

Hillsboro Argus

"The Leader in Its Field"

County Official Paper
W. VERNE MCKINNEY, Editor MRS. E. C. MCKINNEY, Associate Editor

Subscription Rates
Per Year \$1.50 Six Months \$0.85

Entered on Thursday of each week by McKinney & McKinney, Publishers. Entered in the Postoffice at Hillsboro, Oregon, as second-class matter. Member of Oregon State Editorial Association, and the National Editorial Association.

Money Spent Here Makes Payrolls

The Down Town association of San Francisco launches the 1929 drive for industry, which is expected to eclipse all previous campaigns in enthusiasm and results with the slogan, "Patronize San Francisco industries and increase our payrolls." A number of persons, when asked recently as to Hillsboro's greatest need gave more payrolls as the crying need. There is no easier or more satisfactory way of bringing this about than through buying from local merchants and patronizing local industry. When some outside salesman solicits your business or you go to the metropolis, kindly remember that money spent in that manner can only return here through many and roundabout channels and that the dollar does not stay at home to make more payrolls, which in turn buy more groceries, more clothing, more professional services, more radios, more automobiles and countless other articles that are sold in Hillsboro.

A Garden club was organized this week for the purpose of beautifying the town by promoting an interest in better looking lawns and flower gardens, and making a neater and better residence section. Long live the Garden club if it can assist in accomplishing this. More civic pride in home surroundings is one of the greatest needs of the town.

A Portlander was fined \$150 for striking his woman companion in the face and then with running over her with his motor car. We propose said man for a charter membership in the Cave Man's club.

After almost promoting a war of attrition which is no unusual thing for that august body, the United States senate has at last ratified the Kellogg peace treaty.

National Thrift Week is from January 17 to January 23 inclusive. Let's get the habit this week and then practice it the other 51 weeks.

THRIFT WEEK TO BE OBSERVED IN OREGON

Dankers' Y. M. C. A. and Others Unite to Spread Success Plan.

Observance of Thrift Week, which has become a great national wide event of vast importance, is being sponsored again this year by the Oregon State Bankers' association, the Young Men's Christian association and other affiliated organizations, the observance in this state being under auspices of the Oregon committee, of which Charles E. Wainwright is chairman. John A. Goodell, former Oregon industrial secretary of the "Y", is national executive secretary. National Thrift Week sets forth ten rules for better income management and for a successful and happy life, as follows: Work and earn. Make and budget. Record expenditures. Have a bank account. Own life insurance. Own your home. Make a will. Invest in safe securities. Pay bills promptly. Share with others. The thrift observance always starts on January 17, the anniversary of the birth of Benjamin Franklin, great exponent of thrift, and consists of the following special observance days: January 17, Bank day; January 18, National budget day; January 19, National life insurance day; January 20, National share with others day; January 21, Own your home day; January 22, Make a will day; January 23, National safe investment day. Governor Patterson has issued a proclamation setting the week aside for special observance.

Prepare Amendment For County Manager

A committee representing the Clackamas county Grange-chamber of commerce conference, has completed its draft of an amendment to the Oregon constitution providing for the business manager form of county government. The committee, of which Louis A. Henderson, Oregon City contractor, is chairman, will ask the 1929 state legislature to submit the amendment to the people of Oregon for adoption or rejection. Other members of this committee were Jack Watts, Beaver Creek, A. G. Cogswell, Eagle Creek, M. S. Schrock, Milwaukie, and O. D. Eby and E. A. Koen, both of Oregon City. According to Mr. Koen's Oregon City Courier, Mr. Henderson "did nearly all the work relative to the proposed amendment." The complete text of the suggested constitutional amendment, which would be section 2-B of Article XI, follows: "The legal voters of every county are hereby granted power by initiative and referendum procedure, to adopt, amend and repeal a county charter in the manner now provided, or hereafter provided by law for the exercise of the initiative and referendum procedure."

EDDIE, THE AD MAN

IF YOU WOULD YOUR WATCH JUST ONCE IN A WHILE, WOULD YOU EXPECT SATISFACTORY RESULTS? YET SOME MERCHANTS EXPECT A STEADY FLOW OF BUSINESS FROM AN OCCASIONAL AD



Optimism Expressed By The Miller Heads

The annual banquet for the different branches of the Miller Mercantile company was held in the Rose Room of the Benson hotel Monday evening. Twenty-two men were present and all were optimistic about business conditions for the coming year. D. A. Kramer, manager of the Hillsboro store, was present.

