

CENTRAL OREGON NEIGHBORHOOD NEWS.

POWELL BUTTE

(Special to The Bend Bulletin.)
POWELL BUTTE, July 7.—The weather has practically settled and nearly everyone has started to cut his hay. The first cutting became a little overripe owing to the delay caused by the rain.
 William Vandeventer Jr. and brother Arthur visited at the George Hobbs place Monday, returning to their home on the Deschutes Tuesday, taking a load of potatoes with them.
 Leland Casey hauled a load of potatoes from Ross Bussett's Tuesday.
 Alvin Riggs was replanting some of his spuds last week. The seed for the first planting had heated in the pits and ten acres of them failed to come up.
 Road Supervisor Munz Wilcoxson has been doing some very good work on the roads the last few days.
 Last Wednesday a few of the neighbors gathered at the Wallace Smith place for a house-raising. They succeeded in putting up the sides, rafters and laying the sheeting. The ladies served an excellent dinner, which was ample reward for the bachelors present. Those assisting were Mrs. Iverson, Mrs. Golden, Mrs. Alley, Mrs. Truesdale, Mrs. McFarlane, Mrs. Chapman, Mrs. Morse. The young ladies having a hand were Edna Morse and Pauline Truesdale. The men included Messrs. Alley, Truesdale, Iverson, McFarlane, Golden, Chapman, Van Dorn, Rice, Glenn Mustard, Jones, Lindquist and Hobbs.
 Mr. McNealy had a poor stand of potatoes on 12 acres and has seeded it to oats.
 Fred Pierson took Miss Ethel Ward to Prineville Sunday.
 Bill Parrish is working for George Hobbs this week.
 Ed Pierson is doing some carpenter work for the Morse girls on their homesteads.
 Mr. and Mrs. Van Morse spent the Fourth with Mr. Morse's mother.
 Among those who celebrated at Alfalfa were Walter Foster and wife, Illa Charlton, Dick Long and Fred Pierson.
 Nearly everyone from Powell Butte aided Redmond in the celebration, a great many staying over for the 5th.
 Those pessimistic people who have predicted a crop failure for the Powell Butte dry land farms are going to be badly disappointed, for an average crop at the least is practically assured.

POWELL BUTTE, July 6.—The birthday of America was celebrated in the usual manner here, many going to town, some to the picnic at Alfalfa and some families enjoyed the day visiting friends.
 Powell Butte has seldom enjoyed such rains at this time of year as those during the past two weeks. Two all-night rains, besides many heavy showers, have soaked the ground thoroughly. As a result spring grain is showing a fine growth, also potatoes. New potatoes have been used here since about June 20. Many hundreds of acres of spuds are being raised here this year and news that a contractor is wanting them at a dollar a sack sounds good indeed.
 The alfalfa on the C. J. Cummings 40 in the old river bed is so heavy that it is lodging. Lewis Blair is farming it this year.
 A. D. Morrill is suffering from an attack of sciatic rheumatism.
 At a recent school meeting here Mrs. Earl Forrest was engaged as teacher by the Shepherd district for the coming year. Miss Margaret Kimmel will teach the Butte Valley district school.
 D. A. Patterson lost a fresh milk cow the 4th, presumably from eating something poisonous.

TUMALO

(Special to The Bend Bulletin.)
TUMALO, July 6.—Attorney General Crawford, Project Engineer O. Laurgaard and W. Van Winkle, assistant secretary of the Desert Land Board, were callers at this place today.
 Mr. Crawford expresses himself as well pleased with the future outlook of this country and especially the project which the state will complete.
 Charles Wimer was hauling hay to Sisters last week.
 Crops of all kinds are doing well especially the grain crop. The cool cloudy weather of the past two or three weeks was not so favorable to the growth of grasses but fine on the small grain.
 Project Engineer Laurgaard is very busy getting lined up the work commencing construction on the project. Building of camps and survey work are the order of the day at the present.

REDMOND

(Special to The Bulletin.)
REDMOND, July 7.—W. H. Dufur, secretary and manager of the Pringle

Falls Light & Power Co. was here Saturday.

The celebration here Friday and Saturday was well attended, it being estimated that there were from 2000 to 4000 people here. The automobile race was a tie between Poindestox of Prineville and Rodman of Redmond. On the 4th Lamonta defeated Culver in a baseball game by a score of 14 to 2 and Redmond defeated Lamonta by a score of 8 to 4. On the 5th Redmond shut out Lamonta. Prineville defeated Redmond yesterday by a score of 19 to 7, on the Redmond diamond.
 Jim Toney of the Barker & Toney auto line, who accidentally shot himself in the leg a few weeks ago, while driving an automobile near Madras, is improving and will return to Redmond about the middle of this month. The doctors in The Dalles were able to save his leg and he will be able to use it some.

