

BUTLER'S

MAUPIN'S LEADING

Grocery and

Meat Market

The Maupin Times

Published every Thursday at
Maupin, Oregon

C. W. Semmes, Editor
C. W. Semmes and E. R. Semmes
Publishers

Subscription: One year, \$1.50; 6 months, 75 cents; three months, 50c

Entered as second class mail matter September 2, 1914, at the post-office at Maupin, Oregon, under the Act of March 3, 1879.

THIRTEEN YEARS OLD

This issue of The Times marks the last number of volume 12. For that number of years the paper has been issued in Maupin, and in that time has seen all the ups and downs of a new community. The paper has been under the direction of divers people and each did his best to chronicle the events as they occurred, and at all times to keep the community on the map. It has not been smooth sailing at any time, for the country newspaper is the one enterprise that gets the last of everything. But at that The Times has kept its head above water and at this time seems to have hit its stride and is numbered among the leading country weeklies of the Northwest.

The present publishers came here a year ago last August. They are practical newspaper men and printers. They have done their best to give Maupin and the whole community a newspaper commensurate with the section. That they are meeting with success is shown by the addition of nearly 200 new subscribers, an increased advertising patronage and a job book usually filled with "live" work. To show their faith in the community they have installed a late model type setting machine and are bending every effort to enhance the standing of their town among the communities of the state.

The Times begins the new year next week with all the confidence in the world in the future of this section. It will not be many years before the mamgers of the Wapinitia water district will have to make a definite move toward supplying the ranchers on the Flat with water for their farms. When that is accomplished Maupin will grow to a size surprising to all who know it as it now is. When that time is at hand The Times will be in a position to make a greater noise than it does now and that noise will always be for the best interests of this section as a whole.

The firm of Semmes & Semmes thank all those who have extended the hand of fellowship and who have given us their patronage. We will strive to merit a continuation of same by giving Maupin and vicinity a newspaper the measures up to the enterprise of the community.

ELIMINATING THE PROFESSION

The medical profession is the only one where good and efficient work tends to reduce the prosperity of those in it. The plumber does a good job, but corrosion is his ally and soon he must come back to repair the pipe he installed last year. The lawyer wins the case, gets paid for writing up the agreement, and makes more work for himself by writing it in such a way that, in case of dispute, he alone can interpret what he has done.

But the good and worthy doctor cheats himself every time he does a good job. He improves the sanitary system of a town—and loses a few hundred potential typhoid cases. He discovers, as Pasteur did, the germ theory, and immediately reduces his number of future customers.

All of which is good, right and proper; and in perfect accord with the noble and high aims of the profession. But doctors tell us that it is getting tougher and tougher every day to make a living, to say nothing of a competence, in a field where good work cuts down the chances for future livelihood.—Exchange.

For Golfing Friend

For one's golfing friend, a nice gift would be a small score pad in a leather wrist strap. It provides a space for keeping one's own score, that of his opponent, and the number of holes played.

His Downfall Coming

Harold, aged six, appeared one day at the next-door neighbor's dressed in the fashionable long trousers for small boys. "My mother," he announced, "says I act just like a man." The older people nodded approvingly, but Betty, aged five, critically looked over the caller and then observed, "You may act like a man now, but just wait till you grow up and put on those short golf trousers!"

NOTICE

All persons are hereby notified that I will not be responsible for any bills incurred by my wife,

Maud Hammer, after this date, as she has left my bed and board without just cause or provocation.
A. J. Hammer.
Dated November 1, 1926. 51-t4*

CARD OF THANKS

To all those who so willingly assisted her in her great sickness and who extended words of sympathy after her death, and to those who furnished floral offerings at the funeral of our wife and mother, Mrs. C. E. Tunison, we desire to express our heartfelt thanks. May you all be spared a like affliction.
C. E. Tunison and family.

DOINGS IN OREGON

Nehama—State hatchery will handle nearly 9,000,000 salmon eggs this year, from North and South Santiam.

Klamath county will build \$30,000 jail.

Baker—W. E. Baker Snake River ranch ships 50,000 crates peaches, this year.

Cascade—New steel "Bridge of the Gods" completed.

Roseburg—Turkeys shipped to Alaska for the holidays bring 42 cents a pound.

Oregon City—Hawley and Crown-Willamette paper mills will raise wage scale.

Burns—Tom Dufur sells 9,000 head of lambs and ewes, for \$80,000.

Ten artesian wells to irrigate 400 acres of orchard land near The Dalles.

Medford—A Minneapolis candy maker opens candy factory here, with several workers.

Hood River apple crop estimated to exceed 4,000 cars.

Condon—Pacific States Electric Light company buys Condon Electric company and will increase service.

Baker—Portland capital will assist in building \$300,000 hotel here.

Troutdale—Best celery crop on record is grown here, with 300 cars in prospect.

Six cars of cavalry horses shipped from Baker county.

Graveling 19.3 miles of John Day highway, Ironside to Unity, will cost \$75,000.

ELECTION NOTICE

Notice is hereby given that on December 6, 1926, at the I. O. O. F. lower hall, in the precinct of Maupin, in the county of Wasco, State of Oregon, an election will be held for city officers, namely:

One Mayor.
Six Councilmen.
One Recorder.
One Marshal.

