

WED. JULY TENTH

Dance and Show

AT FAIR GROUNDS, TYGH VALLEY

Return of the Favorites, Bob Fletcher and His Northwest Famous

Round-Up Band

Real Entertaining Syncopaters and Exponents of Jazz. Novelties Galore. Lots of Pep. Make You Glad

At the Fair Grounds Pavilion on next Wednesday Night, beginning immediately after the show. Be there and enjoy the best time of the season:

Fair Associan Com. Dance Manager

The Social Picture of the Age; a Lesson every youth should learn; astounding revelations regarding life's quicksands shown at fair grounds next Wednesday

The Road to Ruin

Come and witness this showing. You may never have another chance to learn of pitfalls confronting the young today

Children Under 14 Years Must be Accompanied By Their Parents

C. M. PLYLER, Show Manager

Delivered New Fords—

Kramer Bros. Motor company has been busy the past 10 days, making delivery of new Ford cars. In that time they made delivery to W. J. Chandler, Tygh Valley, of a coupe; H. A. Cook of Shaniko was sold a tudor sedan; Charley Kramer, now at Crater Lake, accepted delivery of a coupe; Hurstel Hollis, Maupin, will now drive a nifty pickup; John Karlen will come to town and do light hauling with a truck, while the Warm Springs Indian agency people will move freight in a new truck.

"INSIDE" INFORMATION

A tasty way to cook string beans is to shred them finely and give them a short, quick cooking in a comparatively small amount of lightly salted water. Remove the tips, ends, and strings and cut the beans lengthwise into long, thin shreds, with a pair of scissors. If the beans are young they will cook tender in from 15 to 20 minutes. They will keep their good green color and have a delicate fresh flavor, if cooked quickly and for a very short time. Season with melted butter and more salt if necessary.

The waits for sun suits for children should be made of loosely woven fabrics, so that the ultra-violet rays of the sun can reach the body thru the large spaces in the material. All the common textile fibers stop most of the ultra-violet rays.

Good flavors to serve together: Fried chicken and corn fritters, with a spoonful of bright red jelly on each fritter; beef steak, with fried potatoes, browned mushrooms, fried tomatoes or fried onions; lamb chops around a mound of green peas or buttered carrots or lightly mashed potatoes. Have the platter very hot. Pork chops look well served with apple rings or jellied apples colored red. A bit of green garnish—parsley, cress, celery tops or lettuce—makes any meat or fish dish look well.

The "crazy" ant that infects households—so called because of its habit of running about, apparently aimlessly, with a quick, jerky motion—can be restrained from its erratic activities by any one of the various means used to combat

house-infecting ants, such as dusting sodium-fluoride powder along the insects' runways, or by injecting a little kerosene or gasoline into the nest, if it can be found. The surest way to keep a house free from ants is to leave no food laying about on shelves or open places. Cake, bread, sugar and meat are especially favored by ants. Many of the ants that infest households came from the Old World to this and other countries on ships.

The making of cottage cheese in small quantities for home use is a very simple process and ordinary household equipment will suffice, says the Bureau of Dairy Industry, U. S. Department of Agriculture. It is desirable, however, to use a floating dairy thermometer in order to obtain uniform results. If the cheese is made without a curdling agent, hold fresh clean milk at a temperature of 75 degrees F. until curdled. Cut the curd into small pieces, stir, and heat to 100 degrees, F. in half an hour. Put it on a cloth drain for about 25 minutes, and salt. If the curdling agent such as rennet is used, warm the milk to 75 degrees and add the rennet first diluting it in cold water, at the rate of 10 drops to 30 pounds of milk. When curdled pour the curd on cotton cloth, let drain 25 minutes, press with weights, and salt. Sweet or sour cream may be added to cottage cheese at the rate of a half pint to 10 pounds of curd.

Pine Grove News

Frank Batty and family visited at Hedin's last Sunday. Melvin and Ed. Walters also were visitors at Hedin's the same day.

Roy Crabtree and Mr. and Mrs. Ernest Enderby took lunch and went fishing at Clear Lake Sunday.

Bill Beebe and family have moved to the Overman cottage. Bill has taken a job at McFarlane's mill for the summer.

Calvin Burnside came out from Olallie lake over Sunday. He visited with friends and relatives here and at The Dalles Saturday and Sunday. Cal. will be the lookout man (fire observer) on Olallie butte this summer, a job he had last season. He invites his friends who desire a fine trip and wonderful panoramic view to visit the new tower on top of the butte. A

good foot and saddle trail goes to the summit of the peak.

Jim Hartman has sold his lease on the Calvin McCorkle-Forman tract to John Boen. John will move his family to the ranch soon. Jim has taken his family to the Mt. Hood national forest, where he will work for Joe A. Graham.

The maintenance of way crews have dragged the roads from Clear creek to Clear lake, to Clackamas and on south to Olallie lake. The gate at Clackamas will be opened on July 3rd to permit celebrators, fishermen and tourists to go to the lake.

Ben Richardson can now supply all who desire camp fire permits at the service station. No one who contemplates picnicing or camping, even for a day, should neglect first getting a permit, as it is a forest requirement. Joe A. Graham is awake to serving the traveling public and has arranged this matter for their convenience.

Many tourists cars from all the states are crossing the Cascades via Govt. Camp-Clear Lake to Maupin. Ben Richardson's "First and Last Chance" service station and camp are popular, a flock of local and visiting cars are buzzing about the camp every day.

Oliver Resh is having wood hauled on the Sharp-Hedin wood tract.

Gertrude Laughlin and Mr. and Mrs. Earl Cunningham took a trip to the mountains last Sunday.

Virgil Mayfield made a trip to Smock Sunday to visit his brother, Cecil.

W. A. Bullock, insurance man, has returned to Wasco county, after a trip to Chicago and Denver. He visited business acquaintances and old friends at Pine Grove, Wapinitia and Maupin.

Mrs. B. E. Hedin has rented her Maupin "shoe box" to Jesse and Merle Crabtree, the newweds. They moved in Monday.

Irene Linn is working for Mrs. Roy Batty.

Charley Walker and O. S. Walters are going to Portland with a carload of hogs next Saturday.

Walter Sharp's sister from Washington visiting with her brother and family this week.

Omar Lloyd of Corvallis is working for Joe A. Graham. Omar is the eldest son of Prof. and Mrs. Philip Lloyd, the former having been at one time principal of the Wapinitia school.

The Linn's have moved to the cabins on the Olson tract for the summer to be nearer the woods and mill work.

Melvin Walters too a carload of his brothers and nephews to the mountains last Sunday on an outing trip.

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