

Ashland Weekly Tidings
Established 1876

Published Every Wednesday by THE ASHLAND PRINTING CO.

OFFICIAL CITY AND COUNTY PAPER.

TELEPHONE 30.

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

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First time, per 8 pt. line 10c
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Entered at the Ashland, Oregon, Postoffice as second class mail matter.

PUBLIC FORUM

PLAYGROUND COMMITTEE PARENT-TEACHER ASSOC. THANK DONOR OF BOND

By MRS. GORDON MacCRACKEN
The playground committee of the Parent-Teacher association wishes to thank the "friend of the kiddies" who sent them the \$50 liberty bond. It was a beautiful thing to do and very encouraging to the group of women who have charge of this work. It is hoped that there may be others in our community whose hearts will prompt them to do likewise. The playground is one of the attractions of Ashland and should contain many more appliances than it does, for the children's pleasure. Besides the gift spoken of the park board has contributed this season, \$50; the Parent-Teacher association, \$25; the Ladies Auxiliary club, \$15; and an Ashland mother, \$10. The gifts have made possible the improvements and additions that have been made this year. It is hoped that we may have a wading pool next summer for the little ones, and traveling rings for the older children. If there are any who are interested to the extent of helping, donations may be left at the Ashland State bank or handed to any member of the playground committee. The committee consists of Mrs. D. Peruzzi, Mrs. Fred Wagner, Mrs. Gordon MacCracken, and Mrs. Louis Dodge.

GOLD RIDGE MINE STARTS OPERATION ON A LARGE SCALE

The Gold Ridge mine, which is located in the Kane's creek mining district on the Willow springs road is now in operation. A meeting of the officers and stockholders at the mine was held Sunday and a picnic lunch was served. This was a preliminary to the actual operation of the modern stamp mill and concentrator which have recently been installed. The plant is just beginning to extract the gold from the 2300 tons of ore, said to average from \$65 to \$75 per ton, which is already blocked out for mining. The company has over 100 tons of ore in the bins and are at present making a cross cut, which will strike the vein at 125 feet. This tunnel is the fifth one and is now 115 feet in length; the other four tunnels at different levels are already in the vein which is over 600 feet deep and of an unknown width. The stamp mill and concentrator are capable of handling from ten to fifteen tons of ore per day, and the mine is working from twelve to twenty men and is running three shifts to furnish that amount.

NATIONAL Y. W. C. A. LEADER MAY VISIT ASHLAND SOON

The local unit of the Y. W. C. A. is greatly interested in the national convention of the organization which meets in San Francisco August 18-23. Among those of national prominence who will address the convention and the general public of San Francisco is Federal Prohibition Commissioner Haynes. If this official comes west by way of Portland he will in all probability be persuaded to pay Ashland a brief visit; also other notables, both men and women in the union's ranks, among whom are included Miss Anna Gordon and Miss Julia Deane, who will recount the story of their South American tour, on which continent prohibition is due to be enforced within five

years; Mrs. Mary Armour, orator of national reputation; Dr. Valeria Parker, authority in the realm of social hygiene; Mrs. Deborah Livingston, who will present her appeal for the better citizenship of women, a theme which particularly appeals to Ashland women who are emphasizing the need of enlightening public opinion in these important matters; also Mrs. Eva Wheeler, who has traveled extensively in Australia and other sections of the Antipodes; all of whom will duly present the work that is being done as a portion of the greatly extended program of the organization, and who will outline an energetic program associated with the W. C. T. U. plans for the future.

BOOTLEGGER AT GOLD HILL HELD TO GRAND JURY

MEDFORD, August 5.—The first bootlegging arrest in weeks was made last night by Deputy Sheriff L. B. Millard, when he took Charles Randall, a Grants Pass young man in custody on the charge of soliciting and taking and receiving orders for the sale of intoxicating liquor outside of the Gold Hill pavilion Saturday night, July 30. At his preliminary hearing in Justice Taylor's court here yesterday, Randall was held to the grand jury on \$500 bail.

According to the testimony of H. V. Close of Medford, who had been deputized as an acting deputy sheriff the afternoon of July 30, Randall approached him outside of the pavilion about 11 o'clock that night and asked him if he knew where he could sell eighteen bottles of moonshine, and Close said he could not. Then Close saw another man walk up to Randall and hand him \$3.50, with the remark, "Here it is." The witness testified that Randall then talked with three other men, after which he left them and went into the darkness and returned to them in five minutes. In the meantime Close had told Deputy Sheriff Millard of what he had seen and heard, and as Randall approached the three men again the deputy started for him.

