

### French Cooks Know Secret of Bringing Out Delicate Flavors

By: CHARLES SCOTTO, Chef, Ambassador Hotel, Park Avenue, New York City.

AMERICAN cooking is getting better all the time, but there still remains room for improvement. The chief fault lies in a certain tastelessness, or monotony of taste, which sometimes results in taking the edge off the appetite. Particularly in the case of vegetables, the women of this country are just beginning to learn how to make the most of some of the delicious products of the garden.

In France, on the other hand, methods of seasoning that give added zest to vegetable dishes have long been familiar to all experienced cooks and one of the seasoning agents most frequently used for this purpose is sugar. A small amount helps to restore the natural sweetness which the vegetable may have lost after being picked, and when two or more vegetables are cooked together, it serves to blend their contrasting flavors.



Chef Scotto in His Kitchen

A considerable number of American housewives have always used sugar in cooking a few vegetables, but the secret of its general use is comparatively little known in this country, although recently a number of domestic science experts have conducted experiments in this method of vegetable cookery, and have found, as have the French cooks, that it immensely improves the taste of the dish.

**Spinach Hainault** is one of the dishes to which the expert French cook always adds a small amount of sugar. Clean the spinach well and cook for ten minutes in as little water as possible; usually enough will cling to the leaves after they have been washed. Then chop fine and drain well. Fry three or four very thin slices of bacon, cut in small pieces and add to the spinach. To the fat in the pan add one tablespoon flour, one tablespoon sugar, one-quarter teaspoon mustard, one cup vinegar, and one and a quarter cups water. Cook until thick and pour over a quart of cooked spinach. Stir lightly and serve.

**Asparagus With Butter Sauce**—Cook a bunch of asparagus for a half hour in boiling, salted water to which a teaspoon of sugar has been added. While the asparagus is cooking, brown a tablespoon of cracker dust in a half teaspoon of butter, with a few drops of onion juice, a pinch of powdered sugar, and a pinch of salt and black pepper. Drain the asparagus and place on a platter. Sprinkle over the tips a teaspoon of the browned, dry cracker-crumbs. Serve with boiling hot butter, mixed with the remainder of the browned cracker crumbs.

**Carrots and Cheese**—Mince twelve medium-size carrots. Add a teaspoon of sugar and steam until tender. Put into a baking dish. Sprinkle liberally with cheese and a little salt and pepper. Beat three eggs and stir into a pint of milk that has been put on the stove to heat. Let the mixture thicken; then pour over the carrots and cheese. Add more cheese for a top dressing. Put the baking dish in a pan of water and place in the oven to brown.

### Personalities

Ethel Kidder is officiating as bookkeeper at the Kramer garage.

Mrs. W. E. Hunt was a passenger on the morning stage today, going to Portland.

B. L. Wilson and family and Laco Greene spent part of Sunday 'neath the shade of Bear creek pines.

Mrs. Violet Mayhew assisted at The Maupin today, during the absence of Mrs. Shearer at The Dalles.

A. H. Gillis was in Maupin last Saturday, having business connected with the coming Wasco County Fair.

The Times man spent part of Tuesday and Wednesday in The Dalles, going to the county seat on business.

Miss Grace Morton, a college friend of Winifred Kaiser, is visiting the latter for a week. She lives in Salem.

Marcus Shearer, wife and little sons, went to The Dalles this morning, Marcus going down to consult his physician.

Ollie Weberg, who is assisting his son, Leonard, in harvest, came down from the Flat yesterday and spent part of the day in town.

Stewart (Brick) McLeod came over from Tygh Ridge and spent part of yesterday in Maupin, going to The Dalles in the afternoon.

L. C. Henneghan and wife and the latter's mother, who have been at Newport for the past 10 days,

have returned to their homes, the former in Maupin and the latter at Salem.

Oliver Resh made a business trip to The Dalles this morning, being accompanied by his sister, Miss Marie Resh, lately from Chicago.

Gus Derthick, who is working with a telephone surveying crew, now stationed at The Dalles, spent Sunday with his family in Maupin.

Mrs. H. F. Bothwell spent several days of this week at her home in this city, having come over from Dufur to take care of her music pupil.

Marcus Shearer is again a familiar figure on one of the Standard Oil company's trucks, having gone to work there the first of the week.

Jimmie Wray is helping at the Maupin cafe. He will enter a pharmacy school this fall and has resigned his position with the Maupin drug store.

Mrs. O. P. Weberg was called to The Dalles last Thursday by the serious illness of her son, Harry, who underwent an operation at a hospital there.