CLOVERDALE

(Special to The Bend Bulletin.)
CLOVERDALE, July 7.—Almost all of the neighbors spent the Fourth at Redmond.
 James Pray, John and Clyde Lowe spent the week-end fishing on the Metollus.
 Mr. and Mrs. L. G. Grube were in Sisters Sunday.
 In the ball game between Cloverdale and Lower Bridge Sunday, the score was 17 to 9 in favor of Lower Bridge.
 While returning from the home of A. F. Lowe the other evening, the team driven by Erma and Mabel Pray gave a kicking exhibition that completely demolished the harness. Two very badly scared girls borrowed harness and arrived home about 11 p. m.
 The team driven by Mr. and Mrs. Hineman Friday ran away and gave the vehicle a smashing.
 Tom McAndrews returned to his homestead last week.
 Mr. Melvin came by wagon from California to his ranch at Plainview, staying one night with W. F. Fryrear.
 Mr. and Mrs. S. B. Fryrear have moved to Bend.
 Mrs. Meister and children of Cling Falls spent Sunday at Cloverdale.
 Arthur Grube is at Madras while his sister Eleanor is spending the week at Bend.
 Mr. and Mrs. George Burnside are at Metollus on a fishing trip.
 Will Buckley of this place won the chariot race at Redmond the Fourth. The farmers are all busy haying.

PLAINVIEW

(Special to The Bend Bulletin.)
PLAINVIEW, July 7.—The children's day exercises at the Plainview school house Sunday night were a decided success.
 Mr. Scoggia was selling some fine beef in this neighborhood Monday.
 James Ryan of Bend was in this neighborhood Sunday with some head buyers.
 Dr. Turler of Pendleton was in this neighborhood Tuesday of last week.
 Mesdames Knickerbocker and John Strahm called on Mrs. Fauth Tuesday.
 Miss Burkhardt of Long Beach Cal. is here with her brother, W. Burkhardt. She expects to remain a week or two.
 Mrs. Powellson and C. V. Silvis of Bend spent the Fourth with Mr. and Mrs. Knickerbocker.
 Fred Ruble and family and Mrs. Ella Chilton spent the Fourth with Mrs. Ruble's folks. Mr. Strahm and family. Mrs. Chilton will remain with her daughter some time.
 Mr. and Mrs. Wilt called at Mr. Knickerbocker's Friday evening.
 Most of the people of this neighborhood went to Swalley's bridge the Fourth on a picnic, only a few from here going to Redmond.

CRESCENT

(Special to The Bend Bulletin.)
CRESCENT, July 4.—J. G. Redmond took J. L. Ringo to Beaver Marsh Saturday. Dr. Parsons, eye specialist of Eugene, came back with him having had a breakdown with his car. The doctor has been working a week repairing the auto, being delayed by having to wait for repairs.
 F. M. Cleaves and J. L. Ringo went to Klamath Falls Tuesday night in Mr. Dunam's car. They expect to return after attending the Rodeo.
 Pearl Lynes was in from the Hay ranch Tuesday.
 Four cars from Silver Lake stopped in Crescent Wednesday, being on their way to Klamath Falls.
 J. L. Howard brought in a load of freight for E. G. Reark Thursday.
 Mr. and Mrs. Davis, Mr. Davis Jr., D. A. Jones and family spent the 4th at Lake Crescent.
 Mrs. E. G. Reark and daughters Gladys and Margaret and Tom Mc-

Cord went to Odell Lake Thursday to spend a few days.

MILLICAN

(Special to The Bend Bulletin.)
MILLICAN, July 5.—Mrs. Curry, wife of a settler of the valley and a trained nurse, left for Bend Thursday to take up the practice of her profession.
 William Todd came home from Bend where he has been the past week attending to business matters.
 Mrs. A. D. Norton has entirely recovered from her recent illness.
 Mrs. Ada B. Millican has returned to her ranch home after having spent several weeks in Prineville.
 P. B. Johnson left for Bend Thursday for a load of groceries and for the mail of the valley. The settlers here will be able to get their mail twice a week, commencing next week. The auto fast freight will bring it out to the postoffice, located in Mr. Johnson's store.
 A Mr. Reed came out with William Todd, looking for a suitable claim.
 Mrs. P. B. Johnson spent Tuesday afternoon at Mrs. Norton's.
 The Fourth in this valley was a very safe and sane one, altogether too much so, the small boys and girls thought.
 George Millican lost a valuable horse Thursday. He was found dead near W. B. Kiger's ranch.
 Mrs. Beeson is helping Mrs. Millican at the ranch for a few weeks.
 Harry Morrison and Al Yancey took a bunch of seven horses to Bear creek the 4th.
 Mrs. A. A. Gilmore called on Mrs. P. B. Johnson Friday.
 Eric Husetland left for Seattle to work, expecting to be gone all summer.
 Mrs. A. D. Norton visited with Mrs. B. E. Davis Saturday.