Randall, on seeing him come, ran away, with Millard and Deputies Lee, Bradshaw and Close in close pursuit. However, in fleeing, he dropped or threw away four bottles of moonshine according to the testimony of Millard, who was closest to him, one of which fell on the railroad track and broke. Randall outdistanced his pursuers that night, but Millard located Wednesday night and arrested him.

FIGURE APPLE CROP DOUBLE LAST YEAR'S

ESTIMATE FIFTY CAR LOADS AGAINST TWENTY CARS OF LAST SEASON

MAKE CHANGE IN SHIPPING METHODS

STRONG BERRY MARKET TO CONTINUE FOR BALANCE OF THIS MONTH

With an estimated shipment of fifty carloads, the apple crop for this year, grown in Ashland and the nearby vicinity, will be more than double that of last year, according to J. E. Callahan, warehouse foreman for the Ashland Fruit and Produce company, who is optimistic in viewing the prospects for the coming season which will begin in two months. Twenty carloads of apples were shipped to eastern and European markets from Ashland last year, Mr. Callahan stated. The increased shipments for this year are attributed to the increased acreage taken over by the growers and the change from consignment to f. o. b. shipping methods.

Another member of the city council dwelt feelingly on the present white elephants "browsing" in Ashland, and dreaded the probability of another. He believes that Ashland is "different" from other towns, and that attendance at any entertainment seldom runs over 200 people. He also pointed to the halls in the library, which are not in demand as such cheerful, pleasant rooms should be.

Thinks Grounds Too Large
A prominent Civic member urged that the request for so much land be withdrawn, because of the expense of looking after lawns and flowers. A few window boxes and cement paths sound simpler than struggling to add to "Ashland the beautiful."

Although the matter of granting land on Park avenue for a Civic club building was discussed by the council several months ago, no decision was reached, and no reply to the petition sent to the Civic club. Mayor Lamkin stands behind the discussed sixty foot frontage on Park avenue, which he and the members of the city council considered adequate at the time of the petition.

The Civic club building committee has agreed to withdraw the request for 125 feet, and to urge the council to grant a long lease on seventy-five feet.

Necessitates Change of Plan
Instead of a community building, with a large central hall, the Civic club expects to build the rest room—the "Ashland Idea"—for babies and mothers, and a large comfortable club room where all women will be welcome, and women tourists will be made to feel that Ashland is the home town where they want to settle. There will be a hall that will accommodate about 200 people, with a kitchen and all the up-to-date conveniences.

The building will be as beautiful in a smaller way, as the proposed community building. While the Civic club is eager to be of service to the city, members of the building committee feel that the time is not ripe for a building whose upkeep might prove too great a burden. They are glad not to undertake such heavy responsibility, and later, should the need arise for a community center, along with the development of the "get-together" spirit, the Civic club building might be used as a starting point.

Will Be Started Soon
Meanwhile, as soon as the city council grants use of the land, the building will be started. Mr. Lamb is working on the plans with the same enthusiasm that he had for the larger building. The Civic club will enjoy its own home, rent to some of the smaller clubs that have already asked for admittance, and continue to do its best to be of service to Ashland. As one president wrote of the Civic club: "The main object has ever been to keep in touch with the vital questions of the day, and to devote its energies toward the betterment of conditions."

Money is coming in small checks. Please make yours as large as you can. The change of plans will reduce the cost of building nearly one-half. Your good will is worth even more than your money.

GRACE H. CHAMBERLAIN.
Building Committee: Meadames Chamberlain, Briggs, Gillette, Hammond, Jarvis, Kopp, Lamb, Shell, Swedenburg, Wilshire, Winter.

Mr. Callahan states that previous to this year all shipments had been made in consignments to eastern markets and were subjected to the eastern fluctuations in price. The method sometimes caused a considerable loss to the grower. By shipping f. o. b. the grower is sure of a definite price, Mr. Callahan says. The last method is said to be especially advantageous for the small grower. The local produce company is to ship the greater share of the Talent growers' apple crop because of the new shipping methods. In past years much of the Talent business was handled in Medford.

Although shipping to numerous eastern markets, the produce company here disposes of the largest share of the local apple crop to an English market, sending the fame of Ashland as a fruit growing section to Europe and the British Isles.

Berry Market Good
The berry market is good and will continue until the end of this month. With approximately 150 crates packed every day, blackberries are now topping the market.

