, requires a  
slow oven, milk only a day old, no  
salt, flavoring or fruit added until  
the pudding is almost cooked.

**Boiled California Rice**  
Wash rice thoroughly in several  
waters until water is clear. Put in  
saucepan, using 1 part rice to 1 1/2  
parts cold water, cover closely and  
bring to the boiling point. Let boil  
rapidly about 15 minutes. Then add  
1/2 teaspoon salt to each cup of  
uncooked rice, reduce heat, cover  
closely and let steam about 15 min-  
utes, or until rice is tender and dry.  
Do not stir nor add more water and  
keep closely covered.

**Rice Muffins**  
One cup flour, 1/2 teaspoon salt,  
1-3 cup sugar, 4 teaspoons baking  
powder, 1 egg beaten, 1 cup milk, 1  
cup cooked California rice, 1 table-  
spoon beaten shortening. Sift first  
four ingredients; add milk to the  
beaten egg, then cooked rice, dry  
ingredients and melted shortening.  
Beat until smooth and bake in well  
greased heated muffin pans in a  
hot oven about 20 minutes.

**Rice Griddle Cakes**  
One cup flour, 1/2 teaspoon salt,  
1 tablespoon sugar, 4 teaspoons bak-  
ing powder, 1 egg beaten, 1 1/2 cup  
milk, 1 cup cooked California rice.  
Sift first four ingredients; beat egg,  
add milk, then cooked rice, and add  
gradually dry ingredients, beating  
to a smooth batter. Bake at once on  
a hot griddle.

**Rice Waffles**  
One cup flour, 1/2 teaspoon salt, 3  
teaspoons baking powder, 2 eggs  
beaten separately, 1 1/2 cups milk, 1  
cup cooked California rice, 2 table-  
spoons melted shortening. Sift first  
three ingredients. Beat whites of  
eggs until stiff, the yolks until  
creamy; add milk and cooked rice  
to yolks and add gradually to dry  
ingredients; mix well, and fold in  
the stiffly beaten whites and the  
shortening. Cook at once on a well  
heated waffle iron.

**Sweet California Rice Cakes**  
Two cups cooked California rice,

1 egg, 1/2 cup sugar. Beat egg, add  
sugar and rice. Shape into flat cakes  
and roll in flour and fry on a hot  
griddle. Serve with maple syrup or  
jelly.

**Plain California Rice Pudding**  
Two cups fresh milk, 2 tablespoons  
California rice, 1/4 teaspoon salt, 1/4  
cup sugar, 1 teaspoon of vanilla.  
Wash rice thoroughly and drain.  
Place in a buttered pudding dish and  
pour in milk. Bake in a slow oven  
for about one and a half hours, stir-  
ring occasionally; add remaining in-  
gredients and bake from a half to  
one hour longer. Do not stir after  
adding ingredients, but allow to be-  
come a golden brown on top.

**California Rice Fruit Pudding**  
Add a cup of chopped figs or a  
cup of seeded raisins to the plain  
rice pudding when adding the salt,  
sugar, etc. Bake as directed for  
plain pudding.

**California Custard Rice Pudding**  
One-third cup California rice, 1  
cup cold milk, 1 cup cold water, 1/2  
teaspoon salt, 1 tablespoon butter,  
2 eggs, 1/2 cup scalded milk, 1 tea-  
spoon vanilla or grated rind and  
juice of lemon. Wash rice well; put  
rice, milk and water in a saucepan  
and cook until soft; add butter and  
set aside to cool. Beat eggs, add the  
additional half-cup scalded milk, su-  
gar and flavoring; combine with rice  
and pour into a buttered baking dish  
and bake slowly until firm. Pour a  
little melted butter over the top and  
sprinkle thickly with powdered su-  
gar and return to oven to glaze. For  
chocolate rice pudding, melt two  
squares of unsweetened chocolate and  
add to the mixture, omitting the  
flavoring.

