

The Maupin Times
 AN INDEPENDENT NEWSPAPER
 C. W. Semmes, Editor
 C. W. Semmes and E. R. Semmes
 Publishers
 Published every Thursday at
 Maupin, Oregon

Subscription: One year, \$1.50; six months, \$1.00; three months, 50c.

Entered as second class, mail matter September 8, 1914, at the post-office at Maupin, Oregon, under the Act of March 3, 1879.

Mexico, it appears, is going to let its Catholic citizens go to church again. A religious war is of no benefit to a country or individual and should not be countenanced whether over prohibition or any other subject. Speaking of prohibition, if the reckless killing of innocent citizens continue in the attempt to enforce that law in this country, it will undoubtedly lead to serious consequences, and it is to be hoped that some sane means may be found to stop the senseless use of firearms.

Senator Watson and the majority leaders of the Senate have been running a continuous race between the Capitol and the White House. It's hard enough to keep the Ship of State running smoothly when the crew works together, and when some of them mutiny its what Sherman said war was.

The Prime Minister of England is to pay President Hoover a visit. Sousa's "Hands Across the Sea" will be more popular than ever. No doubt great good will come of the visit, and the visitor will be given a warm reception and shown a good time.

Train Wrecks
 A couple of minor wrecks on the O. W. railroad on Saturday caused the up river mail train to be annulled. Train No. 311 on the O. T. west bound, was derailed at Paxton on the rival road's track, two cars leaving the track. The same day train No. 313, east bound, was derailed two miles east of South Junction, ditching four cars. A wrecking crew with equipment went out from The Dalles and soon had the wrecked cars removed.

Go to Washington
 Lester Crofoot has gone to Stevenson, Washington, where he will work for Kuekenburg & Wittman. That firm has a contract to install a number of large culverts and took some of their old crew with them, Lester being one of the men to go from here.

More Trout Eggs
 The Oak Springs fish hatchery recently received a shipment of 1,067,000 rainbow trout eggs from Dia-

mond lake and Hatchery Superintendent Smith declares they were the finest batch of eggs ever received at the hatchery. They have all hatched out. With the last consignment added to that received from Fall river the hatchery now has on hand in the hatching troughs and feeding ponds a total of 2,445,000 young trout. These are exclusive of trout hatched earlier in the year.

Ira Went Too Fast
 Wednesday afternoon Ira Kidder came up the hill toward the bridge. He attempted to round the turn near Turner's and met a big car going the other way. Just who was to blame for the collision which occurred we know not, at any rate Ira's Ford bug it minus one wheel, axle and steering gear, while the victim will have to have a new running board and several minor things before it will show as bright as before the impact.

Lost Six Horses
 Cliff Allen has lost six of his farm horses within the past three months. The state veterinarian examined the ailing equines and pronounced their ailment to be mountain fever. He failed, however, to recommend just what to give to alleviate the sickness.

Nervy Boy Scout
 Accepting an invitation extended to his troop to attend the doings at the bridge last Saturday, Stanley Sherwood, a 15-year-old Scout of The Dalles, determined to accept the invitation. As no others of his troop were willing to make the trip, Sherwood started to Maupin foot. He walked about half the way before he caught a ride, and was here to assist his brother scouts in their part of the exercises.

Ardent Scout Master
 S. D. Percival came over from Madras last Saturday with a delegation of Boy Scouts, who took part in the dedicatory ceremonies at the bridge. Mr. Percival is clerk of Jefferson county, an ardent advocate of good roads and a good patron of the Scouts. He was a welcome caller at the office of The Times, he having at one time been a journeyman printer and could not resist the smell of ink and paper.

Reserve Power on the thresher is an important factor preventing waste, says the experiment station. A slowing up of the cylinder speed caused by any temporary condition always results in loss of grain, it is found.

FARM REMINDERS

The most effective method of protecting orchards from the forest tent caterpillar, now reported in great numbers over Oregon, is by

applying tree tanglefoot in a ring around each tree, says the experiment station. This material is obtainable at most feed and seed stores and must be kept fresh to be effective. Spraying with arsenate of lead, two or three pounds to 50 gallons of water, will control caterpillars already in the tree, but will not prevent others taking their place.

There are three possible methods of control and eradication of liver-flukes on a ranch, says the Oregon experiment station. These are (1) the treatment of all fluke-infested animals at regular intervals to prevent infestation of pastures with fluke eggs (2) the destruction of all snails which act as secondary hosts for liver flukes, and (3) the fencing of all snail-infested areas so that sheep, cattle and goats cannot pasture on them.

