

Wasco Co. Fair!

Thursday, Friday and Saturday,

AUGUST 29-30-31, '29

Bigger and Better Than Ever

Arrange to Attend Every Day--and Be There

Write Secretary A. H. Gillis for premium list, then begin to prepare your exhibits. Fatten your livestock, cultivate your vegetables, complete your sewing, do your canning and have exhibits ready for the Fair's opening day.

Boost For and Come to the Big Fair!

Pick Ups About Town

The Maupin Hotel and Cafe seems to be enjoying a fine patronage. With the new equipment, competent service and viands cooked as customers desire, as well as the ice cream and cool drinks kept cool and fresh, patrons are on the increase.

Bill Staat's fish pond is a source of much wonder to many tourists who stop in Maupin. Hardly a day passes but that a number of strangers visit the pond to look at the thousands of brook trout which make that body of water their habitat.

The false work has been taken down from the new bridge and workmen, who are engaged in smoothing up the upper concrete work, will soon be through. With the timbers away from the structure Maupin's new bridge stands out like a million dollars and is admired by hundreds of stranger, each day.

Maupin's traveling library is well patronized. Not only do young people get their reading matter from the shelves of the library but many older ones scan the lists of new arrivals and weekly get sufficient reading to serve them throughout the week. Mrs. Frank Dyer, librarian, is kept busy checking out books each day the library is open.

A young man, riding a motor bike, nearly frightened one of Harve Morris' horses to death Wednesday night on the White River grade. The motorist had stopped on the grade to remedy a defect of his bike when Harve came along. The putt-putt of the bike frightened the horse and it turned around in the traces and started down hill. Harve, of course, also took fright and had to solicit the assistance of the bikist to straighten out the team and get it started toward home.

It has been said there are "many men of many minds," and it applies to women as well. Recently a woman stopped in Maupin for dinner. Her remarks all had to do with the roughness of Oregon roads, she saying she had never before ridden over such bad highways. At another table sat another party, also from California. The woman of the

party was loud in praise of our roads and said there were none in the southern state to compare with them. It was only a matter of digestion, we take it.

Last week we called attention to the deplorable condition of the market road leading to Wapinitia. Since then we have made a trip over a portion of the road and our experience at that time resembled one we had down in Arkansaw (get the "saw") many years ago. Then we filled up on chills and fever with the accompanying shakes but they were not a marker to the shakes we felt while riding to the Lloyd Woodside ranch in a Ford truck. We invite the members of the county court to make a Ford ride over the entire length of that road. Then they might be awakened to the necessity of having some work done thereon.

AGE, LINE AND PARAGRAPH

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

Drinking water for the poultry flock should be kept out of the sun in hot weather and renewed twice a day.

Feed silage to the dairy herd immediately after milking. It may flavor the milk if given before or during milking.

The timeworn theory that "sheep having a covering of wool over their faces are the best," is now being exploded. Studies made by the U. S. Department of Agriculture show that ewes of the Rambouillet breed that are free from heavy face covering yield the heaviest fleeces, both scoured and unscoured.

"INSIDE" INFORMATION

Always use the correct needles for your make of sewing machines, and keep a supply on hand to fit the sizes of thread you expect to use.

Fried okra is one of the vegetables that can be enjoyed from time to time during the summer. Select young okra, wash it, and cut crosswise in pieces between a fourth and a half inch thick. Allow 6 tablespoons of butter or 1 cup of salt pork, diced, for cooking 2 quarts of okra. If salt pork is used, cook it in a skillet until crisp. Then re-

move the pieces and use 6 to 8 tablespoons of the fat. Put in the okra, cover and cook about 10 minutes, stirring frequently to prevent burning. Remove the cover and continue to cook until the okra is tender and slightly brown. Add the crisp pork and serve at once.

Wm. A. SHORT

Dentist

MAUPIN . . . OREGON

STAGE SCHEDULE OF Bend-Portland Stage Co

Round Trip Daily

Going East

Leave Portland 1:00 p. m.
Arrive Maupin 4:50 p. m.

Going West

Leave Bend 7:00 a. m.
Arrive Maupin 10:30 a. m.
Arrive Portland 2:50 p. m.

Stage stop at Hotel Kelly and the Rainbow garage in Maupin; at Imperial Hotel in Portland.

Time Saving Recipes



"I MUST hurry home and get dinner." How often have you heard someone break up a pleasant party with those words? Of course, there has to be a dinner to satisfy hungry appetites, but there are meals which can be prepared in a minimum of time -- and they are the ones to plan when you expect to be out the whole afternoon.

One of the secrets of time saving is to use canned meats or fish. Vienna sausage, roast beef, corned beef, veal loaf, salmon, tuna fish and others come in cans. Canned vegetables and fruits, too, will save many minutes of laborious peeling and cooking. Their use means that the main ingredients of your menu are already prepared.

A Half-Hour Menu

The following menu can be prepared easily in half an hour and is filling enough for even the hungriest little boy: Tuna Fish au Gratin, Buttered Peas, Boiled Potatoes, Hot Biscuits and Jelly, Tomato and Let-

tuce Salad, Fruit Compote, Cookies. The peas are heated in the juice from the can, and then seasoned with butter, pepper and salt. By slicing the potatoes thin and boiling them in a tightly covered vessel they will cook in ten or fifteen minutes. And biscuits, of course, take only a few minutes to prepare.

To prepare the fish, shred contents of a large can of tuna. Melt two tablespoons butter, stir in two tablespoons flour, one-eighth teaspoon paprika, one-eighth teaspoon pepper and one-half teaspoon salt. Add one cup of milk gradually and stir until thick; add one cup grated cheese and stir until melted. Combine with the fish, pour into a buttered baking dish, cover with one-fourth cup buttered crumbs and brown a few minutes in a very hot oven.

A can of fruits for salad can be left to chill in the ice box during the day and will make a delicious compote for dessert. Or you might use a pudding or pie that had been made in the morning.

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