**California Rice Croquettes**  
Two cups cooked California rice,  
1 egg beaten, 1 teaspoon onion juice,  
1 teaspoon lemon juice, 1/2 teaspoon  
salt, pepper to taste, 1 tablespoon  
melted butter. Mix all ingredients,  
shape into balls, roll in bread crumbs  
and then in slightly beaten egg, to  
which a tablespoon of water has been  
added; then in crumbs again, and fry  
in deep fat until a golden brown.  
Serve as a garnish for meat or fish.

**California Rice with Fruit**  
Sweeten and mash to a pulp any  
fresh or canned fruit. Mold cooked  
rice in custard cups. Turn out and  
pour the fruit mixture over each one.  
Any of the berries, cooked prunes or  
canned apricots or peaches are suit-  
able for this dish.

**California Rice and Meat Loaf**  
Two cups cold cooked meat, cut  
in dice, 1 cup stock or gravy, 3 table-  
spoons shortening, 3 tablespoons of  
flour, 2 cups cooked California rice,  
1/2 teaspoon salt, 1 teaspoon onion  
juice, pepper to taste. Melt shortening,  
add flour, mix until smooth.  
Add stock, cook until thick. Add  
remaining ingredients, except rice.  
Butter a breadpan, line with rice,  
pressing firmly. Add meat, cover  
with a tomato sauce.

**Risotto**  
One cup California rice, 4 table-  
spoons butter or olive oil, 1 small  
onion sliced thin, 1 cup stock, 1 cup  
strained tomato, 2 tablespoons chop-  
ped ripe olives, 1-3 cup grated cheese,  
2 tablespoons shredded green pep-  
per. Heat shortening and fry onion  
slowly until a golden brown; add  
the uncooked rice, which has been  
well washed and drained. Fry rice  
until yellow, stirring constantly, then  
add stock, strained tomato and green  
pepper. Simmer until rice is tender.  
Season with salt and add olives just  
before serving. Cooked cold rice may  
be used, heating it in the tomato and  
stock. This makes a very nice stuff-  
ing for green peppers or tomatoes.

**WEEKLY REPORT  
ON CONDITION OF  
PACIFIC HIGHWAY**

As to the condition of the Pacific  
highway between Roseburg and the  
California line as of July 10, beg  
to report as follows:  
Roseburg-Myrtle Creek, paving  
south of Roseburg, open at all hours,  
detours are used when available.  
Myrtle Creek-Canyonville, grading,  
fair detours via Riddle.  
Canyonville-Galesville, good mac-  
adam.  
Galesville-Wolf Creek, paving in  
progress at both ends of job; where  
detours are not available traffic will  
be allowed to pass at least every two  
hours.  
Wolf Creek-Grave Creek, paved.  
Grave Creek-Grants Pass, being  
macadamized, take old road at sum-  
mit of Smith hill; good condition  
when dry. From the foot of Smith  
hill to Grants Pass it is no longer  
necessary to detour via Merlin. The  
main highway can be used except  
when they are working, when a short  
detour is used.  
Grants Pass-Rock Point Arch,  
paved.  
Rock Point Arch-Gold Hill, paving,  
take detour at Rock Point Arch.  
Gold Hill-Ashland, paved.  
Ashland-California line, paved ex-  
cept a 1 1/2 mile stretch on the sum-  
mit of the Siskiyou and a short  
stretch seven miles south of Ashland  
where a short detour is necessary.  
Both good macadam.  
Crater Lake Highway  
The Crater Lake road is now open

to within one mile of the lake, there  
being from one to two feet of snow.  
The Crater Lake hotel opened July  
1st; visitors will have to walk the  
last mile to reach the lake. A sprin-  
gling truck will be used south of Pros-  
pect so that the road between Med-  
ford and Prospect will be as good  
or better than last year. From Pros-  
pect to the lake the new grade com-  
pleted last year is to be used.  
Very truly,  
K. E. HODGMAN,  
Division Engineer.