Sherries do not increase in sugar content nor lose acidity after picking, finds the experiment station, which, in a new bulletin on harvesting this crop, recommends allowing the fruit to reach full maturity on the trees. This practice insures a better quality product, increases the weight of the crop, and does not harm the fruit for shipping long distances fresh. The complete bulletin may be had free.

PAGE, LINE AND PARAGRAPH
 A Once-A-Week Service to Weeklies and Semi-Weeklies

A steer's capacity for feed decreases as he gets fat. Toward the end of the feeding period the proportion of concentrates fed should be increased and the roughage reduced.

Alfalfa and sweet clover make good supplementary pasture for the dairy herd when the regular pastures are short. These two crops furnish large amounts of protein and lime.

If the colt becomes accustomed to having his feet handled and trimmed before he is weaned, much future work and trouble will be avoided. Untrimmed hoofs usually grow long and uneven, and the result may be a crooked foot, or, what is worse, a crooked leg. Failure to regulate the length and bearing surface of the foot may make a straight leg crooked, while good care of the foot during the growing period will greatly improve a leg that is crooked at birth.

Masquito ointment for mosquito bites. Twenty-five cents at the Maupin Drug Store.

OREGON NEWS NOTES

Fossil—Extensive oil operations under way on field near here.

The Dalles—Bids opened for grading Rail Hollow market road from intersection of Dufur market road to present county road near Johnston ranch.

Gre ham—Additional fire apparatus will be purchased.

Wapinitia—Bids opened for improvement of Wapinitia cut-off.

Klamath Falls—\$22,000 brick veneer school building under construction in Weyerhaeuser fill district.

Burns—Residential and business community will be developed adjacent to new \$400,000 lumber mill.

Pendleton—Mortuary will be built near Umatilla river.

Vale—Building activity increasing here.

Klamath Falls—Hub Super Service station moved to \$25,000 building.

Burns—Excavation underway on two-story fire-resistant business building on Main street.

Baker—New hotel under construction will be ready for occupancy by August 1.

Burns—Harney County National Bank building being enlarged.

Klamath Falls—Lake of Woods summer resort opened to public.

Canby—purchased more fire hose.

Klamath Falls—Modern 136-room five-story hotel under construction.

Burns—\$96,000 contract awarded for paving business section.

Oregon City—\$35,000 rodeo grounds to be dedicated July 2.

State Highway—commission rebuilding Salem-Portland section east side Pacific highway.

Baker—Six Baker county mines merged under new name of Consolidated Oregon Gold Mines. Larger mill will be erected in near future.

McMinnville—Lark theater installed masterphone equipment.

Oregon—prune crop will reach 30,000 tons this year, in contrast with almost total failure in 1928, according to William Allen, Salem canneryman.

Klamath Falls—Contract awarded for erection of Four-Square Gospel temple on Walnut between Eighth and Ninth.

Success With French Dishes
Is Easy For Careful Cooks
 By: CHARLES SCOTTO, Chef,
 Ambassador Hotel, Park Avenue, New York City.

CONTRARY to general belief, French cooking demands neither scarce ingredients, nor long bending over pots and pans. The majority of French dishes are extremely simple. The delicacy of their flavor, and the reputation for excellence which they enjoy throughout the world, are solely the result of painstaking attention to details and a knowledge of the culinary art which, in many cases, has been handed down for generations.

Success with French dishes is assured provided a few general rules and easy instructions are followed. In cooking vegetables, for instance, proper seasoning is of the first importance, and the seasoning substances—condiments, spices, salt and sugar—should be used, not to disguise the natural taste of the vegetable, but to accentuate the flavor, restore it if the vegetable is not quite fresh, or blend it with the flavors of other ingredients.

Tarte aux Oignons—Slice thin four large onions. Put in a quart of cold, salted water. Add a teaspoon of sugar and bring to a boil on a quick fire. Cook a few minutes. Remove from the fire and drain. Add the onions to a quarter of a pound of butter that has been melted in a saucepan, and cook until they are lightly browned. Add three slices of bacon that have been cut into small pieces and cooked in butter. Let the mixture cool until it is just warm. Add three eggs beaten lightly with four tablespoons of cream. Fill tart shells with the mixture, pour melted butter over them, and bake until set.

