

# The Maupin Times

AN INDEPENDENT NEWSPAPER

C. W. Semmes, Editor

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

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### Boys a Farm—

Raymond Crabtree is one of our young ranchers who has tired of running a ranch on shares. Last week he purchased the two ranches of John McCorkle and will make these a success. Raymond is one of the coming young men of this section and there is no doubt he will make a win at his new location and all his friends are pulling strong for him. Just who will take over the operation on the Andrew Crabtree ranch is not at present known.

### Word of Father's Death—

A message received Monday morning informed Mrs. J. H. Kramer of the death of her father, Albert Peter, aged 74 years, who died at his home in Durbin, North Dakota the previous evening. Mr. Peter had suffered three paralytic strokes and it is supposed a succeeding stroke carried its death message. A widow and three children survive.

### Driving New Ford—

Ernest Doty is driving a Ford car of the vintage of 1929. He purchased the car from Kramer Bros. Ernest has been without a conveyance since the Fischer garage fire, in which his faithful old-time Lisie met an end in flames.

### Couple of Weddings—

Miss Jeanette Burnside, well known on the Flat, and Oliver Green from Philomath, were married at The Dalles on November 12. The newlyweds will make their home in Linn county. Charles Davis and Miss Tiny Thompson, sisters of Mrs. John Davis and Charles Davis, were married recently. Both the contracting parties are well known on the Flat. They will make their home on the Flat.

### New Road Truck—

Foreman Mose Addington and his sister, Julius Shepflin, are now doing road work with the assistance of a brand new road truck, which they received the first of the week. The truck is equipped with a blade on the right hand side, which allows of the shoulders of the roadway to be leveled down with ease. The Tygh Valley section also received a like truck this week.

### Man Served Sentence—

Ernest Patrick, who was found guilty in the Wasco county court early in the spring for violation of the national prohibition act, must serve the sentence of one year in the penitentiary given him by Judge Wilson. Patrick appealed the case to the supreme court, which tribunal sustained the sentence of Judge Wilson. George B. Skinner was sentenced at the same time for a like violation. The higher court's decision was handed down on Tuesday.

### Home From Hospital—

John M. Corkle returned home on Monday after having spent 10 days in a Dalles hospital where he went

through a siege of pneumonia. John was ill when he went to The Dalles on business and a consultation with a physician disclosed a very serious condition. He is feeling much better now.

### Oil Man Transferred—

A. A. Underhill, who has been in charge of the Shell Oil company's Maupin station, has been transferred to Arlington and hereafter will work as salesman for the company. Roy Pattee has come over from The Dalles as Underhill's successor. He will occupy the Cunningham residence lately vacated by the former agent.

### Closed Highway Work—

The Harness Construction company, contractors on the upper part of the Wapinitia cut-off, closed their camp Monday and will cease operations for this season. They are nearly through with their work and as soon as spring opens so as to permit resumption of work the company will hasten their work to completion.

### TRAPPER'S POETRY

(By R. C. Fulkerson.)

I rode out on my trap line  
In a chilly wind and snow,  
And when a got to camp that night  
Twas 16 down below.

The wind was still a blowing  
And the fog was rising fast,  
I rolled up in my blankets  
And went to sleep at last.

The coyotes they were howling  
On every hill around,  
While the lonely old trapper  
Was sleeping very sound.

They wake from my slumbers  
With their awful hideous yells,  
I will go to town tomorrow  
For some 30-30 shells.

I rolled out in the morning  
And made a little fire,  
Then I filled the coffee pot  
And hung it on the wire.

I cooked myself a slap-jack,  
For that is all I've got,  
Then saddled up by bald-faced horse  
And rode off at a trot.

If you want to come and see me,  
I live up on the hill,  
Just three miles  
Above the Woodcock mill.

The road is not a straight one,  
It's as crooked as can be,  
Please don't forget my number  
It is Newhouse, Number Three.

