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Herald Home Corner

Housewives may mail requests for recipes or ask any questions concerning recipes published. A Herald subscriber, a woman versed in cookery, who desires to ' remain anonymous, will be delighted to publish requested recipes or answer questions.

-The Editor

Poultry Stuffing

One quart stale bread crumbs, salt, epper and dried thyme to season nighly, one-half cup melted butter.

Chestnut Stuffing for Poultry One pint of fine bread crumbs, one pint of shelled and boiled French chestnuts chopped fine, salt, pepper and chopped parsely to season, one half cup melted butter.

Oyster Stuffing

Dry the oysters in a towel and add to 214 cups grated bread crumbs, 214 cups cracker crumbs, add melted butter enough to moisten the crumbs, add salt and pepper to taste. Beat 2 eggs and mix with crumbs. A little onion and sage adds to its flavor.

Stuffing for Geese and Ducks Two chopped onions, two cups mashed potatoes, one cup bread crumbs, salt, pepper and powdered stage to taste.

Poultry Gravy

Pour off excss of fat in pan. Set on stove and sprinkle in sufficient flour to absorb fat. Stir until well browned. Gradually add hot water, or the chopped giblets with water in which they were cooked; stir till smoothly thickened. Season, simmer for a few minutes and serve.

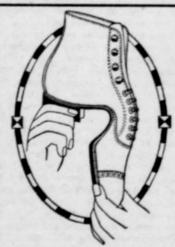
Chicken Pates

Chop meat of cold chicken coarsely and season well. Make large cup rick drawn butter, and while on fire stir in two eggs, boiled hard, minced very fine, also a little chopped parsley, then chicken meat. Let almost boil. Have ready some patepans of good paste, baked quickly to light brown. Slip from pans while hot, fill with mixture and set in oven to heat. Arrange on dish and serve

Divinity Fudge

Two cups sugar, 1/2 cup water, 1/2 cup corn syrup. Boil until it forms a soft ball in cold water. Beat the whites of two eggs very stiff and pour the hot syrup onto them, beating until it turns to a creamy fondant. Add one cupful of chopped nutmeats and one teaspoon vanilla. Turn into a shallow pan to set. Black walnuts are best, but any nut is good.

Cream Taffy Boil together one pound of powdered sugar, one cup water, 1/2 teaspoon cream of tartar, two teaspoons each of vinegar and vanilla, and butter size of an egg. When the candy will harden upon being dropped into cold water pour on buttered plate to cool. As the edges become cold turn them into the middle, and as soon as the mass is cool enough to handle pull it until it is white and



Keep Your Feet Young

Some women still think the face gives the first warning that Time is robbing them of their youthful vigor and freshness. But it is the feet that often warn first and then complain with increasing frequency until the face unconsciously takes on a stern, pained or irritated look. Dr. Elinor Van Buskirk says: "The woman who wears a cramped shoe is bound to have a cramped disposition. She can't help being irritable, critical and quick tem-

Foot Ease Helps You Wear the Cantilever Shoe and find out what it means to be footfree. When you see Cantilevers you will like them for their trim lines. When you wear them you will discover that their more natural shape and the curved arch, which is flexible like the arches of your own feet, allows your feet a new comfort. The flexible arch allows the muscles of your feet to exercise and strengthen. In Canti-levers, you should accomplish more and feel better than ever before.

Try a pair tomorrow. Widths CANTILEVER SHOE CO.

Medical Bldg. PORTLAND, ORE.



Is lined with purple astern tall, Sunfowers gay and plumes that nod Of spired, brilliant, golden rod. Walter P. Eaton.

FEW SALADS AND DESSERTS

The eating of vegetables in every habit to be cultivated and with a nicely-seasoned

salad dressing, the habit is a good one, easily ac-

-Dissolve one tablespoonful of gelatin in one and one-fourth cupfuls of water, add onefourth of a cupful of vinegar, one-fourth of a cupful of sugar, one tea-

spoonful of salt and a dash of paprika. Let the mixture stand until it begins to thicken, add one cupful of diced cucumber, one-fourth of a cupful of green pepper and one teaspoonful of onlon juice. Turn the mixture into molds, chill and serve on lettuce with mayonnaise dressing.

