

THAT APPETIZING CHILL



HERE are chills and chills. No woman likes to have another person chill her with a look or a few choice words, but the chill that comes from eating a cold, refreshing dessert on a torrid day is quite something else again—a thing almost too welcome to express in words. Everyone goes in for cold desserts or frozen desserts in the hot summer, and even in the chilly days of fall and winter the cold dessert remains in vogue, whether it be for the family meal or one of the many parties which come along at that time.

For Teas and Suppers

For afternoon teas, the sherbet is the accepted dessert. But just any sherbet won't do; there must be something just a little unusual about it—something to give a flip. And for the buffet suppers which start with Halloween and continue until after New Year's, there are any number of really scrumptious desserts which can be made ahead of time and put in the refrigerator to keep cool until the appointed time comes to serve them to appreciative guests.

The recipes which follow are planned for eight persons and were originated and have been tested by a trained dietitian.

Cherry Ice: Press the juice and fruit from three-fourths of a number 2 can of red pitted cherries through a sieve. Boil three-fourths cup sugar, one and one-half cups water and three tablespoons corn syrup until the syrup threads, then pour it

slowly over one stiffly beaten egg white. Add three tablespoons of lemon juice, two tablespoons of maraschino cherry juice and the mashed cherries. Freeze as any ice cream.

Frozen Raspberries: Mash the fruit from a number 2 can of red raspberries and remix with the syrup, discarding none of the pulpy part. Add the juice of one lemon, one-half cup of sugar and one and one-half cups of water and bring to boiling to melt the sugar. Cool. Freeze, using three parts ice to one part salt.

Coffee Coconut Cream: Soak three-fourths tablespoon gelatin in cold water. Make a custard of one egg yolk, one-half cup of brown sugar and three-fourths cup strong hot coffee. Add one teaspoon butter, pour over the gelatin and stir until dissolved. Cool. When the gelatin begins to set, fold in one stiffly beaten egg white, one-half cup heavy cream, whipped, and one can of moist coconut. Serve very cold piled in glasses with whipped cream on top.

Fruity Puddings

Scandinavian Pudding: Remove stones from the fresh or Oregon prunes in a number 3 can. Cut pulp in pieces and return to the syrup. Add one-third cup of sugar, one-fourth teaspoon of cloves and one-fourth teaspoon of cinnamon, and simmer five minutes. Mix one-third cup cornstarch with one-half cup orange juice, add to hot mixture and cook in double boiler, stirring

constantly until the mixture is thick and smooth. Cool slightly, add one-half cup chopped nuts, and fold in two stiffly beaten egg whites. Pour into wet molds and chill. Serve with whipped cream or custard sauce.

Fig Tapioca: Soak one-half cup pearl tapioca over night in cold water. In the morning drain off any water which has not been absorbed. Scald one and one-third cups milk in double boiler, add the tapioca and cook twenty minutes or until transparent. Add two slightly beaten egg yolks and one-fourth cup brown sugar and cook until thick. Then add chopped figs from an eight-ounce can and let cook a few minutes longer. Cool slightly, then fold in two stiffly beaten egg whites. Serve cold.

An Emergency Dessert

Fifty Dessert: This is for emergencies. For ingredients you need some saltines, a can of chocolate syrup, whipped cream (or marshmallow creme) and a can of moist coconut. Allow three saltines to each serving. Sprinkle them liberally with the chocolate syrup, piling one on top of the other. Top with whipped cream (or marshmallow creme) and sprinkle generously with the coconut.

Peach Hard Sauce: Cream one-third cup of butter, one cup confectioner's sugar, one-fourth teaspoon vanilla and two-thirds cup diced and drained (or canned, crushed) peaches. Chill. Serve on hot puddings or on pastries.

Neighborhood School Notes

Wapinitia

A news staff for the coming six weeks was appointed by Frank Heckman, principal, last Friday. News staff members are: Wilbur Mathews, editor-in-chief; Lenora Hammer, Grade school editor and Marion Howard, Sports editor. We wish to thank the last editor, Frank Hachler for his skill with which he has handled this portion of our school work. Eight High school students received straight "A" grades for the last six weeks period. The Freshman class is represented by Ruth Walters, Lenora Hammer and Albert Hachler; the Sophomores by Helen Endersby and Wilbur Mathews; and Seniors by Avis Endersby, Melvin Walters and Hazel Laughlin.

Last Friday night the High school students, Frank Heckman, principal, Arnold Gosnell, intermediate teacher; Myrtle Shorthill, Primary teacher; and Velma Tachner, Grade school student, gathered at the school house where the Freshmen gave the upperclassmen a return party. An enjoyable evening was spent in playing games. Refreshments in the form of

sandwiches, cake and cocoa were served.

A spelling match between twelve Maupin Grade students and twelve Wapinitia students from the grades and High school was held at Wapinitia Friday afternoon at 2 o'clock. Maupin won the match.

Last Tuesday afternoon, November 19, the Student Body met to decide whether or not we would play basketball. We decided to have another "Cyclone" team this year. Baskets will soon be put up and the ground levelled off for practice.

Marion Howard, Senior, was absent from school Monday morning. The six weeks' exams are over and everyone is anxiously waiting for his report card.

