

Orchard Tracts

Ten acres on the south side of Wimer street, half in fruit, 1 acre in full-bearing, small patch of alfalfa, 1 1/2 acres used for crops; 5-room house, barn and packing-house; 3/4 acre of Tokay grapes, small strawberry patch; city water. Price \$6,500. \$1,500 cash, terms on balance.

Four acres on Oak street with free water right; all set to pears and berries; 5-room house with pantry, good barn and chicken house. Price \$4,500. \$2,000 cash.

Four acres on Beach street, nearly all in fruit and berries. Irrigation for this place is perfect. Thirteen-room house, with basement, modern throughout; piped for gas; good barn, two chicken houses with several parks. Price \$10,000. \$5,000 cash, easy terms on balance.

Fifteen acres, 2 1/2 miles east of Ashland; 5 acres of apples, pears and peaches, 2 acres cleared and in garden, 8 acres in brush; good well. Price \$2,800. \$1,000 cash, terms on balance.

Thirteen acres on Ashland; 7 acres of full-bearing apples, pears, peaches and cherries, 2 acres of young fruit, 4 acres of timber; 7-room house, barn, woodshed, chicken houses and parks. Price \$8,500. Part cash.

Thirteen acres 3 miles north of Ashland; 8 acres in Newtown apples, 5 acres Comice pears. Trees are 3 and 4 years old. This place is of a very heavy black soil and is fenced with woven wire. Price \$6,500. Might consider trade for Portland property.

Cunningham & Co.

ASHLAND, OREGON

Ranch Properties

No. 211—21 1/2 acres, 1 1/2 miles from town; 12 acres in alfalfa, 8 acres cultivated; 25 tons of hay in the barn; 4 milk cows; 1 team 9 and 10 years old, weight 1,200 each; harness and wagon, plow and harrow. Milk from 3 cows is now bringing in owner \$60 per month. All for \$6,000. \$2,000 cash, easy terms on balance.

No. 184—57 acres; 45 acres of alfalfa, 10 acres of 8-year-old Newtown apples with peach fillers; 5-room house (modern); irrigation for garden; 2 large barns; a 1-room house for help; electric light. This place is one mile from small town, on Pacific Highway. Price \$20,000. Part cash.

No. 204—53 acres; 36 acres in alfalfa, balance in barley this year; no house, but has good barn; all implements and several tons of hay go with this place. This place is only 1 1/4 miles from Ashland. Price \$10,000. Part cash, easy terms on balance.

No. 210—80 acres; 33 acres in alfalfa; practically the whole place will grow alfalfa; creek through the place; 5-room house with all necessary outbuildings; granary with capacity of about 1,000 bushels of grain; barn for about 50 head of stock and 100 tons of hay; 7 miles from Ashland, on Pacific Highway. Price \$140 per acre.

Cunningham & Co.

ASHLAND, OREGON

The Kitchen Cupboard

HOW TO USE MINT.
CUCUMBER salad or an apple and celery salad is improved by a sprinkle of fine chopped mint leaves.
Just a dash of mint with cooked peas or a cream of pea or potato soup is a great addition to a lamb or veal salad.

To Serve With Lamb.
Currant Mint Sauce.—Separate a glass of currant jelly into pieces, but do not break. Add two tablespoonfuls of fine chopped mint leaves and the shavings from the yellow rind of half an orange. Serve with lamb or mutton.

Mint Sauce.—Mint sauce is the usual accompaniment for roast lamb. For it fresh young mint leaves should be used. Pick out two tablespoonfuls of the best leaves and chop very fine on a plate. Mix with two and one-half tablespoonfuls of sugar, four tablespoonfuls of vinegar and a half teaspoonful of salt. Let this stand several hours before serving.

An Attractive Jelly.
Mint Jelly.—Pour a pint of boiling water over a bunch of fresh bruised mint leaves and simmer gently ten or fifteen minutes. Strain and to a pint of the hot liquid add half a package of gelatin soaked half an hour in cold water to dissolve. Add sugar to sweeten and lemon juice. Stir until thoroughly dissolved, then set away to cool. As it begins to stiffen stir in two tablespoonfuls of capers, pour into one good sized mold or tiny individual ones and set away to harden. When cold and firm turn out and garnish with tiny sprigs of fresh mint.