An average of fifty boxes of Hale peaches are being shipped daily, Mr. Callahan states, to points in Klamath county and northern California. The Crawford, Elberta and Selway peaches will not be much in evidence until the middle of this month. The peach shipment for this year is estimated at about six carloads. The average yearly peach shipment is twenty-five cars. This year's peach crop was seriously damaged by the frost which visited the local orchards in May.

Bartlett Pears in Two Weeks
The local produce company will start shipping Bartlett pears in two weeks, although the crop is not expected to be very large. Bartlett pears are not raised as extensively by orchardists here as at other points in the valley. The Bose, Comice, Krummell and De Anjou pears will be ready for market in September.

Hampton Orchard Sold to Talent Man; \$35,000

MEDFORD, OR., Aug. 8.—One of the largest orchard deals of the year was consummated Saturday when Eric Wold purchased from Mrs. Bingham of Santa Barbara, Calif., the Hampton orchard tract of fifty acres. The purchase price was \$35,000.

The Hampton orchard consists of thirty acres of best commercial pears—ten acres of this lot being over thirty years of age. This block four years ago averaged \$1600 per acre, and has year after year produced \$1000 per acre. The other twenty acres is planted to younger trees but they are producing as much according to the older ones.

Mr. Wold two years ago purchased the Sonnys orchard of seventy-four acres near Talent, which he owns and operates. He has been extensively interested in the orchard business for years, and the above sale is a fitting tribute to the value of fruit land in this section. He is thoroughly conversant with the orchard business.

FARM BUREAU MANAGER RESIGNS; R. W. ELDEN IN TEMPORARY CHARGE

The board of directors of the Jackson county Farm Bureau exchange met last Saturday to consider changes in management rendered necessary by the resignation of the preceding Wednesday of Roland Flaherty, who has been manager of the concern from its beginning.

Pending securing a permanent manager in Mr. Flaherty's place, the board has induced Ralph Waldo Elden to investigate the condition of the business with a view to suggesting desirable changes in policy and also to act as temporary manager.

We quote Mr. Elden as follows: "You are correct in stating that I have been asked to investigate the affairs of the Farm Bureau exchange and assist the board if possible in modifying the business policies of the concern for its benefit. I shall report to the board on such matters as in my opinion need attention very shortly."

"On account of my residence in

CIVIC CLUB FAVORS REST ROOM; LIEU OF A LARGE HALL

The Civic Improvement club holds to the same ideas regarding a rest room and hospitality for women tourists, but decides against a large hall. Members of the building committee, of which Miss Chamberlain is chairman, are gratified at the interest shown in the proposed Civic club venture. While many of the younger set welcomed the idea of a large, clean hall for dancing parties and entertainments, the majority of telephone talks favored a more conservative plan.

Some Disadvantages Outlined
Mr. Shinn pointed out that in case the Civic club disbanded, the building and all its responsibility would be thrown back on the city, since the land would be granted on a lease.

Flat Tire Sends Car Over Bank; Woman Injured

Mrs. Mary F. Swigert of this city had her left arm and hand broken and badly crushed and her right wrist sprained Sunday afternoon at 1:40 o'clock when a light car in which she was riding ran off a four-foot embankment a short distance this side of the A. R. Brown ranch, turning completely over. Mrs. Swigert was rushed to a local hospital where fears were expressed that the hand might have to be amputated. The operation was considered unnecessary by Dr. Jarvis and Dr. Leslie Kent, a physician of Harburg and a daughter of Mrs. Swigert, who arrived here Monday morning in company with her sister, Mrs. A. Strickland. Mrs. Swigert is reported to be in an improved condition.

The blowing out of a tire on the rear wheel of the car caused the machine to skid and be precipitated over the embankment. The auto was driven by Mrs. Swigert's son, Farman. Mrs. Swigert and her son were on the way to Siskiyou.

Icebergs off the Atlantic coast are more numerous than for years. Water tennis is a new sport rapidly gaining in favor on the Pacific Coast.

Millions of old army boot-soles have been utilized in England as fertilizer.