An excellent paste for cleaning silverware is made by using one tablespoon of ammonia, three of soft water. Stir in enough whiting to make a thick paste. Rub this on the silverware with a soft cloth, let dry, then rub it off with a flannel, and polish with a chamol's skin. Whiting is obtainable at any drug store.

Portland Market Quotations

Butter—	
Extras	44 1/2
Standards	43
Prime firsts	43
Firsts	42
Creamery products—	
Prints—over cube	63
standards	
Butter fat—(buying prices)—	
Station	45
Track	45
Delivered Portland	48 @ 49
Eggs—	
Fresh stand, extras	35
Fresh stand, firsts	33
Fresh med. extras	32
Fresh medium firsts	30
Whole Milk—(4 per cent Butterfat)—Delivered Portland (per cwt. less 1 per cent)	\$2.75
Poultry (buying prices)—	
Hens, heavy, 4 1/2 lbs. and up	25
Medium, 3 1/2 to 4 1/2 pounds	21
Light, under 3 1/2 lbs.	18
Springs	24
Ducks	18 @ 20
Geese	Nominal
Jobbing prices—	
Turkeys, dressed No. 1	35
Country dressed meats—	
Veal, fancy, per lb.	15 @ 20
Pork, fancy, per lb.	13 @ 13 1/2
Potatoes—Per cwt.—	
Yakima Gems, No. 1	1.40 @ 1.50
Combination (75 per cent No. 1)	1.15 @ 1.25
No. 2	90c @ 1.00
Oregon Deschutes Gems—	
No. 1	1.40 @ 1.50
bakers	1.75

DINSMORE'S FOLLY

By CRITTENDEN MARRIOTT

Illustrations by Irwin Myers

Copyright WNU Service

(Continued from Last Week) "Curtis Dinsmore!" This passed a joke. Curtis was my father's name and I spun around. "Here, boy!" I called. "Give me a paper." He gave it, and I read it. It was about Father's arrest. A warrant for his arrest had been issued but had not been served, "because Mr. Dinsmore cannot be reached. He was seen to enter his offices this morning, and is known not to have left them. Mr. McCutcheon, his head clerk, denies that he is there but refuses to permit the premises to be examined. A search warrant will be obtained immediately." And so forth.

Father! Indicted! Warrant for his arrest! Good heaven! I couldn't believe it. Father! Why, he didn't say a word to me about it. And surely they wouldn't have dared to indict Father without telling him about it. And sure he would have said something about it when he phoned that he was starting for the ship! And he had started, of course. But why hadn't he arrived? I was sure that he hadn't. I had been watching for him too closely. I was sure I couldn't have missed seeing him. He hadn't gotten to the ship. Good gracious! Of course he hadn't! He had been arrested on the way! Han was in jail—in jail—

The whistle blew, once, twice, three times. We were about to start. In another moment we would be gone and Father would be left in jail. "What was I to do? What was I to do?"

"All ashore that's going ashore! All ashore!" A megaphone trumpeted the words over the decks, and a captoed steward echoed them in my ear. "Of course Josephine says I ought to have asked her. But that's a joke! Nobody ever asks Josephine anything. She would probably have given the right answer—in time, in time, in time. But time is full or not full, what I didn't have."

"All ashore!" Of course! That was the answer. I turned and grabbed Josephine and rushed her along the deck. Here, for the first time, she hung back—hung back effectively, I mean. "Where—Where—What?" she gasped. "We—can't go ashore now! We'll be left—"

"Where we will. We've got to be left. We wouldn't be right if we weren't left. Father has been indicted and arrested. He's in jail!" I whispered, shrilly. "We've got to stand by him. Come along!" "Good heavens!" Josephine sagged. Then she braced up again. "But—" she began, "but—"

"Come along. You can have all the time you want to think about it when we're ashore. Come!" I put my hand against my white one hundred and five pounds against Josephine's shoulders and ran her through the midst of the last squad of departing visitors onto the head of the gang plank. I could tell by the feel of her shoulders that she was not convinced; but then I didn't expect her to be. She went ahead, and under the circumstances that was enough to satisfy any reasonable person.

It was only when we got on the wharf and found our progress checked by the crowd that she rubber-necking upward that she objected again. "Who brought you the message from Father?" she asked. "Message? Oh, good gracious, Josephine! I didn't get any message. Father had no way to send us a message. I read it in this paper." I thrust the miserable sheet before her eyes. "Oh! How lucky it was I heard of it!" she said. "I heard it five minutes ago, and we'd have been carried off, and poor Father would have been left all alone!"

I had been steadily propelling Josephine while I spoke, and had gotten her outside of the crowd and well down the pier before I finished. When I did finish, she stopped dead. "How do you know that Father didn't plan to get us away because he knew that this—this dreadful thing was going to happen?" she demanded.