**EUROPE IS RAPIDLY  
BEING RESTORED TO  
OLD TREATY CON-  
TROL**

By CLYDE A. BEALS  
(Written for the United Press)  
LONDON, July 8.—The old trea-  
tied Europe in a more extreme  
form, though possibly under much  
more favorable circumstances, is be-  
ing rapidly restored. The outlet for  
the adjustment of territorial disputes  
provided by the League of Nations,  
however, may render "local adjust-  
ments" practical, and failing any-  
thing better, even desirable.

The sponsor of the amendment to  
article XXI of the league covenant,  
recognizing and encouraging local ap-  
plication of the broad principles laid  
down by the league, Dr. Benes, the  
Czechoslovakian foreign minister, is  
also one of the moving spirits in the  
little entente. In an interview he  
discussed for the United Press the  
effect of the amendment and of the  
little entente on the peace of Central  
Europe.

"The amendment is an important  
addition, I believe," he said, "to the  
League of Nations covenant. There  
are many local problems that, for the  
league to attempt to settle, would  
provide endless complications. This  
amendment will provide for their  
settlement on the principles of the  
covenant by the nations concerned.

"The little entente, consisting at  
present of Yugoslavia, Roumania and  
Czechoslovakia, comes within the  
meaning of this amendment. It is  
designed to promote economic ad-  
justments.

"Our nations have gained inde-  
pendence at a great cost and we  
mean to see that nothing upsets it.  
We have arranged treaties requiring  
military support in case a member  
of the little entente is attacked or  
in cases where the peace of Central  
Europe is prejudiced. We want to  
prevent war from breaking out.

"Because Czechoslovakia has re-  
fused to enter into a Danubian con-  
federation, which is supposed to be  
able to bring about peace in Central  
Europe, we have been accused of  
seeking to keep Austria and Hungary  
battered. I have opposed the Danu-  
bian confederation. It is not wanted.  
If we formed the Danubian confed-  
eration without the other powers,  
we should be outnumbered two to  
one, which would not be bad but  
for the fact that both Austria and  
Hungary are so strongly influenced

by Germany. It would amount prac-  
tically to a reestablishment of Mittel  
Europa. This we simply cannot tol-  
erate, just as we cannot tolerate an  
Austro-German union.

"Austria's condition, even without  
any alliance, is improving. She has  
plenty of coal. Her chief difficulty  
is to get capital invested in her in-  
dustries.

"Central Europe, and Austria espe-  
cially, has been the victim both of  
internal economic depression and  
worldwide depression. Within six  
months the worldwide depression will  
show a great improvement which will  
automatically aid Central Europe."

**MINNEAPOLIS ELKS'  
MINSTREL SHOW  
PLAYS TO 1700 HERE**

The Minneapolis Elks' Minstrel  
show, given at the Chautauqua  
building yesterday evening under  
the auspices of the local Elks  
club, played to an appreciative  
audience of 1700 pleasure seekers  
of Ashland, Medford, and the  
Rogue River valley, according to  
ticket sale figures obtained at the  
Elks' temple this morning.

The show, given by 85 Minne-  
apolis Elks en route to the Elks'  
convention at Los Angeles, Calif.,  
was acclaimed by theatre goers as  
one of the best of its kind that  
has ever played in this city.  
"Something different" in every act  
and applause and laughter ruled  
supreme. The eight black face  
comedians, with gaudy raiment  
and humorous tongue twisting,  
were the hit of the evening.

The Minneapolis Elks' Glee club,  
directed by Dr. W. Rhys-Herbert,  
has a feature of the evening's en-  
tertainment. Mystery was the  
order of the evening when "The  
Great Willard, the Man who  
Grows," with elastic indifference,  
befuddled the audience by grow-  
ing or shrinking his stature at  
will to the extent of six inches.