English

The English IV class has finished its work in the "M. O. S. Handbook" and will soon start studying in the "Literature and Life," Book Four, by Greenlaw-Miles.

American History

The History class is studying the chapter entitled "The Success of the

New Constitution." Starting in with part III the class has been outlining all of the work up to date.

Grade Notes

Officers and monitors of the Primary room are: Kenneth Birchard, chairman; Vivien McCoy, Pencil Monitor; Winifred McCoy, Desk Monitor; Agnes Lewis, Paper Monitor and Ted Hachler, Library Monitor. The Health Contest is nearing a close and excitement in running high.

"INSIDE" INFORMATION

Very good ice cream can be made without stirring if a fairly rich mixture is used and the ingredients are carefully combined. These desserts may be packed in ice and salt or frozen in a mechanical refrigerator. Heavy cream is the base, but as it is expensive and too rich to be palatable, it should be diluted by the addition of evaporated milk and thin cream, or by rich milk thickened with gelatin, eggs, or flour.

To rid a house of cockroaches dust commercial sodium fluorid thoroughly over shelves, tables, and runways or hiding-places of the roaches.

MAUPIN HI TIMES

(continued from first page) Floyd Addington has the best general average of the Fifth grade, especially in spelling, language, arithmetic and history.

Emercy deserves mention in geography and spelling. Leo and Alice in English and Leslie, Lena and Alene in Oregon history. Franklyn was star pupil of the Sixth grade.

Third and Fourth Grades

Alma Fraley was absent Monday on account of sickness. Glenn Arnold has moved to The Dalles and will go to school there.

The Fourth graders are greatly interested in the globe, which they started studying Monday.

Those in perfect attendance are: Alice Davis, John Foley, Marjory Lindley, Charlotte Hughes, Geraldine Peters, Adeline Schilling, Dick Shearer, Albert Troutman, Eunice Lindley, Loyal Pratt and Irvin Hughes.

Spelling has improved since a different method has been taken up. Writing shows improvement.

Eunice Lindley receives 100 per cent in arithmetic daily.

Primary

The first graders won the race in climbing the cleanliness ladder. The winners received a bar of candy apiece.

The Second graders are more determined to win in the next race.

The policemen for this week are: June Redifer and Dean Crabtree.

Beulah Richmond and Don Stogdill are the inspectors.

The First graders have completed their reading chart. Mrs. Redifer and Mrs. Richmond were visitors last week to the Primary room.

Muri Addington was absent one day on account of sickness.

Those in perfect attendance are: Verl Confer, Cheri Pratt, Elwin Doty, Gayle Mayhew, Gar Mayhew, Edna Cantrell, Beulah Richmond, Leo Welch, Elnora Cunningham, Naomi Schilling, Billie Schilling, Gertrude Kirsch, Glenn Chastain, Mae Greene, Dean Crabtree, June Redifer, Jack Bothwell and Jack McLeod.

ADVERTISING THE MINSTRELS

Advertising Manager Bo Wilson has been busy for the last month distributing posters and getting news of the show before the public. One hundred and fifty posters were printed and part of them sent to neighboring towns and the rest were posted around Maupin.

The Maupin Times has been a generous agent for advertising, for this paper has freely given its columns to the show and thus many other people have been reached by this method.

The students have been in private advertising campaign, friends of the students hear snatches of songs and

why smokers graduate to

CAMELS—



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ski whenever they are near a group of Hi students. The school confidently expects a big crowd present to hear the termination of these things Tuesday night.

Antelope, Oregon.

November 26, 1929.

Dear Nephew Elton:

Your old aunt Abbey just had to write you about the way these Antelope school children act.

I visited their school yesterday and "Oh! My Gracious!" how they do act up. They whisper continuously, why even the girls do, too.

Those boys are girls chew gum just like old cows, why honey it would break my heart to see you act that way. I know y little Elton wouldn't do anything like that, now would you honey? Well, I believe I must close my letter now. Be sure and put on your winter underthings and do not catch cold. And now Elton, dear, please don't whisper nor chew gum nor tease the little girls or it will break my heart.

With love, from your Aunt,
ABBEY ST. DENNIS.

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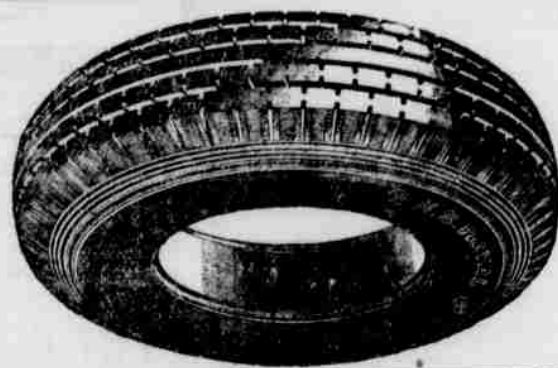
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29x4.75	10.65	29x4.40 (Royal)	1.90
29x5.00	11.00	29x4.50 (Royal)	1.95
31x5.00	11.85	29x5.50 (Royal)	2.85
29x5.50	14.10	30x5.00 (Royal)	2.30
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		32x4 (Royal)	2.30

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