Beet Celery and Pea Salad,-Take two cupfuls of diced, cooked beets, one cupful of finely cut celery, one cupful of cooked peas drained, one tablespoonful of minced onlon, one tablespoonful of horseradish sauce, salt and paprika. Marinate the vegetables with French dressing and let them stand for two hours. Serve on lettuce with a boiled dressing or with mayonnaise.

Rice and Pea Salad.-Fill small greased molds half full of seasoned cooked green peas. Cover with cold bolled rice which has been seasoned with finely minced pimento, parsley and onton juice. Press the rice lightly to fill the mold. Loosen with a spatula and turn out on a salad plate garnished with lettuce or endive. Serve

with French or mayonnaise dressing. Cherry Fluff .- Soak two tablespoon fuls of gelatin in one-fourth of a cupful of water, place over hot water until the gelatin is dissolved. Now add two cupfuls of cherry juice, one-third of a cupful of sugar and stir until the sugar is dissolved. Set aside until the mixture begins to thicken, then beat well and add two-thirds of a cupful of cherries; other fruit may be used. Add three tablespoonfuls of sugar to two-thirds of a cupful of whipped cream and fold lightly into the fruit mixture. Turn into a mold and chill. Serve with soft custard, a fruit sauce, or cream. Garnish with whipped

Nellie Maxwell

SIMPLE BUT VERY FINE



felts with wide sashes and collars of heavy, handsome ribbon, are the choice of many discriminating women who insist upon fine, but simple headwear for their little girls. There is nothing prettier than these fine-grained hats.

NO GRUMPY GREETINGS

Have you ever realized what a difference the home greetings make to the children, make, in fact, to every member of the family? When they come home from school, when they run in from their play, when they arrive home from a day's outing or a short visit, how do we greet them?

Do we ever say sharply: "Mary, when will you ever remember to wipe your feet?" or, "Dick, why will you persist in dashing in like a wild Indian when I've told you so often about coming in quietly?" or, "Billy, you've ripped a button off. Come here quickly and let me fix it!" Do we quench their enthusiasm, their joy at getting home by such remarks? Will the children greeted so look forward to their home expire. ward to their home coming, look for-ward to meeting mother? Will they have a picture in later years of loving, smiling mother, always glad to welcome them back to the home nest, or a sharp, scolding, criticising mother, ready to find fault?

Surely it is worth while to control our manner our speech and never let anything prevent us from giving the warm hearty loving welcome home we would wish to give our children, our loved ones, making them glad to be at home, making them love the home-comings. If faults must be reproved, advice given, save it for other times than the moment of arrival. Let the greeting be hearty and loving, one which will warm the children's hearts at the time and which they will remember with joy in the after ears .- Designer.





"LEARN IRISH"—The language movement is being encouraged in Ireland. Neither the postmark nor the imprint on the English stamp is generally intelligible on this letter from Dublin. "Learn Irish" is the

WHAT A BOY OWES

And you stand up clear-eyed, clearminded, to look all the world aquarely in the face. You are a man! Did you ever stop to think, son,

how much it cost to make a man out Some one has figured up the cost

in money of rearing a child. He says to bring up a young man to a legal age, care for him and educate him, costs \$25,000 which is a lot of money to put into flesh and blood, But that isn't all.

You have cost your father many hard knocks and shortcomings and gray streaks in his hair; and your mother—oh, boy, you will never know! You have cost her days and nights of anxiety and wrinkles in her dear face, and heartaches and sacrifices. It has been expensive to grow you,

If you are worth what we think you are, you are well worth what it

cost-and much, much more. Be sure of this: While father does not say much but "Hello, Son," way wn deep in his tough, staunch heart he thinks you are the finest ever; and for the little mother she simply cannot keep her love and pride for you out of her eyes.

You are a man now. And some time you must step into your father's He wouldn't like you to call him old, but just the same he isn't so young as he used to be. You see, young man, he has been working pretty hard for more than 20 years to help you up, and already your mother is beginning to lean on you. Doesn't that sober you, Twenty-

Your father has done pretty well, but you can do better. You may not think so, but he does. He has given you a better chance than he had. In many ways you can begin where he left off. He expects a good deal from you, and that is why he has tried to make a man of you. Don't flinch,

The world will try you out. It will put to test every fiber. Once the load is fairly on your shoulders, you will carry it and scarcely feel it—if only there he the willing and cheerful mind. All hail to you on the

It's high time you are beginning to pay the freight and your back debts to your father and mother. You will pay them up won't you boy

How shall you pay them? By always being a man—Maben (Mise) Press.