With an assortment of alleged  
"nuts," an oriental fantasy termed  
the "Island of Gazook," made a  
laughter raising windup to the  
performance. George L. Stevens,  
as the king's favorite dancer,  
brought rounds of applause.

The company left this morning  
at 1 o'clock, immediately after  
the show, on their way south di-  
rectly for Los Angeles, Calif.  
Members of the minstrel party  
stated that the attendance at last  
night's performance was the larg-  
est they had played to since leav-  
ing Minneapolis. They said that  
they had been accorded the best  
reception here of any city since  
leaving their "home town."

The company is composed of  
Minneapolis business men who are  
giving the profits of the show to  
the national council of the Boy  
Scouts, an organization that the  
Elks play "big brother" to.

A box of cherries was given to  
each member of the party before  
leaving this morning.

**NOTICE TO CREDITORS**  
Notice is hereby given that the un-  
derigned has been appointed admin-  
istrator of the estate of Maggie E.  
Gray, deceased, by the County Court  
of Jackson County, Oregon, and has  
qualified. All persons having claims  
against said estate are notified to  
present the same to me at the Cit-  
izens Bank of Ashland, in Ashland,  
Oregon, with proper vouchers and  
duly verified, within six months from  
the first publication hereof, which  
is July 4, 1921.  
F. S. ENGLE,  
Administrator.

**NOTICE OF APPOINTMENT OF EX-  
ECUTOR AND TO PRESENT  
CLAIMS**

In the County Court in and for the  
County of Jackson, State of Ore-  
gon.  
In the Matter of the Estate of Ben-  
ton Bowers, Deceased.  
Notice is hereby given that the  
Will of Benton Bowers has been ad-  
mitted to probate and that the under-  
signed has been appointed by the  
Honorable G. A. Garter, Judge of the  
said Court, as the executor of his  
estate.

Any person having a claim against  
the said estate is required to present  
the same duly verified to the under-  
signed at the office of Briggs &  
Briggs, Attorneys, in the Pioneer  
Block in the City of Ashland, Ore-  
gon, within six months from the date  
of the first publication of this notice,  
which is June 29, 1921.  
MARTIN D. BOWERS,  
Executor.

**MINING APPLICATION NO. 013706**  
United States Land Office,  
Roseburg, Oregon.  
MAY 10, 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 min-  
ing ground situated in the COTTON-  
WOOD mining district of Jackson  
County, Oregon, said placer ground  
being known as the RED POFREY  
claim, Four, Five and Six, and con-  
sisting of the following:

Commencing at a point South 36  
degrees 51 minutes West 10.12  
chains from the Northeast corner of  
the Northeast quarter of the North-  
west Quarter, Section 17, Township  
41, South Range One, East of the  
Willamette Meridian, being corner  
number One of Red Pofrey Claim  
Number Six; thence North 69 de-  
grees 33 minutes East 22.27 chains  
to corner Number Four of Red Pof-  
rey Claim Number Six; thence  
South 67 degrees 9 minutes East  
13.93 chains to corner Number  
Three of Red Pofrey Claim Number  
Six; thence South 69 degrees 33 min-  
utes West 22.27 chains to corner  
Number Two of Red Pofrey Claim  
Number Six and corner Number  
Two of Red Pofrey Claim Number  
Five; thence South 63 degrees 38  
minutes West 22.33 chains to cor-  
ner Number Three of Red Pofrey  
Claim Number Five; thence North  
67 degrees 9 minutes West 3.99  
chains to corner Number Four of  
Red Pofrey Claim Number Four;  
thence South 36 degrees 19 minutes  
West 21.45 chains to corner Num-  
ber Four of Red Pofrey Claim  
Number Four; thence North 67 de-  
grees 9 minutes West 4.35 chains to  
corner Number Two of Red Pofrey  
Claim Number Four; thence South  
88 degrees 25 minutes West 4.40  
chains to corner Number One of Red  
Pofrey Claim Number Four; thence

