

# FREE Electric Cooking School

CONDUCTED BY

**Mrs. E. M. Redington**

ENDERS BLOCK, ASHLAND

**Monday, Tuesday, Wednesday**

SEPTEMBER 28, 29, 30

**Lecture at 2.30 P. M. Daily**

**The Most Improved Hughes Electric Range Employed and Demonstrated**

**You Have Seen Nothing to Equal It**

## Tuesday's Program

Lecture Subjects—Scientific Cake Making.  
Baking on Hughes Electric.  
Cream Soups.  
DINNER MENU.  
Tomato Bisque, Toasted "Swastika" Snow Flakes.  
Tomato Macaroni, "Sunspun" Macaroni.  
Broiled Steak, "Hughes Electric Broiler."  
Lemon Sauce and Onions.  
Baking Powder Biscuit, "Byers' Blue Ribbon" Flour.  
Ping Pong Salad, Mayonnaise Dressing.  
Peanut Wafers, "Royal Club" Peanut Butter.  
"La Belle" Layer Cake, a Prize Winner.  
Royal Club Coffee.

Mrs. Redington will prepare a selection of above foods each day.

## Wednesday's Program

Lecture Subjects—Electric Housekeeping.  
Flour, Its Qualities and Manufacture.  
Setting the Sponge.  
DINNER MENU.  
Noodle Soup, "Sunspun" Noodles.  
Toasted "Swastika" Snow Flake Sodas.  
Broiled Fish, "Hughes Electric Broiler."  
Hollandaise Sauce.  
Steamed Potatoes.  
Plain White Bread and Bee Hive Rolls, "Byers' Blue Ribbon" Flour.  
Peanut Salad, "Royal Club" Peanut Butter.  
Cocoa.  
Royal Club Coffee.  
Tea.

**HUGHES RANGES FOR SALE BY**

**Ashland Electric Power & Light Co.**

ASHLAND, OREGON.

## In the Social Realm

There will be a farewell reception for Rev. Schwinley and family at the congregational church this evening. All friends invited.

Mrs. Cora A. Sanderson, her son Laurence and daughter Dorothy were over from Klamath Falls visiting at the home of W. C. Sanderson last week, returning Sunday. Miss May-sel Sanderson also visited in Ashland a few days on her way to Corvallis to attend her second year at O. A. C.

Miss Hortense Winters, Miss Miriam Gregg and Miss Cherry Starkey enjoyed an afternoon of fun and frolic last Friday. The time was passed away with dressing up to represent different characters, such as baby dolls, vaudeville artists, etc. Light refreshments were served.

Twelve ladies representing the missionary societies of the different churches of Ashland met with Mrs. Elizabeth Van Sant September 24. The object of the meeting was to make plans for the organization of a united study class in home and foreign missions. Mrs. E. L. Jack was elected leader and the first meeting will be held at the home of Mrs. J. W. McCoy on Almond street. "The Child in the Midst" is the first book to be studied.

Wednesday afternoon Lois Sanderson entertained a number of her little friends at her home on the Boulevard, the occasion being her eighth birthday. Merry games on the lawn. A famous peanut hunt took place in the parlor, in which Mildred Erickson carried off the prize. An automobile ride occupied the young people until 5:30, when Mrs. W. C. Sanderson and Mrs. L. A. Neil served dainty refreshments in the dining room, which was beautiful in pink and white. Those present were: Mildred Erickson, Ruth Plackus, Mildred Perrin, Le Ester Mashburn, Genevieve and Elinore Swendenburg, John and Margaret Churchman, Don Schwinley, Ha Stoner, Max Crowson, Louise and Alice Ruger, Lois and Phyllis Sanderson.

Mrs. G. W. Stahlman gave a charming little dinner party for her daughter, Miss Stella Stahlman, Saturday evening. A tasteful three-course dinner was served, which the young la-

man was assisted in the serving by Mrs. Ogg. The dinner was certainly worthy of mention, the table appointments being exquisite by their simplicity. After the dinner games were played and different things for amusement were indulged in, all of which were cleverly thought out by the hostess. At a guessing game Miss Maria Caldwell won the first prize and Miss Alice Hast carried off the second. Those present were the Misses Alice Hast, Maria Caldwell, Marion Summers, Ruth Ogg, Marion Stratton, Stella Stahlman and Amy Leavitt.

## THE CLUB

The Quivio Club will hold an all-day meeting at the home of Miss Dora Young, 9 Granite street, next Friday afternoon, to elect officers for the coming club season.

The Chautauqua Park Club will meet in the Chautauqua hall Friday afternoon at 2:30. Every member is requested to attend as business of importance will be transacted, and a very interesting meeting is promised.

The Woman's Foreign Missionary Society of the Methodist church will meet Friday afternoon at 2:30 at the home of Mrs. Wiesenburger, 156 Manzanita street. Mrs. Ogg will have charge of the program. The study books will be ordered for the winter work and a good attendance is desired.

## Annual Pioneer Reunion Thursday

The annual reunion of the pioneers of Jackson county will be held at Jacksonville Thursday. Quite a number of Ashland pioneers will attend, as well as those from all over the county. A large body will be in attendance. A big dinner will be served. Last year the event took place in Ashland, and a large crowd was present. This gathering alternates each year between Ashland and Jacksonville, these being the oldest towns.

## Frederick Hollister



The man whose vim has gained business success without resort to suspicious methods, and whose energy and ability will gain advantage for the First District of Oregon from the halls of the United States congress.

He is a Southern Oregon Man, and worthy, as he is, should have a solid vote, regardless of politics, from southern Oregon electors.

