

No Secrets to Making Perfect Cup of Coffee

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

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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.

Boiled Coffee

Rinse the pot with hot water, put the coffee in the pot—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 unsettled 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 before the usual time required. Serve at once. Coffee made in a percolator is not good if allowed to cook after the required strength is reached.

Drip Coffee

Heat the pot by filling 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-medium 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 cold water. Place over the fire and bring quickly to the boiling point. Either let it 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.

my store and I would soon be a millionaire, and have things very, very nice. I would not want to live in a little shabby house so I would build me a castle and I would soon have enough money so that I would not have to work but sit around and eat good food and have servants. I went and ask my mother and she said "No!"

Moral: Don't count your chickens before they are hatched.

SHANIKO HAPPENINGS

W. R. Mescall of Dayville, Oregon, was in town Tuesday. He is trying to buy a band of sheep.

Miss Leafie Craig of The Dalles was here a little while Sunday evening.

Alex Ross, of the Ross Garage, is making extensive improvements in his auto camp, "Roslyn," building three new cabins and installing more electric lights.

Mrs. Ruth Kramer made a flying trip to Moro, Sunday morning, seeking relief from the toothache.

J. Lessie Holt has returned to Shaniko after spending the summer on the high desert and in the Cascade mountains.

John McLennon and Joe Dyke went to Portland last week to attend the Stock show.

Elgin McKinley returned from Bend the fore part of the week.

Wm. A. Kramer attended church last Sunday.

Miss Maude Stombaugh of The Dalles was visiting the W. A. Rees family Sunday.

Mr. and Mrs. E. C. Price were week end visitors of Mrs. W. H. Moody.

Miss Parneta Spalinger is the new chef at the Columbia Southern Hotel.

Deputy Sheriff G. H. Reeder, with his son, Ralph, acting as chauffeur, drove to The Dalles Saturday with two lads in his custody, who were trying to "mooch" a living by robbing fruit cellars and root houses.

WAPINITIA ITEMS

Mrs. Claymire gave a surprise party Tuesday evening November 2nd, in honor of her husband's birthday. A large crowd attended.

Mrs. R. W. McCorkle, who has been working in the trail camp in the mountains, returned home Monday.

Mr. and Mrs. Everett Hazen visited with the Pine Grove school Thursday, and took dinner with the Hedin family.

Mrs. R. W. McCorkle is visiting friends and relatives of Wamic this week.

Arthur Powell is on the sick list. He was unable to attend school Thursday.

Lester McCorkle and George Claymire left for Portland this week to attend the International stock show.

After a very well attended prayer meeting, the official board of the Wapinitia church met and held their second monthly meeting since the arrival of the new pastor. Most all of the reports were written.

The Wapinitia church expects to commence its revival campaign Sunday evening. Rev. Hazen will conduct his own meetings. The public is invited to attend and take part in the singing.

Roscoe Batty was absent from school Friday, on the account of illness.

Mrs. Everett Hazen spent Friday with Mrs. Roy Ward.

Miss Crofton, the teacher of the Batty school, went to The Dalles Saturday to visit her folks.

Mr. and Mrs. Ellis Stebbins were visitors for the week end with Miss Flossie Overman at the N. G. Hedin home. Miss Overman is teaching the Pine Grove school. Mr. Stebbins is a teacher at The Dalles High school.

Mr. and Mrs. Ellis Stebbins, on a return trip Sunday evening from Pine Grove stopped at the parsonage to visit Mr. and Mrs. Hazen.

Mr. and Mrs. Sherly Parker from Sanger, California, is visiting Mr. and Mrs. J. M. Powell this week.

A number of farmers are shipping hogs to Portland Saturday. Mr. Claymire is going to take them.

Rilla Powell went to The Dalles Saturday with Mr. and Mrs. West.



DANCE!

SATURDAY, NOVEMBER

13

Best Floor in
The County

Maupin,
Oregon

MUSIC BY MAUPIN

High School Snappy 5

Cafeteria lunch at 12 p. m. Served by the
Ladies Auxiliary. Let's Go!

Morris and Miller - - - Entertainment Committee.

WE'LL MAKE IT BETTER

The Dalles football game at the latter place Saturday.

The K. L. Hauser family and W. Semmes is editor, has completed Emil Metz took in the stock show at its twelfth year. During its life it Portland last week. Bill Webber has changed hands several times. The present publishers took charge took care of the Hauser ranch while a year ago last August and under their management deserved prosperity has come, so that The Times Karlen, is visiting at the Karlen in now numbered among the leading home and expects to remain in-weeklies of eastern Oregon.—Portland Oregonian.

Miss Johnson, niece of Mrs. John Karlen, is visiting at the Karlen in now numbered among the leading home and expects to remain in-weeklies of eastern Oregon.—Portland Oregonian.

FROM PALETTE TO MUKTAR BOARD



Young women artists turn from their jars of color and paint brushes to assist plasterers in setting ornaments in place atop huge pylons which adorn the main entrances to the Palace of Agriculture and Food Products, of the vast exhibition buildings which forms a part of the great Sesqui-Centennial International Exposition being staged in Philadelphia from June 1 to December 1 to celebrate the 150th anniversary of the signing of the Declaration of Independence. Climbing ladders and walking along rickety scaffolds is nothing new to these young ladies, but each time they do it they get a thrill.

NOTES FROM MAUPIN SCHOOLS

A cordial invitation was given to the parents of the school children to attend school this week, since it is visiting week. During the first two days a few parents came. Wednesday and Friday are expected to be bigger days. In the town schools of the country, the room which has the largest per cent of attendance of parents is to be given a standard picture.

Wednesday, in observance of Armistice day, a special assembly was held in the High school at which the first Armistice day was discussed, "In Flander's Fields" was recited, and patriotic pieces were sung.

Mr. Broughton, the new high school teacher, was welcomed by the students and teachers when he be-

gan his work Monday.

On Friday last, nearly one hundred per cent of the students were immunized for scarlet fever. A few were excused from this precaution because they had had the disease. Now the attendance is normal, absences being due principally to colds.

The Millionaire

(By Ralph Kaiser)

One hot summer day I was lying on the grass reading a magazine. I saw in it that if you sold some perfume you could get a bicycle. I thought if I got a bicycle I could peddle papers. I would peddle papers for a long time until I was a man. Then I would have money enough to buy me a tailor shop. I would buy me the finest kind of goods. People would flock in to

Masquerade DANCE!

at
WAMIC
Friday
NOVEMBER 26

2 PRIZES

FOR BEST LADY'S COSTUME and
FOR BEST GENT'S COSTUME
MUSIC WILL BE FURNISHED BY A

Good Orchestra