North 28 degrees 17 minutes East  
23.20 chains to corner Number Five  
of Red Pofrey Claim Number Four;  
thence North 68 degrees 35 minutes  
East 22.35 chains to point of begin-  
ning, being corner Number One of  
Red Pofrey Claim Number Five and  
corner Number One of Red Pofrey  
Claim Number Six, excepting there-  
from all that portion of the above  
described Red Pofrey Mining Claim  
lying and being situated within the  
State of California.  
The amended location of said de-  
scribed mining claim is recorded in  
volume 21 at page 319 of the Min-  
ing Records of Jackson County, Ore-  
gon.  
And notice is further given that  
all persons claiming adversely the  
mining ground, placer, veins and  
lode premises heretofore describ-  
ed and referred to, or surveyed, plat-  
ed or herein applied for, are here-  
by notified that unless their ad-  
verse claims are duly filed accord-  
ing to law within the time prescribed  
by law, with the register of the  
United States Land Office at Rose-  
burg, 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 Ore-  
gon.  
The adjoining and conflicting  
claimants or claims are none, and  
there are no adjoining claims to the  
said described placer mining claims,  
consisting of the said Red Pofrey  
Mining Claims, numbered Four,  
Five and Six.  
W. H. CANON,  
Register.

**NOTICE OF SALE**  
Notice is hereby given, that under  
and in pursuance of an order of the  
County Court of the State of Oregon,  
for the County of Jackson, duly made  
and entered on the 11th day of June,  
1921, in the Matter of the Estate of  
Nancy J. Cunningham, deceased, Ida  
M. Barnhouse, the Executrix of said  
Estate, will, from and after the 23rd  
day of July, 1921, proceed to sell at  
private sale, to the highest bidder  
for cash, that certain real estate be-  
longing to said Estate, situated in  
Jackson County, Oregon, and describ-  
ed as follows, to-wit:  
Lot 22 of Block L in the  
Railroad Addition to the City of  
Ashland, in Jackson County,  
Oregon.  
Bids may be made to the under-  
signed, or to L. A. Roberts, Attor-  
ney for said Estate, at his office in  
The Citizens Bank Building, at Ash-  
land, Oregon.  
First publication made June 22,  
1921.  
IDA M. BARNHOUSE,  
Executrix of the Estate of Nancy J.  
Cunningham, deceased.  
248-5

**Real Estate**  
Homes and acreage. Farms and  
Stock Ranches.  
All Kinds of Good Insurance  
Ashland Agents of Abstract Co.  
**Billings Agency**

# A Fund of Information That You Should Have

**D** ISRAELI, who for six years was prime minister of Eng-  
land, said: "It has been my observation that the most  
successful man in any undertaking, is the man who has  
the most information."

It doesn't require any particular information just to go out  
and buy something. But to buy the best of that something  
at a price that is satisfactory to you—that is a successful  
purchase. And to make successful purchases you must have  
information.

Advertising give you just that kind of information. It  
tells you where to go in order to get the best of anything you  
want at a fair price.

That is why it is a paying proposition for the man or woman  
who handles a pocketbook to study the advertisements in The  
Tidings—regularly—every day.

To those who use it properly, newspaper advertising is a  
source of economy and satisfaction that never runs dry. It is  
a watch-dog of dollars—a guarantee of satisfaction.

If you would learn the facts about the things you need to  
make you comfortable and happy.

*read the advertisements*

**Plaza Market**  
Have just received a few chests of Gunpowder,  
Japan and English Breakfast Tea, a regular 75c  
value, will be sold while it lasts at  
48c per lb.  
A few tons of Half Ground Salt. Good for hay,  
cattle or ice cream  
\$15 per ton 75c per 100 lbs.  
40c per 50 lbs.  
**Plaza Market - - H. A. Stearns**  
61 North Main St., Ashland, Ore.