"I caught my breath. Sure enough! How did I know? My lower jaw sagged. Then I braced up. "Very likely he did!" I declared. "But what difference does that make? We're not going to desert him, even if he wants us to." "I am!" Josephine's voice was decided. "If Father had wanted us to stay he'd have said so. We didn't say so; therefore he wants us to go. And I'm going." Josephine caught my arm and began to drag me back.

I didn't insist. It wasn't necessary. "All right," I said. "If you if you want to desert Father, I'm sorry I brought you ashore. But it's too late to get on board now. The steamer is off." It was, too.

Josephine looked at it for a moment. Then she surrendered. "I'll say this for Josephine! she had most unfeminine habit of surrendering without any back talk, when she can't help herself. She doesn't fuss and she doesn't sulk. Really, she misses half the fun of being a woman."

Silently we walked along the pier. I called a taxi and we got in and gave the man the address, and we started.

We were half way home before either of us remembered poor Aunt Candice, prepared for the worst (which was sure to happen). Only she didn't dream how very worse it was to be. I was about to speak of it to Josephine. But, on consideration—I can consider when there is no particular need to act without con-

White Coats Urged for Traffic Officers



Due to loss of life and limb by traffic officers in cities all over the country during the past several months through inability of motorists to see the policemen on rainy nights, many Pacific Coast communities are now taking steps to equip traffic forces with white rubber raincoats to increase visibility during storms at night. Here Captain Charles Goff, with aid of a Silver Anniversary Buick, is demonstrating one of the new "safety" coats suggested for traffic officers in San Francisco.

Recipes

Pastry—Jelly-Roll Method
2 cups flour
1 tsp. salt
2-3 cup shortening
1 lb. butter
1 lb. lemon juice
Ice water
Add salt to flour which has been sifted before measuring. Cut in shortening, not too fine. Add lemon juice and just enough water to hold the mixture together. Toss on floured board and roll in long, narrow strip. Dot with butter, then roll as for jelly roll. Cut in equal parts and roll to fit the tin.

Tutti Frutti Pie
Shredded pineapple
6 T. sugar
1 large banana
2 T. flour
1 sliced orange
1 cup white grapes or raisins
Line pie plate with flaky pastry. Place over the bottom one-half the shredded pineapple blended with the sugar and flour. Over this place the sliced orange. Cover this with the banana cut lengthwise and placed across. Fill in between with grapes. Cover with the remainder of the pineapple, then cover with an upper crust and bake at 450 degrees for 15 minutes, then 400 degrees for 20 minutes.

Lamb Chops a la Marseilles
Broil one side of French chop, cover cooked side with mushroom sauce, place in broiler pan and cook 8-10 minutes. Before serving place paper frill on each chop and garnish with parsley.

Mushroom Sauce
Brown 1/2 cup butter and add 1/2 cup flour and stir until well blended. Then add 2 cups highly seasoned brown stock. Add 2 cups finely chopped mushrooms.

George Washington Nut Pie
3 eggs
1/2 c. sugar
4 T. melted butter
1 T. vanilla
1/2 T. salt
1 cup chopped pecans
Line pie plate or individual pie shells with flaky pastry and add the above mixture which has been thoroughly blended by beating the eggs and gradually beating in the sugar, melted butter, the syrup and salt. Lastly fold in the nut meats. Bake at 450 degrees for 15 minutes, then

reduce to 300 to finish for about 25 or 30 minutes. Place baking rack on fourth glide from bottom.

Moulds of Chicken With Green Peas
1/2 c. butter
1/2 T. salt
1/2 c. chicken broth
2 c. chicken, shredded
2 T. gelatin
1/2 c. flour
1/4 T. paprika
1 cup rich milk
1/2 c. peas
1/2 c. cold water
Melt the butter, stir in the flour, salt and paprika, add the chicken broth and milk and cook until smooth and boiling, then add the chicken and peas. Soak the gelatin in 1/2 cup of cold water placed over boiling water to dissolve, then add to the creamed chicken. Turn in individual charlotte russe moulds and place in refrigerator to congeal. Unmould, fill the center with green peas which have been marinated with French dressing. Serve with mayonnaise.