AMONG THE SETTLERS NORTHEAST OF TOWN

(Special to The Bend Bulletin.)
BEND, R. F. D., July 8.—The Grangers' picnic the Fourth was a shining success. There was a good attendance and everyone declared he enjoyed himself. The Grange desires to thank all those who helped make the program a success.
 Roy Leverick of Albany is visiting his uncle, O. C. Cardwell. Mr. Leverick is more than pleased with this climate.
 Haying is in full blast out here as the long continued showers have brought several hay crops on at the same time.
 Mr. and Mrs. C. E. Smith entertained Sunday. The guests were Mr. and Mrs. Lee Young and Mrs. Ben Hodges.
 Mrs. Elmer Wornstaff spent Sunday with Mr. and Mrs. Ernest Havemann.
 Mr. and Mrs. Charley Hoeh spent the Fourth at Alfalfa.
 Mrs. Dr. Sharples, who has been visiting the last two months with her daughter, Mrs. L. C. Young, and family, has returned to her home.
 Will and Richard Benson of Beutle are spending their vacation with their aunts, the Misses Benson.
 Mrs. W. E. Bechtold and son from Portland are visiting at the home of P. J. Young, Mrs. Bechtold's father.
 S. A. Dutt has returned from his trip to the coast.
HAMPTON
 (Special to The Bend Bulletin.)
HAMPTON, July 1.—Sam Sanson of Dry Lake was a business visitor here last week.
 W. T. Harrison and Burr Black are on a trip to Iron Mountain after loads of freight. They were accompanied by Fritz Anderson, who was formerly a Crook county homesteader and is here at present on a business trip.
 O. Davidson of Barnes was a recent visitor here.
 Miss Ethel Fogg, who has been in Portland the past winter attending school, returned to her home recently.
 The last week in June was certainly a blessing to homesteaders in regard to crops as it rained nearly every day.
 O. Drogavold is fixing his residence.
 Mrs. Hurley Hogue is visiting relatives in Bend for a week or two.
 Mrs. Flske, who was recently badly burned, left here for Bend last Friday to secure medical aid as the burns were not properly healing.
 A. S. Fogg and wife made a business trip to Dry Lake Saturday.
 The gardens here are looking good in spite of frost on June 19. Many of the harder vegetables were entirely unharmed.
 Chicken hawks have made their appearance here again this summer and are doing much damage to the young chicks.
 Lee Riggs is a Powell Butte business visitor, going after a harvestor.



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BEND HARDWARE COMPANY

HAMPTON BUTTE

(Special to The Bend Bulletin.)
HAMPTON BUTTE, July 7.—The rains of the past two weeks have increased the hay crop and the farmers are rejoicing. Muddy roads in July are a novelty in this section of the country.
 Bert M. Meeks and J. M. Hejcey returned from Bend with supplies. They report the wretched trip they ever made and their bedding and everything on the wagon was well soaked.
 Mr. Monroe of Bend has filed on a homestead in this locality, he having purchased the relinquishment of Mrs. J. W. McClure.
 The picnic July 4 at C. A. Stevenson's ranch east of Pringle flats was well attended. A large crowd from this section went over in an auto truck. Sports and dining were the main features, with the exception of the dinner.
 Ray Lowe and Sam Finnan of South Dakota are visiting Bert Meeks and are much impressed with this locality. They may locate here.
 Mrs. E. L. Cook and Mrs. Beeson Sheppard made a trip to Hampton on business the past week.
 T. C. Ewing is in Bend on business.