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

A good disinfectant used occasionally in the poultry house not only destroys the germs of contagious diseases, but also many external parasites and some parasitic worm eggs. One of the best disinfectants for this purpose is cresol, one-half pint in 8 quarts of soft water. A five per cent solution of carbolic acid also is good.

When cows are off pasture and are being given dry feed, it is well to consider the problems connected with summer feeding. It is advisable to start planning now the system to follow next summer. If plenty of good pasture is not available, plans should be made to improve it and also to provide other succulent feeds to take its place or to supplement it.

Hail data collected by the U. S. Weather Bureau over a period of 12 years shows that hail is likely to occur in practically all sections of the United States—the exceptions being a small area in southern California and nearby portions of Nevada, and a few other small areas. Damaging hailstorms appear most frequently in the middle Plains particularly in Kansas and Iowa.

Although cotton seed meal is often used as a direct fertilizer in sections where it is cheap, it is probably more profitable to feed it to stock and apply the manure to the land. Very little of the fertilizing value is lost through feeding.

Millions of dollars lost annually because of sour and off-flavored milk might be saved through good management, sanitation, and refrigeration, the U. S. Department of Agriculture believes. Clean, healthy, carefully fed cows, small-top milking pails, sterilized dairy utensils and prompt cooling and cold storage will do much toward preventing sour and badly flavored milk and other dairy products.

The beef bull should be well fed at all seasons, but especially just previous to the breeding season. A good ration for an 1,800-pound bull is 20 pounds of silage, 20 pounds of legume hay, and 6 pounds of grain. If non-legume hay is fed, the grain ration should be about 2 pounds of cottonseed or peanut meal. Large quantities of silage should not be fed to a bull in heavy service.

One tuberculous fowl may cause the disease to spread through the whole flock if control measures are not applied. Avian tuberculosis, which is particularly prevalent in the north central states, can be detected by a post-mortem or by the tuberculin test given by a veterinarian. All diseased birds should be killed and burned. The remainder of fowls over one year old should be marketed. The chicken house should be cleaned and disinfected and, moved to clean ground if practicable. Lots

and runways should be plowed up and seeded to a grain crop.

Children may wear cotton fabrics the year round provided the underwear is adjusted to the season. The heavy cottons such as jean, madras, and pique are suitable for cold weather. In some climates washable wool materials may be preferred, but they require special care in laundering. Wool clothing should be designed to avoid unnecessary thickness of material at any point.

### FARM POINTERS

Fall has been found the best time for applying limerock to orchards in western Oregon.

So far no specific cure has been found for poultry paralysis, and birds showing symptoms of this disease which do not improve in a few days, are best disposed of, recommends the Oregon experiment station. It is questionable whether or not they are satisfactory for human consumption.

Experiments conducted at the Oregon experiment station have shown that kale is practically equal, pound for pound, to corn silage in the dairy ration.

### HOME POINTERS

When buying oranges for home use it is often more economical to buy several dozen at a time.

Cider, ginger ale or fruit juice make an excellent accompaniment for the main course of the holiday dinner.

Too hot an oven will cause angel food cake to be tough and heavy.

When frying oysters, the egg and crumb mixture with which they are coated with stay on better if allowed to dry before the oysters are put into the hot fat.

As eggs spoil more quickly after being washed, it is best not to wash them until ready to use them.

## They'll Enjoy Beans For A Quick Meal

By JOSEPHINE B. GIBSON  
Director, Home Economics Dept.,  
H. J. Heinz Company

HOW many times a dish of beans has saved the day in an emergency! This ever popular food comes to the front when supper must be hurried "so that we can get started," or when Jimmy has been sick all day and required all of mother's time, or in any of the other inevitable household emergencies which require quick meal preparations.

Oven baked beans are an excellent food from the standpoint of nutrition, as well as of taste. They rank very high in the list of foods which furnish iron to the body, and also are a valuable source of calcium, phosphorus and other minerals.