Domestic Science Department

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

NEW TRACT TAKEN OVER FOR CAMP BY PARK BOARD

In 1914 J. B. Ware, then one of Ashland's city councilmen, and now connected with the Grand Rapids Trust company, at Grand Rapids, Mich., anticipated the growth of the Ashland auto camp ground. He predicted that the time would speedily come when Ashland would find her available camp space entirely inadequate, and made a very wise provision in the interest of the city. Lying between Ashland creek and Granite street was a tract 200 by 300 feet mostly covered with timber, which he considered the only available ground for camp ground expansion. This tract was privately owned, and he felt it should be secured to the city so that when it was needed it would not be held at an exorbitant price. He proposed that the city buy the ground while it was cheap, but other officials did not see the future as he did, and did not act, whereupon he proposed that he and Mr. Greer buy the tract and hold till such time as it would be needed for camp extension, to be offered to the city, when it was found that it would be needed, at cost plus taxes.

This year the auto camp ground has been over-crowded, often many cars not finding room for their accommodation and having to drive away. The park board opened negotiations for the Ware-Greer tract, and a deal has just been closed whereby the city acquires it, and the auto camp will be greatly enlarged.

Mr. Ware was a public spirited citizen and an indefatigable worker for the community while a citizen here, and notwithstanding he met with severe criticism while a councilman, has held the property as agreed, and this week turned it over to the city at cost plus taxes without a penny of interest on the six year investment. The property goes to the city at \$1340. Had it not been for Mr. Ware's foresight and public spirit, it would likely have cost the city some \$3000.

The park board have plans for its immediate improvement for additional camping space, and the park superintendent will proceed at once to adapt it to the purpose.

Although the cold pack methods of canning and jelly-making have been covered in a general way earlier in the season in this series of cooking information, many letters have been received recently making inquiries regarding certain points in the canning process and jelly-making.

The quality of jar used plays an important part in successful results of canning. This does not mean the type of jar. Select any style you fancy, but be sure there are no flaws. The jars, and covers also, should be perfectly smooth where the two come together; there should be no cracks, rough edges or chipped spots.

Jar covers must fit so tight that there is no possible chance of a leak after the jar is sealed. Thorough sterilization is a necessity both for jars and covers. Wash jars in warm, soapy water; rinse well, then put into a pan of cold water and bring slowly to the boiling point, and boil not less than five minutes. Allow jars to stand in the boiling water until ready to fill. Covers may be dropped into boiling water a few minutes before required. Another very important point is to have new rubbers each time a jar is used. It is false economy to use old rubbers.

In order to withstand the boiling during the period of cooking the fruit for the cold-pack method, rubbers must be firm and elastic. Sterilize rubbers by covering with boiling water, then dry in a clean cloth and use at once. The essential point is to kill all bacteria by heat, so everything that comes in contact with food to be canned must be sterilized by boiling.

Fruit for canning should be firm and fresh for the best results. Over-ripe fruit is difficult to sterilize.

Cold Pack Used in Many Cases

By the "cold-pack" method the fruit is placed in the jar and all cooking or sterilization is done in the jar. In this way all bacteria is destroyed and as the jar is not opened again until the fruit is required for use, no bacteria can enter, providing the jars and covers are perfect, so that the jar is completely sealed. If air can enter the jar the food will mold and spoil.

All fruit except berries are blanched for the cold-pack method of canning. By blanching is meant immersing fruit in a pan of hot water for a certain period, the length of time depending upon the type of fruit.

Blanching gives a thorough cleansing, loosens the skin, improves the texture and shrinks the product. After blanching the fruit is immediately dipped into cold water. This hardens the pulp under the skin, making it easy to remove the skin, leaves the fruit firm and sets the color. It also enables handling of the fruit at once, so that it can easily be packed into jars. Do not allow the fruit to remain in the cold water; dip it in and then remove at once. Peel and pack into jars immediately. It is necessary to handle the fruit rapidly at this stage. Many failures in canning can be traced to allowing the fruit to stand after blanching instead of packing in jars at once. It can easily be understood why it is both easier and better in every way to blanch only a small quantity of fruit at a time. It is necessary to exercise judgment as to the length of time required for blanching, as the condition of the fruit will govern that somewhat.

The time tables which will follow this article can be followed exactly if the fruit is fresh and in perfect condition. The time for blanching fruits is much easier to determine than that for vegetables.

Filling with Syrup Requires Care

After packing the fruit in the jar, fill to one-fourth inch of the top with hot syrup, adjust the rubbers and seal the covers in position. Do not place completely. Leave the clamp up, if glass-top jars are used; for screw top jars do not screw down entirely. The tops of the jars should be tight enough to fit down so that no water can seep into the jar, but not so tight that they can be forced off by the expanding process.