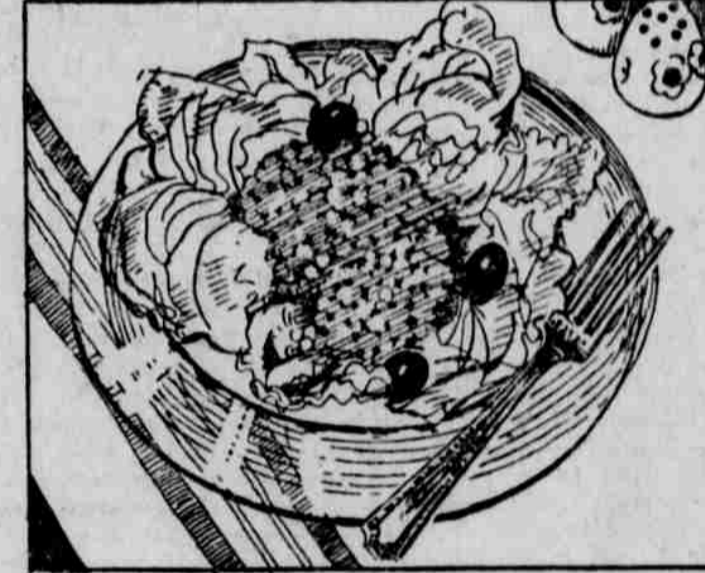


Chef Scotto

Fresh Peas and Scallions—Put a quart of peas in boiling water, and cook uncovered for about twenty minutes. At the same time stew a dozen scallions, cut in two-inch pieces, in a tablespoon of chicken fat or butter. Mix the drained peas and scallions together. Add a teaspoon of sugar, salt to taste, and dust lightly with flour. Stew until tender, adding some of the water in which the peas were cooked.

Carottes A La Bourignonne—Cut twelve medium-size carrots into two-inch lengths. Cook until tender in salted water to which a teaspoon of sugar has been added. In the meantime, cook two chopped onions in melted butter until lightly browned. Mix with the carrots and dust with flour. Salt and pepper to taste. When the flour is thoroughly browned add a cup of soup stock. Cook gently for about ten minutes, and serve very hot.

Peas Are Economical
This Spring



DID you ever realize that the peas which you so calmly serve your family nowadays were once a rare food for royalty only? Tradition tells us that the pea was brought to Europe from the mysterious mountain regions of India. Peas have been found in Egyptian tombs as part of the provisions to sustain the departed in their long journey.

Lower Price—Higher Quality
 It has only been since the Civil War that peas were low enough in price for the average person to use them in any quantity—and this decrease in price, and increase in quality, was due largely to the efforts of the canners to supply the best at the most economical price.

That peas are economical may be seen from a short study of the prices. Naturally, the price varies with quality. The large peas which are intended for soup-making are

less expensive than the wee, little peas whose function is to make a salad pretty and tasty. For ordinary household use, unsifted peas, which are big and little, just as they come from the pods, are good—much preferred by many people. Enough peas for three liberal servings can be bought for ten cents in this grade.

Because peas contain protein in appreciable amounts it may become part of a meat substitute dish. For instance, a pea and walnut roast is delicious. To make it, mix one and one-half cups pea pulp, one cup soft bread crumbs, one-half cup chopped walnuts, one-fourth cup butter, two-thirds cup canned tomato soup, one beaten egg and salt, pepper and onion juice. Bake in a buttered baking dish in a moderate oven, 350 degrees F., for thirty to forty-five minutes. Serve with hot, canned tomato soup, undiluted.

For the June Bride's
Shower Menu



- Crab-Flakes in Tomato Jelly
- Hot Buttered Rolls
- Fluffy Sandwiches
- Heart Molds of Tutti-Frutti Ice Cream
- Individual Cakes
- Crystallized Ginger and Salted Nuts
- Coffee

and make the bride remember it for many a long day.

Shower Recipes

Crab-Flakes in Tomato Jelly: Force contents of half a number 3 can of tomatoes through a sieve, add one teaspoon salt, one-half teaspoon sugar and two drops Worcestershire sauce and heat to boiling. Dissolve one tablespoon of gelatin which has been soaking in two tablespoons of cold water in the hot liquid. Cool, and, when just beginning to set, add contents of a can of crab meat, two tablespoons of lemon juice and one tablespoon chopped sweet pickle. Serve on lettuce with mayonnaise.

Fluffy Sandwiches: Melt twelve marshmallows in a double boiler, add one-fourth cup crushed pineapple (well drained) and cook ten minutes. Cool and spread between buttered rounds of brown bread.

Cabin Completed
 Job Crabtree has completed one of the new cabins at the Oak Springs fish hatchery. It will be occupied by James Vaughan and wife, they intending to move in next week.

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