

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-
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act of March 8, 1879.

JOSEPH'S IDEAS BLAH!

Some of the politicians of Oregon
are demanding that the man chosen
to head the republican ticket as
candidate for the office of governor
be one in accord with the platform
of the late Senator Joseph. That
man received a plurality of the votes
cast in the primaries but that plu-
rality did not say the whole elector-
ate of Oregon agreed with his
ideas.

The Times is not in accord with
the Joseph platform; we believe
many of his ideas were vague and
far-fetched. He sprang into the
campaign with a vengeance and in
a vengeful spirit and carried Mult-
nomah county by promising to do
impossible things, carrying many
with him when he told how he
would make public service corpora-
tions and others "toe the mark"
and that mark set by Mr. Joseph.

What Oregon needs as a guiding
head is a man who has the best in-
terests of the whole state at heart;
one who knows the needs of the
state and who would be fearless in
advocating remedial measures af-
fecting taxes and state income.
There are plenty such men but we
do not believe that either Julius
Meier, Rufus Holman and others of
that clique would fill the bill.

The matter will be fought out at
the coming state central committee
meeting and, if the eastern part of
Oregon carries any weight we may
expect to learn of a man from that
part of the state being chosen, and
if such is the case Senator Joseph's
ideas will pass into the heap along
with other junk.

We wish there was some ordi-
nance in effect in Maupin compelling
the big trucks to close their cut-outs
when passing through town. They
usually hit here just when we are
going to sleep and the noise they
make would drown the roar of Vesu-
vius.

**DR. STRICKER TELLS OF
INFANTILE PARALYSIS**

Real Cause, Not Known and no
Definite Rules Can be Laid
Down as Prevention

The real cause of infantile paral-
ysis or poliomyelitis is not known,
hence no definite rules can be laid
down in regard to prevention. This
disease usually occurs during the lat-
ter part of the summer. The pres-
ent epidemic in southern California
occurring during the summer months
is quite out of the ordinary. So far
this year we have not had an un-
usual number of cases of infantile
paralysis in this state, however,
every precaution should be taken to
prevent the disease from becoming
epidemic.

Any child with an unexplained
stomach or intestinal disturbance
of 102 degrees, with a discomfort
out of all proportion to the symp-
toms, should be kept apart from
other children for a few days and
the family physician called. Pain
in the neck, back, and limbs, gen-
eral weakness and clumsiness about
the fourth day of illness, mark the
onset of paralysis and may estab-
lish the diagnosis. Then a strict
quarantine must be established and
observed under the directions of
the family physician. Prompt re-
porting of any case or suspected
case is the first requirement of ef-
forts at control. The following
measures will aid but many other
communicable diseases that are
likely to appear in epidemic form.

1. Avoid large gatherings when a
communicable disease is in the com-
munity. This applies especially to
children. Children under fifteen
should not go to places where there
may be careless coughers or sneezers
or where food is handled by hands
that have not been washed just
previously.

2. Cover the nose and mouth with
a handkerchief when sneezing or
coughing. The secretions of the
nose and throat may harbor the
germs of communicable disease.

3. Wash the hands with soap and
water before eating.

4. Indicate flies and keep them
away from food.

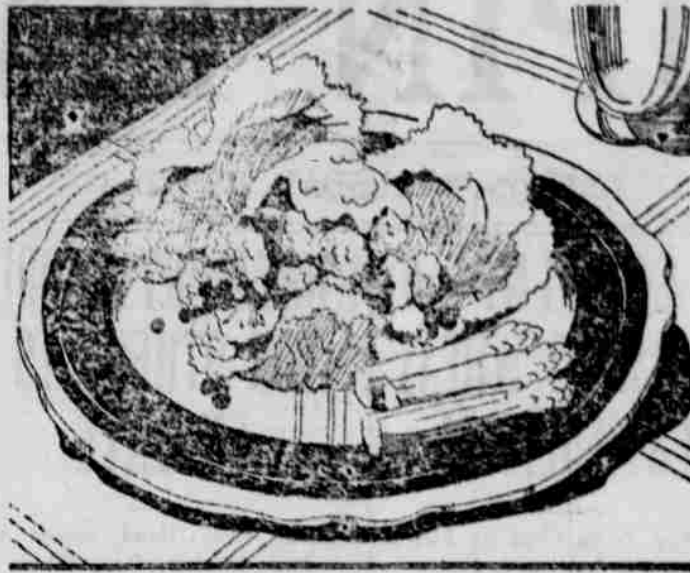
5. Pasteurize or boil all milk.