Staying on the Job Were barbers to close shop at Saturday noon, and keep closed until Monday morning, they would soon go out of business.

Were doctors to take vacations just when epidemics were prevalent, they would neither succeed in their propublic servants.

The farmer wisely gathers grain when it is ripe and full, for then is the harvest time, and to put

off his gathering for any reason whatsoever might mean to him the loss of the fruits of his labor.

You will notice that holidays for other people are hard working days for railroad employes; and that pub-lic bakers work all through the night, so that satisfied customers will sit down with fresh bread and rolls on their breakfast tables.

When you are inclined to criticize any man for being too aggressive, remember that no one ever worked his way along the path of success at a faster rate than the crowd, without bumping into a few persons .-- Ex-

The Man of Cheer

We love the man with the roses on his tongue; the man who sees the boy's dirty face, but mentions his bright eyes; who notices your shabby coat, but praises your studious habits; the man who sees your faults, but whose tongue is quick to praise and slow to blame. We like to meet a man whose smile will light up dreari-ness, whose voice is full of music of the birds, whose handshake is an inspiration and whose "God bless you" is a benediction. He makes us for-get our troubles as the raven's dismal croak is forgotten when the wood-thrush sings. God bless the man of cheer.—Emma Pilling.

Age and Youth

Crabbed Age and Youth Cannot live together; Youth is full of pleasance, Age is full of care; Youth like summer morn, Age like winter weather; Youth like summer brave, Age like winter bare; Youth is full of sport, Age's breath is short; Youth is nimble, Age is lame; Youth is hot and bold Age is weak and cold; Youth is wild and Age is tame-Age, I do abhor thee, Youth, I do adore thee; O! my Love my Love is young!

Age, I do defy thee—
O sweet shepherd hie thee,
For methinks thou stayst too long.

E. A. CARLISLE

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-W. Shakespeare.

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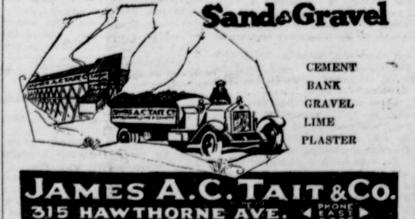
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If you are not one of the waiting class you will make sure immediately that your stationery and advertising matter are given the necessary atten-

Good, sensible printed matter will be a big factor in making this a good season for many, and right now we are supplying trade-getting ammunition to some wideawake tradesmen.

Our experience may be of wonderful help to you. A phone call will bring it to your service.

The COLUMBAN PRESS, Inc. Makers of Trade Getting Ammunition

Automatic 622-28

New Victor Records for December

POPULAR CONCERT AND OPERATIC 87349—Boris Gordounow—Feodor Chaliapin, bass.....\$1.25

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Band.....\$.75 CHRISTMAS RECORDS.

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LIGHT VOCAL SELECTIONS. 18955-Mary, Dear-Henry Burr; While the Years Roll By-Edna Brown-Elliott Shaw. \$.75

18957—Nellic Kelly, I Love You—American Quartet; You Remind
Me of My Mother—Henry Burr. \$.75

18959—Yankee Doodle Blues—Billy Murray-Ed Smalle; Childhood

DANCE RECORDS.

18954—Toot, Toot, Tootsie! (Goo' bye), fox trot—Benson Orchestra;
Do I? fox trot—Benson Orchestra of Chicago...\$.75
18960—Blowing Bubbles All Day Long fox trot—Paul Whiteman
and Orchestra; Just As Long As You Have Me, fox trot
—Paul Whiteman and Orchestra...\$.75
18964—Tomorrow, fox trot—The Great White Way Orchestra; You
Gave Me Your Heart, fox trot—The Great White Way
Orchestra

Orchestra\$. 75

18963—Homesick, fox trot—Paul Whiteman and His Orchestra; All
Over Nothing at All, fox trot—The Great White Way Or-

chestra\$.75 Bush & Cane Piano Co.

Romany Love, fox trot-Paul Whiteman and His Or-

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