The density of the syrup may be varied, according to the variety of fruit used, but a general rule which may be used for all fruit canning is: Three parts sugar to two parts water; boil down to a thin syrup; very sour fruits may need a heavier syrup. Use any kettle in which a rack may be placed so that the jars will be at least one-half inch above the bottom, and deep enough for the water to come one inch above the

Cooking Time Additional Factor

When the fruit has cooked the required time take jars from the boiler and seal tightly at once. Invert jars and let stand until cool. If there should be a flaw in a jar or cover it will be discovered if the jar is allowed to cool inverted. Set the jars in a cool place, but be careful not to let a draft of cold air strike them while cooling or they might crack. Also keep plenty of space between jars so that there will be a free circulation of air. Store fruit in a cool, dry, dark place.

Use only perfect fruit for canning. The bruised, over-ripe fruit may be used for jam. Of course, this does not mean fruit that is in any way decayed. Fruit for jelly should be under-ripe. The element in fruit juice that causes it to jelly is called pectin. To make a perfect jelly the fruit must also contain acid. Certain fruit juices contain pectin but no acid, and in that case the acid is supplied from other fruit. If fruit is over-ripe the pectin disappears and it will be impossible to make a satisfactory jelly. Pectin is comparative to gelatin; it dissolves in hot liquid and stiffens upon cooling. A general rule is to use three-fourths measure of sugar to one measure of fruit juice. This will vary somewhat with the acidity of the fruit, and some recipes call for equal quantities of sugar and fruit juice. However, the former quantities will usually be found satisfactory. Too much sugar will prevent the juice from jelling, making it syrupy or full of crystals. Too long cooking will make the jelly tough. The time for cooking depends upon the concentration of the fruit juice, together with the amount of pectin in the juice contains, the degree of acidity and the proper amount of sugar. If the fruit juice seems very thin, cook it down until the water has been evaporated, so that the cooking will not be long after the sugar is added.

Plum Jelly

Use under-ripe fruit. Cover with boiling water and simmer until thoroughly cooked. Drain through a jelly bag. Use three quarters measure of sugar to each measure of juice.

Plum Butter

Use plum pulp left after draining juice for jelly. Put through a coarse strainer. Use one-half as much sugar as plum pulp and simmer until sugar is dissolved.

Fig Jam

Blanch figs and remove peel. Cut in half. Add three-quarters measure of sugar for each measure of fruit. A little lemon juice can be added for flavor.

Peach Marmalade

Dip fruit in hot water for two or three minutes; dip in cold water, remove at once and take off peel and remove pit. Chop or slice very fine. Add three-quarters as much sugar as fruit and cook very slowly until thick. Seal in sterilized jars.

Berry Jam

Take any variety of berry desired. Wash, drain, then mash. Use three-quarters as much sugar as fruit, measuring carefully or weighing. Put fruit and sugar in kettle in alternate layers and let stand a few hours to extract the juice. Then bring slowly to the boiling point; then simmer until thick. Jam or marmalade may be tested by dropping some of the syrup on a cold disk. It should stiffen in a few seconds.

Gooseberry Jam

Stem and wash gooseberries. Mash and cook very slowly until fruit is tender. Add equal parts sugar and fruit and simmer until thick. This fruit contains so much acid that the additional sugar is required.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been appointed administrator of the estate of Olive Amanda Wolters, 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 Talent, Oregon, with proper vouchers and duly verified, within six months from the first publication hereof, which is July 27, 1921.

CHARLES C. WOLTERS,
Administrator.

NOTICE FOR PUBLICATION
013169

Department of the Interior
U. S. Land Office at Roseburg, Oregon, July 21, 1921.

NOTICE is hereby given that William Edgar Van Dorn, whose first official address is Cedarville, California, did, on the 18th day of September, 1920, file in this office Sworn Statement and Application No. 613169, to purchase the Lots 1, 2 and 3 and SE 1/4 of NE 1/4 of Section 4, Township 38 S., Range 2 E., Williamette Meridian, and the timber thereon, under the provisions of the act of June 3, 1878, and acts amendatory, known as the "Timber and Stone Law," at such value as might be fixed by appraisement, and that land and timber thereon have been appraised, \$470.00, the timber estimated 310,000 board feet at \$1.00 per M., and the land \$160.00; that said applicant will offer final proof in support of his application and sworn statement on the 4th day of October, 1921, before the Register and Receiver of the United States Land Office at Roseburg, Oregon.

Any person is at liberty to protest this purchase before entry, or initiate a contest at any time, before patent issues, by filing a corroborated affidavit in this office, alleging facts which would defeat the entry.

W. H. CANNON,
Register.

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