Fare For the Fastidious.
Mint Sherbet.—Bruise a heaping cup of mint leaves slightly, pour over them a pint of boiling water and steep, covered for twenty minutes. Add a cupful of sugar and the grated yellow rind or juice of a lemon. Cover again and leave until cold. Strain and pour into the freezer can, pack with equal quantities of salt and ice and freeze to a mushlike consistency. Scrape off the sides and dasher and cover until ready to serve.

Anna Thompson

Not a property in Ashland but that can be sold by Tidings "For Sale" ads in less time and at less cost than through the regular agent channels. Try it.

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Experience will teach you it's VALUE.



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Shop work of all kinds.
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Business Opportunities

A drug store, in small town with good territory. A splendid opportunity.

\$1,500 will handle a good business, centrally located.

Cunningham & Co.

ASHLAND, OREGON

Talent Tidings

TALENT S. P. TRAIN SCHEDULE

Northbound.	
No. 14	8:02 a.m.
Grants Pass motor	10:05 a.m.
Grants Pass motor	4:06 p.m.
No. 16	5:02 p.m.
Southbound.	
Grants Pass motor	8:58 a.m.
Grants Pass motor	2:50 p.m.
No. 15	4:25 p.m.

Miss Alice Vandersluis, Talent correspondent, is authorized to represent the Tidings in all business relations in this field. Headquarters, Vandersluis & Burgan store.

TALENT NEWS ITEMS.

Ozro Withrow left Monday for Klamath Falls, where he will spend two weeks duck hunting.

Mr. and Mrs. W. Scott of Wagner creek were visitors here Tuesday.

Mr. and Mrs. J. M. Keith and daughter Ethel of Wagner creek were voters here Tuesday.

Miss Louise Lennart made a short trip to Ashland Tuesday morning.

Mr. Wilson of Wagner creek was in town Tuesday for the purpose of casting his vote.

Miss Emma Crawford returned from a brief business trip to Yreka Monday.

Mr. and Mrs. Will Gleim visited relatives in Ashland Sunday.

Jack Marlowe of Medford was here Sunday, working on the Ames truck.

The J. Bentley family have moved in the Alford house, formerly occupied by H. O. Simpson, on the Pacific highway.

J. N. Pace was a business visitor to Medford Monday.

Mr. and Mrs. Jim Reynolds of Little Applegate were in Talent Tuesday and were the guests of Mr. and Mrs. J. Barrett.

Mr. and Mrs. G. C. Walton, the latter a sister of Mrs. Boyd Robison, passed through here Sunday evening on their way to Crescent City from an extended trip south. They visited Mexico, San Diego, Los Angeles, San Francisco and Sacramento. Miss Orpha Fox of Sacramento, a niece of Mrs. Walton, accompanied them to Crescent City, where she will visit for some time.

Misses Carrie Winnings and Lowe were guests of Miss Edythe Tryer Sunday.

Miss Callie Vogell spent Tuesday with her parents, Mr. and Mrs. W. Vogell.

Mr. and Mrs. John Kent spent Tuesday in Talent from Wagner creek.

Laurence Crawford and Harry Gleim returned Sunday afternoon from Glade Fork, on the Little Applegate. They were gone three days and had a splendid trip. They stayed at the Murray cabin. On Thursday afternoon Harry Gleim was very fortunate in killing a large buck. It was so large that it took the boys an hour and a half to take it half a mile.

Miss Grace Hanscom was a visitor to Ashland this week.

Ben Bristow of Anderson creek was a business visitor here Monday.

Miss Eleanor Powers and H. O. Powers were visitors to Medford Saturday.

Babe Garvin is in town for a few days from a short prospecting trip.

A great many of the young men of Talent attended the big ball game in Medford Monday. A. S. Ames conveyed them there.

