

The Maupin Times

AN INDEPENDENT NEWSPAPER

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

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ter September 8, 1914, at the post-
office at Maupin, Oregon, under the
Act of March 8, 1876.

"Not printed at government ex-
pense" is an outstanding line on the
pamphlet sent out from the office
of Senator Reed Smoot of Utah.
But the imprint at the bottom of the
title page reads: "United States
Government Printing Office, Wash-
ington: 1929." Does not say the
senator paid for it, so we surmise
the public printer did not charge
Utah senator for its publication.

Staying up in the air for days at
a time may make for notoriety but
just where there are real benefits to
be derived from the exploit we
are in ignorance. Maybe such a pro-
cedure will demonstrate the accuracy
of airplane motors, and aside from
that the pictures may offer a lacri-
mose position for the men who defie
death in making the flight.

Will Serve Dinners—

A feature of the new restaurant
will be special Sunday dinners. Mrs.
Shearer had completed her plans for
such meals and will publish the menu
of each dinner in The Times. Watch
for them and then arrange to save
work at home by getting your Sun-
day dinner at The Maupin cafe. It
is the intention of the proprietor to
make but a nominal charge for these
meals.

Plenty Porcupines—

J. G. Kramer was in from his Cri-
terion ranch Monday. When asked
concerning his wheat crop Joe re-
marked that he expected some grain
also that he was splitting 50-50 with
porcupines. Mr. Kramer stated he
could kill at least a half dozen of the
quill pigs each night should he take
time and watch his fields.

HOME POINTERS

(From School of Home Economics,
O. A. C.)

Left over roast meat, finely
ground and mixed with a little horse

radish or chopped pickles and mayon-
naise, makes a good sandwich filling.

Butter icing for cup cakes or
cookies is made by creaming one-
half cup of butter and adding gradu-
ally, sifted confectioners' sugar.
Add 2 or 3 tablespoonful of strong
coffee and one-half teaspoon of
vanilla for flavor, a few drops at a
time when creaming.

To vary eggs as a sandwich fill-
ing, add deviled ham and a little
cream to chopped hard-boiled eggs.

If raisins are placed in a warm
oven even for a few minutes to make
them plump and dredged with flour
before adding to cake or cookie batter
they will be less likely to sink.

When baking fish, place two well
greased strips of cheesecloth under-
neath it to prevent breaking when
taking it up.

Macaroni is usually broken into
pieces an inch in length and cooked
—without blanching—in rapidly
boiling water. When tender drain
and rinse in cold water, then drain
again. The cold water washes away
the starchy exterior that would other-
wise cause the pieces to stick to-
gether. Rice is best cooked in like
manner.

If milk is kept in a large shallow
pan instead of a deep one, it will
remain sweet much longer.

The delicate flavor will be brought
out in a salt fish if it is soaked in
our milk before cooking.

AGE, LINE AND PARAGRAPH

Once-A-Week Service to Weeklies
and Semi-Weeklies

During the summer the heifer
needs no supplementary feed if the
pasture is good. Late in the season
he may need a little hay and grain
to keep growing steadily.

The wise livestock feeder soon
learns that the proper use of all
farm by-products, waste, and sur-
plus crops for feed often constitutes
the main difference between profit
and loss in feeding.

If the dairyman is to get a fair
return on his investment and labor,
his herd must average 300 pounds
or over of butterfat a year. Figures
show that cows producing 100
pounds of butterfat a year return
only \$14 over cost of feed, while

cows that produced 300 pounds of
butterfat return \$96, or almost 7
times as much.

A horse at hard work in the sum-
mer needs from one and one-fourth
to one and one-third pounds of grain
and one and one-fourth pounds of
hay to each 100 pounds of his
weight. The work horse should be
fed at regular intervals during the
summer.

The average yearly loss in transit
of livestock from "shipping fever"
and similar ailments is estimated at
fully a million dollars, and in some
years runs as high as three or four
million, according to the U. S. De-
partment of Agriculture, which has
recently published Leaflet 38-L,
Maintaining the Health of Livestock
in Transit. This leaflet can be se-
cured free from the Department of
Agriculture, Washington, D. C.

Small or medium weight cabbage
the most desirable market size.
Heads of pointed cabbage weighing
from 2 to 4 pounds and heads of
Danish and domestic cabbage weigh-
ing from 3 to 6 pounds are prefer-
red. Cabbage for immediate ship-
ment should be trimmed to 2 to 4
close fitting leaves. The green outer
leaves protect the head and may be
removed at the destination, if neces-
sary, to give the cabbage a fresh ap-
pearance. Leaves showing appreci-
able damage from insects, disease, or
other cause should be removed.

CENTRALIZED RADIO
HELPS IN TEACHING

The New Unit Takes Programs
to School Rooms and to
Hotel Guests.