The prevention of infantile paral-
ysis means the avoidance of much un-
necessary expense and worry; the
prevention of much crippling of
children and all that such means to
the individual and the state.

Dufur—Pacific Power & Light
company covering their lines in this
city.

Everett Hutton took over oper-
ation of Vale-Ontario stage line.

Perennial Peas



PEAS are a most attractive food
at any season of the year, but
when they don their summer
dresses they are irresistible. Do
you know some of the new ways
to dress up peas so that they will
be flavorful as well as fashion-
able? In salads or meatless roasts
they are an excellent combination
and very much in vogue. Here
are some summer style sugges-
tions:

You'll Like These

Pea, Cheese and Nut Salad:
Drain two cups of peas and marinate
in one-fourth cup of French
dressing for at least one hour.
Drain. Add one-half cup of diced
American cheese and one-half cup
of chopped nuts; mix with the
mayonnaise and serve on lettuce.

Pea and Walnut Roast: Mix
lightly together one and one-half
cups of pea pulp, one cup of soft

bread crumbs, one-half cup of
chopped walnuts, one-fourth cup
of butter, two-thirds cup of canned
tomato soup, one beaten egg, and
season with salt, pepper and
onion juice. Place in a buttered
baking dish, or loaf pan, and bake
in a moderate oven, 350 degrees,
for 30 to 45 minutes, or until set
and brown. Serve with hot
canned tomato soup, undiluted.

Cauliflower and Pea Salad:
Boil two cups of cooked cauliflow-
erlets until tender but not
mushy. Keep the flowerlets whole
and distinct. Marinate separately
the cauliflowerlets, one cup of
canned peas and one can of
asparagus tips. Do this thor-
oughly. Then toss lightly to-
gether the peas and cauliflower,
and pile on lettuce. Arrange the
asparagus tips around the edge
and garnish with mayonnaise.

Swimming Silver



SOME 12,000 years ago, when
the northern countries were
in cold storage under the glacial
ice-sheet, a rough hairy man
sat and slowly, but skilfully,
traced upon a piece of reindeer
bone a picture of salmon swim-
ming in a stream. This was the
first record we have of one of the
most widely-known fish on to-
day's market.

In 1653, no less famous an
angler than Isaac Walton wrote:
"The salmon is accounted the
king of fresh-water fish"—and
this genial old fisherman was well
acquainted with salmon both on
the hook and on the platter.

Perfect Salmon See Cans

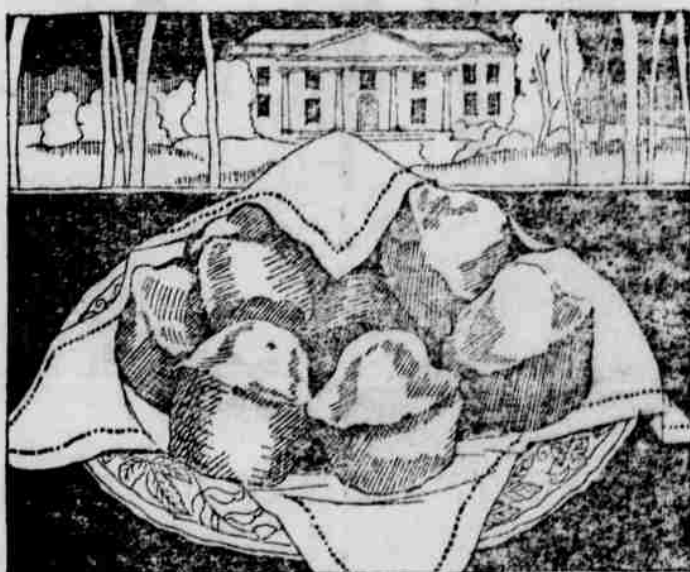
Could Isaac Walton have tasted
this king of fresh-water fish in
its present day quality can, he
might have turned to canning
instead of fishing. For salmon
drawn from the clear, cold waters
of the north, with their surging

tides and restless waves, are
"swimming silver"—clean and
wholesome. They are perfectly
fit at the moment of canning.
They have just come up from
deep ocean in their finest form—
their flesh firm and hard, layers
of fat solidly built, and the color
the deepest it will ever become.