Russian Roll
1 1/2 c. egg whites
1/2 tsp. salt
1/2 c. granulated sugar
1 tsp. lemon juice
1 tsp. cream of tartar
1 c. flour
1/2 tsp. lemon flavoring
1 tsp. vanilla
Add salt to egg whites, when half beaten sift in cream of tartar; continue to beat and when stiff spoon in the sugar; then add lemon juice and flavoring and last fold in flour slowly. (Flour and sugar sifted separately four times). Moisten angel food pan with cold water, shake free from water and pour in the mixture. Bake at 275 degrees for 30 minutes. Re-set to 325 for last 30 minutes. Invert and cool. When cool split and put between layers and on top the following icing:

2 lbs. gelatin
2 c. scalded milk
Yolks 3 eggs
1/2 c. sugar
1 tsp. vanilla
1 cup whipping cream
Dissolve gelatin in cold water. Add boiling milk, salt and sugar. Pour the mixture on beaten egg yolks, stirring constantly. Cook in double boiler 10 minutes. Remove from fire and cool. When it begins to set, fold in the cream whipped stiff. Allow to stiffen. Put between layers and on top of Russian Roll. Cover with shaved pecans and maraschino cherries.

and find it today are in business. They know that the only treasure they will ever find will be right in their own business. And so they dig early and late. They drive production. They speed up advertising and selling. Persistent advertising is just as much an established business principal with them as continuous production.

Hillsboro's dominant and successful business men find just what they want for their own advertising in the Hillsboro Argus. When they want live and forceful printing, they appeal to the Hillsboro Argus job department.

They have found that live, sparkling and forceful advertising helps their business. They have found the Argus can and does fill their needs.

Have you a merchandising problem? Let the Hillsboro Argus help you.

(To Be Continued)

Hillsboro Argus—\$1.50 per year.

Stress Importance Rural Health Work

Under modern conditions of transportation and travel, rural and urban health conditions react upon each other. The sanitary quality of the tremendous volume of raw food now shipped daily through interstate traffic is of great importance, for both humane and business reasons, to our public and our private interests and should be insured by adequate, coordinated, joint activities of governmental agencies—local, state and U. S. Public Health service. To undertake the sanitary control of interstate traffic by inspection and quarantine at our city borders and on our interstate lines would be futile and ridiculous under present-day conditions. Efficient local health departments in doing their work, perform duties of state-wide and nation-wide importance with which the state and the federal health services are concerned. Therefore, it seems, from a sanitary standpoint, reasonable and proper for state and federal agencies to encourage and help in the development and permanent maintenance of such departments.

Experience indicates that the best foundation for rural health service in the United States is the county health department under the direction of qualified whole-time county health officers. It becomes more and more evident to those with practical experience in the public health field that the agencies concerned with the promotion of specialized health activities, such as typhoid prevention, tuberculosis prevention, venereal disease prevention, or child and maternal hygiene, can perform most efficiently and economically by correlating their specific activities in with and making them a part of a well-balanced comprehensive program of local official health service under the immediate direction of qualified whole-time local health officers.

There are in the United States about 2,085 counties, including districts comparable to counties, wholly or in considerable part, rural, to which local health service under the direction of whole-time county or local district health officers is applicable, and in which such service would be highly advantageous. The number of these units of population in which such service was in operation at the beginning of 1920 was 109, and at the beginning of 1928 was 414. Of these 414 counties or districts 268, or 65 per cent, are receiving financial assistance for the support of their local health service from one or more of the following agencies: The state health department, the United States public health service, the Rockefeller foundation, or other agencies. Money invested for well-directed whole-time county health service yields to the average local taxpayer citizen an annual dividend in dollars and cents ranging under different local conditions from 100 to 3,000 per cent.

Over 80 per cent of the rural population of the United States is as yet unprovided with official health service approaching adequacy. As a consequence of this deficiency, there is a sacrifice of the health and lives and the material resources of many of our people every year—a sacrifice which is needless because it is preventable, and preventable by measures readily within our means and demonstrated to be in the highest sense economical.

Say you saw it in the Argus.

Garbage Collection and Cans
D. P. CORRIERI
Telephone 2126

GEO. J. LIMBER
FUNERAL HOME
Sixth and Washington Phone 972
HILLSBORO—OREGON

Men Who Dig For Gold

and find it today are in business. They know that the only treasure they will ever find will be right in their own business. And so they dig early and late. They drive production. They speed up advertising and selling. Persistent advertising is just as much an established business principal with them as continuous production.

Hillsboro's dominant and successful business men find just what they want for their own advertising in the Hillsboro Argus. When they want live and forceful printing, they appeal to the Hillsboro Argus job department.

They have found that live, sparkling and forceful advertising helps their business. They have found the Argus can and does fill their needs.

Have you a merchandising problem? Let the Hillsboro Argus help you.

Hillsboro Argus—\$1.50 per year.