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PRACTICAL BAKING LESSONS PAPER BAG COOKERY

Cooking in Paper Bags, for meat, vegetables and pastries is becoming so popular that recipes for this method are greatly in demand. Many articles are greatly improved by using paper bags. One can buy the especially prepared bags at all grocers in assorted sizes at a very small cost. Below I will give you a few recipes which I have found are much finer in the bags than baked in the open oven.
Nevada Briggs

- Apple Dumplings**
 2 cups sifted pastry flour, 1/2 teaspoonful salt, 2 level teaspoonfuls K C Baking Powder, About 1/4 to 1/2 cup milk, 1/2 cup shortening, Cinnamon or nutmeg, Sugar.
 Mix together, three times, the flour, baking powder and salt; work in the shortening and mix to a dough with milk as needed; roll into a square sheet one-third inch thick and cut into four pieces. Lay a core and pared apple on each piece. Fill the center with sugar and cinnamon, then draw up the dough to cover the apple; make smooth and place in a well-battered paper bag, giving plenty of space in the bag for the dumplings to rise. In using the bags, oil the entire inner surface, have the seams side up and pin mouth of the bag securely. Place the bag on a shallow pan. Have a slow oven when the bag is placed in the oven and increase heat later. I find the most frequent mistake in using bags is to have the oven too hot. It takes many different kinds of pastry to bake in a paper bag than in the open oven. To determine when the apple dumpling is baked, make a small hole in the top of the bag and test with a fork. You will find apple dumplings baked in bags are delicious, the pastry being very light and soft. After apple dumplings baked in the old way in the open oven have a very hard crust. Serve dumplings with cream or hard Sauce.
- Hard Sauce**
 Beat half a cup of butter to a cream, gradually beat in one cup of sugar and press into a dome shape on a glass or china plate. Grate a little nutmeg over the top.
- Beef Roll in Paper Bags**
 2 cups flour, 1/2 cup shortening, 2 beaten eggs, 3 level teaspoonfuls K C Baking Powder, 1 cup each, chopped cooked beef and ham, 1 teaspoonful mixed mustard, 1/2 teaspoonful each, salt and pepper, Broth or water.
 Mix a bland dough of the flour, salt, baking powder, shortening and milk, and roll into a sheet half an inch thick, having the ends even. Mix the other ingredients by themselves, using liquid as needed to make a paste. Spread the paste over the dough and roll like a jelly roll.
 Other cooked meats may be used in the same way. Often we have several different kinds of cold meats left, with not enough of any one kind for a particular purpose. One can use three several kinds putting them through the food chopper, using two cups of this chopped meat, seasoning as desired. For baking in the paper bag prepare the bag as for apple dumplings and bake by same rules. Serve with a brown gravy.
- Brown Gravy**
 2 tablespoonfuls of butter, 1/2 teaspoonful of beef extract; brown this with one tablespoonful of flour, add 1/4 cup of cold water, salt and pepper to taste and cook ten minutes. 2 tablespoonfuls of beef tiring may be used instead of the butter for gravy. Always use cold water to avoid lumping.
- Left Over Sausages**
 In Paper Bags
 2 cups sifted flour, 1/2 teaspoonful salt, Milk or water, Cooked sausage, 2 level teaspoonfuls K C Baking Powder, 2 to 4 tablespoonfuls shortening.
 Mix together, three times, the flour, baking powder and salt; work in the shortening and add milk or water to make a dough. Roll into a thin sheet, cut into squares or rounds according to shape of sausage. Lay the sausage on the pieces of dough, brush the edges with cold water and fold to cover sausage. Place in the paper bags the same as apple dumplings. Serve hot with gravy made by browning flour in sausage fryings instead of butter or beef fryings as in brown gravy.

- General Rules for Paper Bag Baking**
1. Use only bags especially made for cooking.
 2. Always grease the entire inside surface of the bag for meats and pastries.
 3. Lay bag on the pan seam side up.
 4. Always pin the mouth of the bag securely.
 5. In a gas oven place the bag on the grate of the broiler pan, placing the broiler pan in the upper oven.
 6. Above all don't have a hot oven; it burns the bag and makes it brittle and easily broken. Have a slow even heat for bag cooking. Remember food cooked in bags will cook more quickly and with less heat.
 7. All kinds of meat, fish and fowl are excellent cooked in bags, all the natural flavor and juices being retained. Place the meat, fish or fowl in the well oiled bag, using the oven directions above. Allow 15 minutes to each pound.
 8. For all kinds of pastry, I recommend the use of K C Baking Powder, especially where slow baking is required. K C is really a blend of two baking powders, one of which acts as soon as moisture is added; the other is inactive until heat is applied; the two together keep up a sustained raise until the dough is thoroughly cooked, insuring light, fine textured biscuits, pastry and cakes and eliminating all danger of falling.

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NOTICE
 So many requests are being made for lessons that have been missed, that we have had the complete series of lessons durably bound and will send it free on request.
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