Chester Knighten and his sister, Mrs. J. B. Jones of Wagner creek, transacted business here Monday morning.

J. M. Johnson of Bear creek visited here Monday.

Frank Rose returned from Hornbrook, Cal., where he is at the Nigger Boy mine.

Mrs. Lewis Brown is quite ill with tonsillitis.

Saturday afternoon the boys of the Talent school worked all afternoon on the new equipment which is being set up there. Peter Spencer, principal of the high school, superintended the work.

J. W. Bailey returned Saturday from a hunting trip in the Dead Indian country.

Friday night occurred a very pleasant surprise party at the C. O. Gutches home. About thirty young people were present and some very elaborate "hard times" costumes were worn. Will Childers, Will and Earl Withrow and Everett Bailey were beautifully gowned in the latest Paris hits, while some of the ladies were dressed in men's attire. Mrs. J. W. Bailey and Mrs. J. H. Withrow as bride and groom and Miss Donna Withrow as priest who performed the ceremony. A most enjoyable time was had by all. Those present were Messrs. and Mesdames J. H. Withrow, J. W. Bailey, W. Childers and C. O.

Gutches, Earl Withrow, Joe Naomi Wilson, Edgar Maxon, Mrs. Z. Wolgamot and daughter, and Mr. and Mrs. J. M. Gutches of Medford.

Mrs. Verne Brophy spent the week-end in Central Point visiting friends and relatives.

Vernon Brophy is out on a hunting trip.

Milton Gutches spent Hallowe'en in Ashland.

Mrs. J. W. Withrow of Anderson creek spent Saturday evening in Talent.

Monday evening after the regular moving picture show a young gentleman from Ashland gave a very delightful exhibition of fancy roller skating.

H. S. Gleim and sons have contracted all their small apples to the Bagley Canning Company.

Tracy Spencer of Rogue River, Ore., is visiting relatives here for a short time.

Verse Bell, son of Waldo Bell, was taken to the Sacred Heart Hospital by Dr. John Hart Saturday. The lad was very ill on Saturday and it was feared an operation would have to be performed, but at present he is much improved.

Charles Tryer visited Medford Sunday.

Mr. and Mrs. Sprinkler, parents of Mr. and Mrs. Bert Bell, of Medford, Wis., arrived here Saturday for an extended visit with their daughter, who is very ill at her home. Wishes for a speedy recovery are extended by all friends.

Mrs. Henry Goddard and mother, Mrs. Sherman, and Mrs. Goddard, Jr., and son of Chicago enjoyed a pleasant ride over the valley Tuesday afternoon. They were guests of Mrs. A. S. Ames and daughters for the afternoon.

Henry Pace was an Ashland visitor Monday evening.

Mr. and Mrs. John Robison entertained Miss Louise Lennart at dinner Tuesday evening.

Mr. and Mrs. E. B. Adamson and daughter Mary spent Tuesday in Medford.

Mrs. E. DePin of Jamestown arrived Sunday to spend a few weeks with her parents, Mr. and Mrs. Tom Bonham, and Mr. and Mrs. Lewis Brown and daughter. When she returns to her home she will be accompanied by her mother.

Tuesday morning the Vandersluis & Burgan merchandise store was broken into. The panel of the back door was taken out and by this the robbers made their entrance. Quite a large sum of money is missing, although no goods were taken. No clue has been obtained yet.

Saturday evening the Rebekahs and Odd Fellows gave a Hallowe'en party for their children. There was a crowd of happy little people. About 10 o'clock a supper was served in the dining room, where the tables were very prettily decorated with Hallowe'en trifles. The menu consisted of sandwiches, hot chocolate, pickles, cookies, pumpkin pie and apples. A number of interesting games were played by the "older young folks."