Said election will be held at 2 o'clock p. m. and will continue until 7 o'clock p. m. of the said day. The following will be voted for:

- For Mayor—
F. C. Butler.
Bates Shattuck.
- For Councilmen—
L. C. Henneghan.
R. E. Richmond.
James Chalmers.
E. V. Doty.
Geo. Tillotson.
C. W. Semmes.
J. C. Pratt.
F. D. Stuart.
- For Recorder—
J. H. Woodcock.
R. W. Richmond.
- For Treasurer—
Geo. McDonald.
- For Marshal—
G. I. Derthick.
J. F. Kramer.
E. R. Semmes.
- Dated this 1st day of November 1926.
- R. E. Richmond,
City Recorder.

NOTICE OF TAXPAYERS' MEETING

CITY OF MAUPIN

For the purpose of passing upon the budget made by a committee of freeholders and councilmen, for an amount of money to be raised for the purpose of meeting the expenses

AUTOMOBILE

and General Machine Work

Cylinder Grinding, General Machine Work, Truing Crankshafts, Making Pistons and Rings, Bearings, All Sizes Made to Order.

Sheet Metal Workers.

Complete Line of Parts for All Makes of Cars
Full Line of Lahers Springs
ELECTRIC and OXY-ACETYLENE WELDING

READ & GALLOWAY

609 East Second Street Phone 400 THE DALLES, ORE. Phone 383J

Personal Friends

One of the things that makes it a pleasure to do business with this bank is the personal interest of from our service.

Bank services can be unusually helpful. That's the kind our are. Careful attention to even the smallest affairs and ability to handle the largest financial problems make this the type of bank you will be glad to call your own.

MAUPIN STATE BANK

(INCORPORATED)

of the city of Maupin, Wasco county, Oregon, for the year 1927.

Said meeting will be held on November 12, at 7:30 p. m., at the lower room of the I. O. O. F. building, at which time all taxpayers may be present and reject or accept said budget.

Budget for the year 1927 as proposed by the joint committee:

Estimated Expenses	
Water rent on hydrants.....	\$ 175.00
Street lights.....	250.00
Interest on outstanding warrants.....	35.00
Recorder's salary.....	240.00
Marshal's salary.....	120.00
Payment on auto park one-fourth of total.....	250.00
Incidental expenses.....	430.00
Total	\$1500.00

Estimated Receipts	
Permits.....	25.00
Licenses.....	25.00
Total	\$ 50.00

Dated this 1st day of November, 1926.

Attest:
R. E. Richmond, Secretary
Bates Shattuck, Chairman.

FOR SALE—50 head of purebred Rambouillet Bucks. Emil Hachler, Wapinitia, Oregon. 48-t6

FOR RENT—320 acres of land on the Ochocho, near Shaniko. Some pasture and 170 acres farm land, one-half in summer fallow. Fair buildings. Will rent on shares. R. T. Harris, Maupin, Oregon. 51-t2*

FOR RENT—320 acres of land on the Ochocho, near Shaniko. Some pasture and 17 acres farm land, one-half in summer fallow. Fair buildings. Will rent on shares. R. T. Harris, Maupin, Oregon. 52-t2*

BEARDLESS SEED RYS for sale at Hunts Ferry Warehouse. 52-t2

LOST—One bed roll, between Cedar Swamp and Bear Springs. C. O. Cox's name attached. Finder please notify The Times office and receive reward. 52-t2

FOR SALE—A few selected Rhode Island Red cockrels, \$3.00 each. Satisfaction Guaranteed. C. C. Cooper, Dufur, Oregon. 52-t2

NOTICE FOR PUBLICATION

Department of The Interior
U. S. Land Office at The Dalles, Oregon, October 28, 1926.

Notice is hereby given that Ray U. Kimsey of Antelope, Ore., who, on Feb. 6, 1922, made Homestead Entry under Act Dec. 29, 1916, No. 021987, for W 1/4, NE 1/4, NE 1/4 NW 1/4, W 1/4 NW 1/4, Sec. 34, W 1/2 SW 1/4, Sec. 35, Township 7-South, Range 16-East, Willamette Meridian, has filed notice of intention to make final three year proof, to establish claim to the land above described, before H. C. Ellis, United States Commissioner, at Bend, Oregon, on the 13th

\$600,000,000 a Year Loss Caused by Auto Accidents

STEWART-WARNER AUTOMOBILE SAFETY COUNCIL

CLOSE to \$600,000,000 a year is the annual economic loss due to automobile accidents, both fatal and non-fatal. This appalling sum is only an estimate, as no complete figures on the number of automobile accidents in the United States are available, but it has been conservatively estimated that 22,600 lose their lives each year by automobiles, and \$5,000 a human life is the lowest value put on it by economists.

Of non-fatal accidents 678,000 occur annually, causing average cost of \$175. Then, each accident averages \$50 property damage, insurance records show. This makes the staggering total of \$581,650,000 a year.