Editor Hamilton of the Myrtle Point Herald, with his family were in Maupin a short time yesterday. The Hamiltons were on their way home after making the highway circle.

C. A. Hartman, mail carrier between Maupin and the county seat, is taking a lay off and spent this week in San Francisco. His son-in-law is rubbing for him during his absence.

W. E. Hunt and son, Clarence, were in town Monday, coming down from Criterion for the purpose of taking W. H. Staats to the warm springs, where he can receive a good boiling out.

E. E. Wright and wife were guests of the O. F. Renick family today. The Wrights had been on a visit to Medford and stopped off here while on their way home at Walla Walla.

Miss Winifred Kaiser, student at the state university, and who has been taking an extra course at O. A. C. this summer, is at home and will remain here until fall term of the U. opens.

H. R. Kaiser and wife visited at the home of the latter's father at Lone yesterday. On their way out they picked up their daughter, Winifred, and friend, who made the trip to Morrow county with them.

P. B. Driver and wife were over from Wamic Monday. Mr. Driver is in charge of the county road work in this farming district and says that that there are no funds, special, with which to extend roads or to make much of a showing in upkeep.

Special this week, manicure kits sold at 50 cents for only 25 cents, at the Maupin Drug Store.

### ELEVEN YEARS AGO

From The Times August 9, 1918  
Lester McCorkle writes from Fort Ben Harri on, Indiana, that he has been made a sergeant and is now training 100 men. He says they expect to leave for France soon.

A number of the boys from the military police are in Maupin for the purpose of guarding ranches and the Maupin warehouses.

We learn that Jack Kelly and J. C. Hagey have purchased the entire holdings, including live stock, implements, land, etc., of the Fen Batty place near the Kelly church.

Mrs. Ethel Duncan of Wamic recently received a card from her husband, Marion Duncan, telling of his safe arrival in France.

Robert Tapp wrote to his home folks here last week telling of his call to sea. He has been at Mare Island and asked that no one write him until he is heard from again.

The only redeeming trait that cockroaches have, according to entomologists of the U. S. Department of Agriculture, is that they sometime eat bedbugs, but most people don't want to keep roaches around for this purpose. Fortunately it is easy to kill them, by sprinkling powdered sodium fluoride or sodium fluosilicate wherever they appear.

A runaway team cannot be stopped with weak reins, nor will weak tugs and straps on the harness withstand heavy work. Harness should be looked over to see that the leather parts have no cuts, holes, brands,

thin places, or other imperfections that impair its strength. New harness leather that shows cracks on the grain side when sharply bent is

practically worthless, and cracks in old harness show that it is rotting. Breaks and rips in the leather should be repaired promptly.

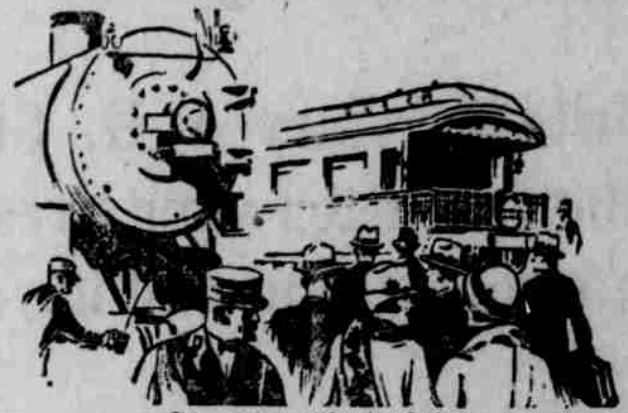
**"You are coming right to the front, aren't you?"**

So observed an officer of this bank the other day during an interview with a young business man. "Yes," he replied, "and your friendly, helpful counsel and banking service have been important factors in my success. . . . And, by the way, your bank is coming right to the front, too! And, deservedly—if the constructive assistance you have given me is a sample of what others receive."

The above, and many more commendations, show the relation in which we stand to the business interests of Southern Wasco County.

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(INCORPORATED)

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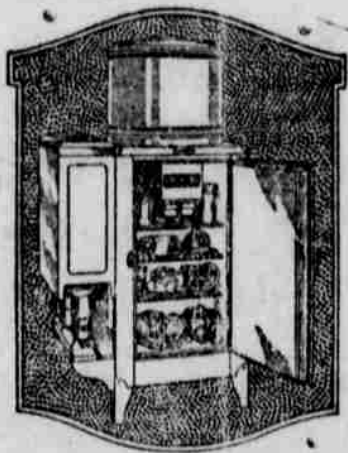
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