Guests in hotels today are turning
on a radio program in their rooms as
easily as they switch on the electric
light, pupils in schools are listening
to valuable lectures given far away,
and tenants in thoroughly modern
apartments are connecting their re-
ceiving sets as easily as they connect
their electric irons by use of one of
the newest and most interesting radio
developments. "Centralized radio"
sprang into wide use immediately with
its recent introduction by the Radio
Corporation of America, whose engi-
neers perfected it.

The reception of any one of four
programs in rooms of hotels, schools,
libraries, clubs, hospitals or other
buildings is supplied through wall
speakers no more conspicuous than a
well hung picture. The programs may
be heard also through separate
loud speakers easily connected with a
wall plate or through headphones
when it is not desired that they be
heard throughout the room. The de-
velopment is equally interesting to
the pampered guest of a huge metro-
politan hotel and to pupils in isolated
schoolhouses, who now can listen to
educational features hitherto available
only to pupils in the largest cities.



Principal of Oyster Bay, Long Island,
school operating centralized radio.

This type of centralized radio,
known as audio frequency, is not to
be confused with the conventional
radio receiver and amplifier connected
with scattered loudspeakers or head-
phones. Reception with the new audio
frequency is as perfect in every room
as if an excellent radio receiving set
were placed there.

The RCA audio centralized equip-
ment takes the form of the necessary
units mounted in standard switch-
board fashion, one receiver with am-
plifying, distributing and outlet equip-
ment constituting one channel, re-
quired for the reception and distribu-
tion of one program. As many as
four channels, giving the listener a
choice of any one of four programs,
may be mounted on the central switch-
board. The equipment is operated
from the usual electric lighting cir-
cuit. The receiver for each channel
is tuned to a given station and the
tuning dials locked in position to pre-
vent tinkering. A time lock switch
may be set to start the programs at
any designated hour and to turn them
off. The centralized equipment may
be placed beside the telephone switch-
board, behind the desk in a hotel, in
the office of a hospital superintendent,
in the office of a school's principal or
any place that is convenient. Phono-
graph records may be played in the
absence of programs.

The other type of centralized radio
meets the different problem of per-
sons who desire to use their own re-
ceiving sets in apartment buildings.

It is known as radio frequency and
does away with the necessity for un-
sightly roof antennae and lead-ins on
the walls of modern buildings. It is
not a mere lead-in, but is strictly a
radio frequency transmission line
which does not pick up additional sig-
nals or interference. One efficient
antenna some 50 to 75 feet above the
roof takes care of all, so that tenants
merely have to plug in their radio
receiving sets on a wall socket. A
large percentage of the best type of
big apartments now are being equipped
in this way.

OREGON NEWS NOTES

Mt. Angel—Local Libby, McNeil &
Libby pickle plant started operations
recently.

Sea side—Associated Oil company
will erect modern service station in
this place at cost of approximately
\$10,000.

Hood River—Renovated Cloud Cap
Inn opened to visitors.

Eugene—\$200,000 fine arts build-
ing will be erected on University of
Oregon campus.

Molalla—Shat Gun Lumber com-
pany will start operations September
1st.

Redmond—\$14,000 bond issue ap-
proved for erection of new gym-
nasium.

Condon—800-foot sewer installed
for east side residences.

NOTICE FOR PUBLICATION

Department Of The Interior
U. S. Land Office at The Dalles,
Oregon, July 29, 1929.

Notice is hereby given that

Elenia Zimmer, formerly Elenia Con-
nelly, of 11 16th street, Longview,
Washington, who, on July 21, 1920,
made homestead entry, act December
29, 1916, No. 016917, for SE 1/4
SW 1/4, SW 1/4 SE 1/4, Sec. 10, SE 1/4
NW 1/4, E 1/2 SW 1/4, Sec. 14, NW 1/4
NE 1/4, Sec. 15 E 1/2 NW 1/4, Sec. 23
Township 4, S., Range 14, E., Will-
amette meridian, has filed notice of
intention to make final three year
proof, to establish claim to the land
above described, before Register
United States Land Office, at The
Dalles, Oregon, on the 23rd day of
September 1929.

Claimant names as witnesses: A.
J. Connolly, of Maupin, Oregon, John
Foley, of Maupin, Oregon, Peter E.
Conroy, of Shaniko, Oregon, Thomas
Faherty, of The Dalles, Oregon.

A1-29 J. W. DONELLY, Reg.



Your subscription is due—pay up.