A big prohibition meeting was held at the Talent school house Monday evening. The Talent band played one or two selections in front of the building before the beginning of the program, which got the crowd into the right spirit. Dr. W. R. Bagley secured Mr. Fred Mears of Medford, a candidate for congress, to speak on the subject, which was well worth hearing. The meeting was opened by two selections from the Talent orchestra. Mrs. W. Vogell conducted the gathering. After the orchestra followed a few temperance songs. The president of the Temperance Union of Medford gave a few remarks, a quartet consisting of C. C. McCurdy, H. S. Frame, W. Graves and J. Norman sang a few numbers, and H. S. Frame sang a beautiful solo. Mr. Mears' talk was very good and it is believed that it influenced a number of voters along the right line.

At the Wagner creek school Saturday a big Hallowe'en party was held. It was given by the children of the school under the supervision of Prof. Wardrip. Nearly all the surrounding community were present. A large bonfire was built in the yard and a very good supper was served, including roasted "weenies" from the bonfire. Many Hallowe'en games were played and fortunes told. Everyone dressed to have a great time.

You have something you do not need. Somebody else needs it and has what you want. Twenty-five cents puts your proposition before two thousand people through the "For Trade" column of the Tidings.

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B. L. VANGILDER

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WHEN TO ENTER—Any school day

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END OF THE EARTH.

The Latest Figuring Puts It Only Two Million Years Away.

Scientists tell us that life on the earth began about 2,000,000 years ago. It has generally been accepted that life will last for 95,000,000 years.

Ninety-five million years is a fairly long time. None of us who are alive today need worry about what will take place 95,000,000 years hence. Even the most altruistic can scarcely be inspired by love for an inconceivably remote posterity.

But the French savants are altogether disturbing. Here comes one, M. Verronet, who says that the earth will permanently freeze within the next 2,000,000 years and that life will vanish. This is bringing the tragedy nearer home. We would gladly accept the older reckoning.

Verronet places mankind of today about midway between the beginning and the end. He computes that in the future life will exist as long as it has already existed. He specifies only one forty-eighth as long a life as those who have studied in the past.

There is only one consolation to be derived from the Verronet reckoning. As far as the influence of today is concerned 2,000,000 years is as good as 95,000,000. In either event those who are comfortably laboring today cannot expect to be lovingly remembered when the cataclysm of ice makes the earth a barren wilderness.—Cleveland Plain Dealer.

DR. JOHN F. HART
Physician and Surgeon
TALENT, OREGON.

MISTAKES

ARE BUT

HUMAN

A check is the best receipt you can possibly have. Start an account in this bank and pay all your bills with checks. You will thus avoid all possible future disputes.

State Bank of Talent
TALENT, OREGON.

An Everyday Cake

Here is a simple and inexpensive cake that can be varied in many ways with different frostings and icings. It looks a little nicer baked in a tube pan, but will be equally as good baked in a square loaf.

K C Gold Cake

By Mrs. Janet McKenzie Hill, Editor of the Boston Cooking School Magazine.

1/2 cup butter; 1/2 cup sugar; yolks of 4 eggs, beaten light; 1 cup flour, less 2 level tablespoonfuls; 2 level teaspoonfuls K C Baking Powder; 1/2 cup milk; grated rind of 1 orange.

Sift flour and baking powder together three times; cream butter and sugar, beat yolks of eggs, add these to creamed mixture, and lastly add the moisture and flour alternately, beating batter until smooth. Gold Cake can only be made successfully by beating yolks of eggs, very, very creamy and light lemon colored, using a rotary beater. The rotary beater is the only beater that will do justice to the yolks of eggs. The beating kills all egg taste and improves the texture of the cake.

Beat the whites of 2 eggs dry; gradually beat in half a cup of sifted confectioner's sugar and continue the beating until the frosting is smooth, thick and glossy; then beat in grated cocoanut, fresh or prepared, and spread upon the cake. This frosting is made thick by beating rather than by sugar.

Save this recipe. You will want to use it frequently. Or better, send us the colored certificate packed in each 25-cent can of K C Baking Powder and we will mail you "The Cook's Book" containing this and 89 other baking recipes equally good—all by Mrs. Hill. Jaques Mfg. Co., Chicago.



Cocoanut Frosting

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