Oven baked beans may be quickly adapted to form many other delicious dishes; and the following recipes suggest a few of the many unusual luncheon and supper treats into which a can of baked beans may be transformed:

**Bean Rarebit**—To 2 cups scalded milk, add 1 medium can oven baked beans which have been mashed fine. Add ½ cup finely chopped American cheese, and stir constantly over a slow fire until cheese is melted. Add 4 tablespoons flour, blended with ¼ cup cold water, to slightly thicken. Cook for several minutes. Season with salt and pepper and Worcestershire sauce. Serve on slices of buttered toast. This is an unusual and delightful supper or luncheon dish.

**Baked Bean Soufflé**—Mash 1 cup oven baked beans and 2 tablespoons tomato ketchup, ¼ teaspoon salt, ¼ cup cream or milk, and 2 beaten egg yolks. Fold in stiffly beaten egg whites, and bake in a buttered dish for about 20 minutes. This makes a delightful fluffy dish.

Serve with cold slaw, head lettuce or other green salad.

**Baked Beans with Bacon**—Pour can of oven baked beans into a buttered baking dish and cover generously with strips of bacon. Bake uncovered in moderate oven until bacon is delicately brown. Before sending to the table, garnish with sprigs of parsley.



**Baked Bean Cutlets**—Mash fine 3 cups oven baked beans. Add 1 cup bread crumbs; 2 eggs slightly beaten; 2 tablespoons melted butter; and salt, pepper, Worcestershire sauce and onion juice to season. Shape into cutlets. Dip in crumbs, egg and crumbs again. Brown in a skillet with 3 tablespoons fat. Serve with tomato sauce. (Cream of tomato soup, heated and thickened with a small amount of flour, makes an excellent, quick tomato sauce.)

**Baked Bean Delight**—1 can oven baked beans  
2 small onions  
2 small green peppers  
1 cup grated cheese

Mix beans, chopped onions and green peppers. Place in a buttered baking dish and top with grated cheese. Bake in a slow oven for 30 minutes.

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## A Dollar Dinner for Four

Crisp Dried Beef.....36¢  
Baked Potatoes.....10¢  
English Peas.....11¢  
Bread and Butter.....8¢  
Apricot Tapioca.....23¢  
Coffee with Cream.....10¢  
If you could lift the lid of a Pandora-box and find that good spirits instead of evil ones were swarming out and showing you the dishes you could use in preparing a dinner for your family of four for a dollar, wouldn't you be pleased? Here in type is a description of such a dinner, with prices and recipes indicated.

**Creamed Dried Beef** Frizzle contents of a ¾-ounce jar of dried beef in three tablespoons of butter for about five minutes. Add three tablespoons of flour and stir until smooth. Mix one and one-fourth cups evaporated milk with one and one-fourth cups of water and add slowly,

stirring constantly until creamy. Serve hot with the baked potatoes.

**English Peas:** Add one and one-half tablespoons of vinegar, one and one-half tablespoons of sugar and two tablespoons of crushed fresh mint to the peas and juice from an eleven-ounce can. Simmer gently for ten minutes.

**Apricot Tapioca:** Scald one and one-fourth cups of milk in a double boiler, add two tablespoons of minute tapioca mixed with three tablespoons of sugar. Remove from fire, add one-half of a beaten egg and the syrup from an eight-ounce can of apricots. Return to the fire and cook until thick and creamy, stirring frequently. Then pour over the apricots, arranged in a serving dish, and cool. To measure one-half of an egg, beat the egg, measure the amount in tablespoons and then use half that number.

## Do You Feel Absolutely Safe?

When you go to bed at night do you feel absolutely safe?

When you leave your home for a day do you feel absolutely safe?

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Dentist  
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### NOTICE TO CREDITORS

The undersigned having been appointed by the county court of the State of Oregon for Wasco county, Executor of the estate of D. C. Wigle, deceased, notice is hereby given to all persons having claims against said deceased to present them, verified as required by law, six months after the first publication of this notice to me at office of Gavin & Gavin, my attorneys, in The Dalles, Oregon.  
James E. Taylor, Executor.  
Dated November 12, 1929.

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