CLASSIFIED LOCALS

LOST—Traveling bag containing
baby clothes; also a flash light.
Finder please leave at The Times
office 38-11*

SURPRISING GOOD APPLES—
at the Stancliff cellar on Smock
at 50 cents and 75 cents per
box. Bring boxes and come on
week day. 35-12

WANTED TWO PIANOS—Inquire
Mrs. H. F. Bothwell, Saturdays.
38-12*

HOME FOR SALE—Attractive
home just outside city limits on
main road. Seven-room house, six
acres land in fruit and alfalfa.
Abundance of good water, pumped
by electricity. Write or call Mrs.
Sue M. Morris, The Dalles, Ore-
gon. 38-11

WAPINITIA
I. O. O. F.
Lodge No. 205, Maupin, Oregon
meets every Saturday night in I. O.
O. F. hall. Visiting members always
welcome.
Geo. Claymier, N. G.
Bernard Welch, Secretary.

Dr. WM. KENNEDY
DENTIST
DENTAL X-RAY
First National Bank Bldg.
The Dalles, Oregon
Phone 391

Crescent Baking Powder advertisement with image of a tin.

PERFECTION FLOUR
IT'S THE BEST
Central Oregon
Milling Co.
Maupin, Oregon

CRANDALL
UNDERTAKING CO.
QUIET SERVICE
LADY ASSISTANTS
The Dalles, Oregon. Phone 35-J

Your Watch Haywire?
If it is not doing its work
bring it to The Times office
and Mr. Semmes will send
it to
GUY A POUND
Manufacturing Jeweler
and Watchmaker
Successor to D. Lindquist
THE DALLES - OREGON

WERNMARK
SHOE STORE
Shoes and Repairing
Wasco County's Exclusive
Shoe Store
Shoes for the
Whole Family General Repairing
The Dalles, Ore.

White Restaurant
PRIVATE BOOTHS
Where the best 35 cent
meal is served in
The Dalles
Next The Dalles
Creamery
C. N. Sargent, - Prop.

MACK'S CAFE
Where Maupinites receive Service coupled with Courtesy and Eat
the Best on the Market. Try this Cafe when in The Dalles again.

Crandall Undertaking Co.
In order that we may serve you better, at the
time our services are needed, we have a representa-
tive in your neighborhood whom you may call.
Maupin—Mr. and Mrs. Charles Crofoot
Wapinitia—Mr. and Mrs. Roy Ward
Wamic—Mr. and Mrs. F. E. Magill
Tygh Valley—Mr. and Mrs. W. B. Sloan
GRANDALL UNDERTAKING CO.
The Dalles, Ore. Phone 35-J Lady Assistants

Begin to arrange for your
exhibits at the coming
Wasco Co. Fair
which will be held
August
29-30-31
Write the secretary for premium
list and make as many exhibits
as you can prepare. Help out

Callaway Funeral Chapel
The Dalles, Ore.
BILL EVANS
Dufur, Ore.
We carry a complete line of Caskets

AUTHORIZED DEALER
BATTLE CREEK SANITARIUM
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BATTLE CREEK
FOOD COMPANY
FOODS
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PARLOR PRICES
Best Cane Sugar (cash price) cwt.....\$5.19
White Down Flour (hard wheat) per bbl.....\$7.79
White River Flour (hard wheat) per bbl.....\$8.15
Milk, all brands per case\$4.75
Camel, Chesterfields & Lucky Strikes, per
carton\$1.25
Climax, Horse Shoe & Star Tobacco, per lb..... 70c
M. J. B. & Folgers Coffe, 4 lb tin.....\$2.15
Golden West Coffee, 5 lb tin.....\$2.65
Parlor Blend Coffee, 5 lbs.....\$2.15
Fresh Cream Pail Coffee, 10 lb. pail.....\$5.00
Ghirardellis Chocolate, 10 lb. tin.....\$3.05
K. C. Baking Powder, 10 lb. tin.....\$1.35
Calumet Baking Powder, 10 lb. tin.....\$1.65
Amaizo Corn & Gloss Starches, 3 pk..... 30c
Curve Cut Macaroni, 13 lbs.....\$1.00
Fancy Blue Rose Head Rice, 13 lbs.....\$1.00
Fancy Seedless Raisans, 25 lb. box.....\$1.85
Crimson Rambler Marsh Mallow syrup, 10 lb \$1.10
Rock Dell Cane & Maple Syrup, No. 10 tin.....\$1.40
Fancy Strained Honey, 10 in. tin.....\$1.55
Silver Dale Catsup, No. 10 tin..... 60c
Brook Dale Plums No. 10 tin..... 50c
Brook Dale Peaches, Halves & Sliced, No.
10 tin 55c
Palm Olive, Cream Oil & Lux Toilet Soap, 3
for 25c
White Wonder Laundry Soap, 100 bars.....\$3.79
Sunbrite Cleaner, 3 tins 20c

Parlor Grocery
110 EAST 2ND. ST. THE DALLES ORE.