The intricate "iron-chink"—a
machine which prepares them for
the can—does a miraculous job
in removing the head, tail, fins
and entrails, putting them in
readiness for the rigid inspection
which they must undergo before
entering the can.

An old gentleman and his wife,
returning to the tourist boat after
inspecting a salmon cannery,
voiced the universal approval of
visitors who have watched the
careful methods used in canning
salmon. "Yes," the old lady said
with a satisfied sigh, "they clean
and prepare them just as one
would do in one's own kitchen."

Muffins With a Past



WHAT would you give for
some real old-fashioned corn
muffins such as your grand-
mother used to make—crisp and
golden-brown without; light,
fluffy and golden-yellow within?
They came to the table, you re-
member, tucked under a napkin
so that not a breath of goodness
could escape until they were
quickly split, buttered and ready
to be devoured with home-made
peach marmalade or spiced goose-
berries.

Cost Only Fifteen Cents

Well, you need give only fifteen
cents for eighteen of these golden
treasures, that melt in your mouth
and linger in your memory. For
here is the old recipe with canned
corn substituted for the fresh, be-
cause they had loads of time, but
less canned foods in those days.
The cost is counted for you to the
very penny.

- One-half of an 11-ounce can
of corn..... 05
- One egg yolk..... 05
- One-fourth cup of milk..... 01
- Three-fourths cup of
flour..... 03
- One and one-half tea-
spoons of baking
powder..... 03
- Three-eighths teaspoon
salt..... 01
- One and one-half table-
spoons melted butter..... 03
- One egg white..... 01
- Total..... 15

Add the well-beaten egg yolk to
the corn; add milk and then add
the sifted dry ingredients. Add
melted butter and fold in the
stiffly-beaten egg white. Bake in
small muffin pans, in a moderate
oven, 375 degrees, for twenty to
twenty-five minutes. This makes
about eighteen small muffins.

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(INCORPORATED)

NOTICE TO CREDITORS

Notice is hereby given that the
undersigned has been duly appointed
by the county court of Wasco coun-
ty, State of Oregon, executor of the
will and estate of Michael Kennedy,
deceased (Docket Number 1456.)

All persons having claims against
said estate are hereby required to
present the same to me with vouchers
properly verified, as by law re-
quired, at Wamic, Oregon, within
six months from the date hereof.

LEE KENNEDY,
Executor.

Dated July 3, 1930.

Gavin & Gavin, Attys. for estate.

NOTICE OF FINAL SETTLEMENT

NOTICE IS HEREBY GIVEN that
the undersigned, executor of the
will of C. L. Morris, deceased, has
filed in the County Court of Wasco
County, State of Oregon, his final
account as such executor; and that
Monday, August 11, 1930, at the
hour of ten o'clock a. m. has been
fixed by said Court as the time for
hearing of objections to said report
and the settlement thereof.

M. M. MORRIS,
Executor.

John Gavin, Attorney. J-3-24

TRUCK FOR SALE—One-ton Chev-
rolet truck, recently thoroughly
overhauled, new tires, and good,
well-built stock rack goes with
truck, for sale for cash or on
terms at Richmond service sta-
tion. 35-41.

LUMBER FOR SALE—About 6,000
feet of shiplap and 2x4's for sale
cheap. See it at Richmonds' ser-
vice station. 34-42

HAY FOR SALE—Loose, baled or
ground alfalfa hay for sale at the
Bucky ranch. 33-41

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STAGE SCHEDULE

LEAVES

Maupin	10:00 a. m.
Maupin	4:45 p. m.

ARRIVES

Portland	2:00 p. m.
Bend	8:00 p. m.
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Wm. A. SHORT

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CINCINNATI	116.40
NEW ORLEANS	112.35
CLEVELAND	112.55
TORONTO	116.90
ATLANTA	121.65
PITTSBURGH	124.05
WASHINGTON	148.38
PHILADELPHIA	159.22
NEW YORK	151.70
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11:10 A. M.

[Sundays 10:36 A. M.]

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