(This is NOT a paid advertisement. The Tidings prints it for the good of southern Oregon.)

## S. P. News Service Head in Ashland

L. A. Giamboni, editor of the news service of the Southern Pacific Company, spent Sunday and Monday in Ashland looking over the springs situation. His wife accompanied him, and was charmed with the scenic beauty of the city and environments. This is Mr. Giamboni's first visit to Ashland—that is, the first time he has been off the railroad right of way. He says the matter is all clear to him now why the S. P. officials all have such supreme faith in the outcome of the springs project. With our all-the-year climate, our accessibility, our scenic beauty, our delightful park of wonderful development possibilities, coupled with a proper development of our waters, is bound to put Ashland to the fore as a great watering resort. Being, as he is, at the head of the news department of the road, his visit here is of great significance. He is getting first hand knowledge upon which to base news stories of the enterprise.

—Cliff Payne makes ladders.

## Eight Auto Loads Visit Siskiyou Road

Eight auto loads made the trip Sunday over the completed section of the Pacific Highway on this side of the Siskiyou mountains. Those in the party were the Messrs. and Mesdames Emil Peil, R. L. Burdick, E. D. Briggs, E. V. Carter, Fred Wagner, Charles B. Wolf, J. J. McNair, A. E. Kinney, M. E. Briggs, Marsh Wagner, Stuart Saunders, J. H. Letts, and Mrs. E. H. Wagner, Mrs. P. B. Whitney and Mrs. W. E. Case; also the Misses Nellie Briggs and Ruth Whitney, and W. M. Briggs and the little folks, Marjorie Whited, Lawrence, Paul and Wilfred Wagner, John Saunders and Hilda Hansen.

Starting from Ashland at about 11 o'clock, the party motored up to the end of the completed road, reaching there about noon. As no suitable place for the spreading of a picnic dinner could be found at this point, at the unanimous vote of all they returned over the highway to Fall creek, where a most desirable place for a picnic dinner was found. Here the ladies of the crowd, feebly assisted by the masculine members, spread out the bounteous array of good things. Mr. Wolf proved to be a popular man among the ladies for making tables out of cast off wagon wheels and other vehicle parts found lying around. Mr. Kinney, Mr. Wagner and Mr. Briggs officiated as coffee brewers and tended fire, which occupation contributed much to their redness of face and volubility. The dinner was such as can only be remembered in one's fondest fancies. Everyone partook to their limit, and some a little more than the limit.

After dinner all rested and enjoyed the cool shade, talked automobile and had a general good time.

At about 4 o'clock all started on the homeward trip. Everyone were loud in their praises of the new highway, and were all of the opinion that the county, after spending so much money on such a wonderful piece of road, should not let it lie unsurfaced any longer than was absolutely necessary, because a road such as that, if left standing for more than one rainy season, would become highly damaged by the rains.

## The KITCHEN CUPBOARD

VARIETY WITH TOMATOES.

DINNER MENU.  
Cream of Beet Soup.  
Broiled Fish.  
Baked Potatoes. Cucumbers.  
Broiled Tomatoes.  
Endive.  
Lemon Snowballs.

ALMOST any food becomes monotonous when constantly served in the same way. A vegetable which is so plentiful as the tomato is apt to appear on the table often and unless the cook disguises it in various forms it may become very unpopular. To vary the bill of fare try some of the following recipes:

### Excellent Appetizers.

**Broiled Tomatoes.**—To broil tomatoes just wash them well, wipe dry and cut in halves. Cut a slice away from the rounded part of each and dip in crumbs. Beat an egg and season with pepper and salt. Dip each piece of tomato in this, then again in bread-crumbs. Butter the broiler well and cook from six to nine minutes.

**Tomatoes With Mushrooms.**—Remove the stem end of ripe tomatoes and remove the pulp. Take the pulp and mix with it bread or cracker crumbs, salt and pepper and mushrooms cut up fine. Fill shells with mixture, put a piece of butter on top of each one and bake in moderate oven.

### The Green Vegetable.

**Fried Green Tomatoes.**—Beat an egg until light and foamy. Add one teaspoonful and a half of olive oil, a little salt and pepper. Beat again. Have ready some good firm green tomatoes; cut in slices a quarter of an inch thick. Dip them separately, first in egg mixture, then in bread crumbs, then in egg and last in crumbs. Have plenty of butter in a hot spider, place tomatoes in it and fry rather slowly so they may cook thoroughly without burning. Keep covered to keep steam in and make the tomatoes juicy and tender. Serve on a hot platter either with table sauce or with a hollandaise sauce. If you try these you will probably like them.

**Baked Tomatoes.**—A nice way of preparing tomatoes which have not thoroughly ripened is to bake them. The skins should be firm. A slice is cut from the stem end of the tomato and the contents removed. The pulp is mixed with an equal quantity of bread or cracker crumbs seasoned with pepper and salt and a squeeze of onion juice. The tomatoes are refilled with this mixture and placed on a well buttered pan. If the oven is hot they will bake in twenty minutes. After the tomatoes are placed in the pan they may be improved by sprinkling with cracker crumbs mixed with butter.

*Anna Thompson.*

## Great Vaudeville Hits

Tonight and Tuesday Night

## THE VINING

HANDY & POLLEY  
Volcanic Vaudeville Show

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Dainty and Refined, in Singing and Dancing

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A monthly salary and a liberal commission on each order. Salaries run up to \$250.00 per month, depending on the number of orders. This work can be done in your spare time, and need not conflict with your present duties. No investment or previous experience necessary. We furnish full equipment free.

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