No account is taken here, points out the Stewart-Warner Safety Council for the prevention of automobile accidents, of the economic value of time lost by the injured due to delays caused by accidents or to minor property values, such as bent fenders, expense incurred while motor vehicles, particularly the commercial ones, are out of service, due to accidents. Were all these taken into the reckoning, the total figure would surely be doubled, or around \$1,113,750,000.

Some idea of the enormity of this economic loss, most of which is avoidable, can be gained by such relationships as these: It is twice the cash income of the 1923 wheat crop; it is equal to about one-third of the much-discussed French debt to this country; and, finally, this loss would buy the entire city of Chicago at its present realty assessment valuation.

No Secrets to Making Perfect Cup of Coffee

Can Be Achieved By Following A Few Simple Rules Says Famous Cooking Expert

By Mildred Maddocks Bentley
Formerly Director of Good Housekeeping Institute

What is the secret of first-rate coffee—the kind that starts the day right—that makes you feel "like a million dollars"?

Literally hundreds of women—and a surprising number of men—have asked me this question in one form or another. And it's an important one—for what can be more blighting to domestic happiness than a cup of muddy coffee or coffee improperly "creamed"? And, on the contrary, what can be more exhilarating than a good cup—fragrant, golden, delicious?

Luckily there's no hidden secret about making and serving the perfect coffee—it's just a matter of minding your p's and q's and following a few simple directions.

Selection of Coffee

There are many excellent brands of coffee in the market—the choice of one of these is largely a matter of individual taste. But I do want to say that usually coffee in the bean retains its flavor longer than in the ground form—so, if possible, buy the whole beans and grind your coffee fresh for each meal. If, however, the breakfast hour—or fifteen minutes—is too hectic to admit of this extra step, at least keep your ground coffee in an air tight container—a glass fruit jar for instance. And it's well to remember that the more finely the coffee is ground, the easier it is to extract its full strength and flavor—consequently finely-ground coffee is economical and time-saving.

The Coffee Pot

Connoisseurs maintain that coffee brewed in a metal pot has a less delicate flavor than in a container of glass, stone-ware or agate. Whatever kind of coffee pot you prefer—it should be scoured frequently and occasionally "boiled out" with water to which a pinch of baking soda has been added—then rinsed, dried, and left uncovered.

If a percolator is used, the pipe should be carefully washed every day with a brush to remove all scum from the preceding brew.

For drip coffee, if you do not have a special drip coffee pot, an ordinary one equipped with a double cheesecloth bag will serve the purpose. The cheesecloth should be washed in cold water after using and renewed at least once a week. Keep the bag always moist.

The "Creaming"

This I consider quite as important as the actual brewing. Good coffee can so

easily be spoiled by using cream of inferior quality or the "top of the bottle" if carelessly poured off. In my study of food habits, I am finding that every year more and more people prefer sweetened condensed milk in their coffee. You see this kind is twice as rich and creamy as ordinary milk and furthermore already contains sugar, thus serving the additional purpose of sweetening the coffee. Try it for a few days, and I think you will agree that the condensed milk gives a delightfully rich, smoothly blended drink, bringing out the real coffee flavor. And of course it is very convenient, as it keeps fresh without ice even after the can is opened—and the cost is extremely moderate.

Now as to the actual methods of brewing. There are several and your choice is entirely a matter of individual taste. If the directions are carefully followed, any of the methods will yield the "perfect cup of coffee"—mellow in flavor, with a delicate, fragrant aroma, free from sediment and of a dark golden hue.

Bolled Coffee

Place the pot with hot water, put the coffee in the pot—fill one rounded tablespoon of medium-ground coffee to each cup of boiling water, with an additional spoon "for the pot." Add a little white of egg, or crushed egg shell and about one-fourth cup of cold water, stirring briskly. Add the boiling water, place the coffee pot over heat, and bring to a full boil. Place on back of the stove or over low heat for about ten minutes to settle, before serving. Do not allow the coffee to become unsteady by careless pouring.

Percolated Coffee

Use one cup of finely-ground coffee to six cups of boiling water. Place the coffee in the strainer in the upper part of the pot and let the water bubble up through the tube, percolating through the coffee into the lower part, until the coffee is of the desired strength, five minutes after the usual time required, serve at once. Coffee made in a percolator is not good if allowed to cool after the required strength is reached.

Drip Coffee

Heat the pot by rinsing in hot water, and wet the strainer. Measure carefully the coffee (finely-ground) allowing one rounded tablespoon to each cup of water. Place in the drip-pot, and pour boiling water through the coffee very slowly. Cover and let stand to drip through and serve immediately. Do not allow the brew to cool. If service is delayed, place the pot in or over hot water. Never reheat by placing over the fire.

Steeped Coffee

In making steeped coffee use one rounded tablespoon of coffee to each cup of water used, with an additional spoon for the pot. Add hot water. Place over the fire and bring quickly to the boiling point. Either let stand for a moment to settle or add a little cold water.

Remember—the best coffee will lose its flavor if allowed to stand. Coffee should always be freshly made and served piping hot, as soon as it is brewed. If necessary to let stand, the pot should be tightly covered and the spout closed by stuffing with soft cloth or paper, so that none of the aroma and flavor may be lost.