

County League Teams Tied for Championship

The curtain will be brought down Sunday on the Washington county baseball league, when Roy and Banks meet in the third and deciding game for the league title. Each team has won a game in the playoff series. Banks taking the game last Sunday through the fine pitching of Wickman, and errors which robbed Ed Jensen, Roy hurler, of his second straight win over Banks.

Both pitchers played excellent ball the last six innings, with but one runner reaching third base for either. Bert Vanderzanden displayed ability by snagging several base stealers off second with his best performance of two in one inning.

Score follows:

	B	H	E
Banks	5	8	4
Roy	6	4	4

Batteries were Wickman and Turk, Ed Jensen and Vanderzanden. A banquet is being planned for both first and second place teams of the league at which time presentation of the first and second place trophies will be made; also a third trophy for the player displaying the best sportsmanship in the past playing season.

Nimrods Ready to Hit Tall Timber

(Continued from page 1)

mit, and hunters will be compelled to visit headquarters in Forest Grove, or report at any of the lookout stations, before entering the burn.

The burn area, roughly, includes an area bounded on the north by a line west from Westtimber to a point about midway through Township 3 north, range 9 west, and thence angles south and west to include most of the Miami river valley, Kilchis River, Little North Fork of the Wilson, and an area each side of the Wilson river to Jordan creek.

A similar open area is closed on each side of the Trask, and as far east as Trask CCC camp. From the Trask line it runs south through the center of Township 2 south, range 9 west, and then east, virtually along the line between township 3 south and township 2.

East Boundary. The east boundary of the area is practically north and south, splitting range 5 west in the middle from Westtimber to Fairdale CCC camp in the south.

Permits may be obtained for the area from patrol headquarters at Forest Grove, Zigzag station, Wilson river; Gales creek camp; Crockett Western company; Westtimber CCC camp; Fire warden, Nehalem; Trask CCC; Flora Logging company office; Carlton; Baseline station; Fairdale CCC; Jordan creek station; Blind cabin, headquarters of the Trask, and the Kilchis station.

Patrol warning was issued this week from the patrol office in Forest Grove that hunters were strictly forbidden to enter any current log slash, as these areas are highly inflammable and are under strict patrol of the logging companies and forest service.

All CCC roads into the forest areas of the coast range also are closed to automobile traffic, although hunters with permits may pack in over them.

Football Season to Open Under Lights

(Continued from page 1)

match Hills against heavier teams, Coach Goodman says.

Squad Selected

Men from which the starting line will be drawn Friday night include: Churley at center; G. VanLom, Tagawa and Brown, guards; Sutherland, Himmelright and Bob VanLom, tackles; Christensen, H. Wozniak, Wick, Spiering and George.

Backfield material includes Lair and Bronley, left halfbacks; Ed Grogan, Ketcham and Nolan, fullbacks; Davis and Rollins, quarterbacks. In Mears, the team has a reserve guard.

Promising material for future shifts in lineup are to be found in Corwin, Ross, Miller, Eslinger and Hammer. Hammer, at present, is ineligible but is expected to qualify within a short time, making another player available.

Play October 1. County schedule is shaped to begin October 1, when teams from the six schools of the county will



New Identification System Given

Bakery Named County Champs Softball Leagues

Perfection Bakery softball champs emerged from the fall play-off this week with the county championship trophy safely tucked under their arms. The trophy, which will become the property of the team winning two years in succession, was offered by George Wick.

In Monday's games of the play-off, Royal Soda won from Frosted Foods, 9 to 4, and Cady Motor won from Ray J. Mann, 15 to 9. Resuming play Tuesday, Bakery defeated P. Maling in the county league, 15 to 9, while Cady Motor won from Royal Soda by the forfeit route.

Championship play was between Cady Motor and Bakery. Bakery stacking up a 14-run lead in the first two innings. Bill Ziegler went to the mound and held the Bakery to three runs, but his team was unable to make but 11 runs, making the final score 17 to 11 for the Bakery.

Three from County Given Scholarships

Two residents of Washington county and one former resident attending state institutions of higher learning have been selected as candidates for scholarships. They are Helen Kurowski, Garden Home; Delbert Burke, Cornelius, and Ivan R. Bierley, formerly of Kinton but now of Gervais.

The awards were made from lists submitted by the institutions, to a state scholarship committee, and supplement 115 scholarships granted high school students of the state last May. Thomas R. Fowler, superintendent Tigard high school, was a member of the committee, which includes five other educators of the state.

Scholarship for Miss Kurowski is at the University of Oregon, and the other two are at Oregon State college.

Cornelius continued on into the annual fall baseball tournament this week by defeating McElroy's of Portland Sunday 11 to 4. Dierickx, Cornelius hurler, held the visitors to six hits. Kemper, Cornelius catcher, led the batting with four hits out of five times at bat.

Local Gasco Man Gets Promotion

Edwin Soule of the local office of the Portland Gas & Coke company has been transferred to Portland headquarters, where he will be sales supervisor.

William W. Putney, who has been in the Portland office for five years, is taking Soule's place here and will be in charge of sales for the Hillsboro and Forest Grove territory out of the local office. He lives at Aloha, where he owns a home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your hot spot in a cold meal.

Another attractive salad is made by filling the center with a cottage cheese-mixture and then putting on the top a whipped cream dressing into which has been mixed sieved raspberries. The green of the lettuce leaves the pale yellow of the peach, and the violet of the raspberries in this combination would give a festive air to the simplest dinner.

In whatever role the peach appears, at its best it has texture and flavor that commands it to all but the most jaded appetites.

PEACHES AND CREAM

"Peaches and cream" is a term familiarly used to describe anything particularly lovely or pleasant. Peaches unquestionably do have a pleasing flavor and cream serves to enhance that flavor. These same peaches, however, have other significant virtues for they are a good source of vitamin C and a fair source of vitamin B. The yellow flesh peaches are excellent sources of vitamin A also.

As we have suggested, the best way of serving peaches is raw with cream, for, of course, that is the way to eat them to get the full benefit of their vitamin content.

But any cook likes some variety in her menus and there are times when she scours about for other ways of serving this fruit. This is the time to put some into a raw peach pie or tarts, peach cobbler, dumplings or puddings. But to complete the dessert don't fail to serve cheese with the pie or rich cream with the cobbler or pudding. Peach fritters, also, are greeted with enthusiasm in the average American home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your hot spot in a cold meal.

Another attractive salad is made by filling the center with a cottage cheese-mixture and then putting on the top a whipped cream dressing into which has been mixed sieved raspberries. The green of the lettuce leaves the pale yellow of the peach, and the violet of the raspberries in this combination would give a festive air to the simplest dinner.

In whatever role the peach appears, at its best it has texture and flavor that commands it to all but the most jaded appetites.

PEACHES AND CREAM

"Peaches and cream" is a term familiarly used to describe anything particularly lovely or pleasant. Peaches unquestionably do have a pleasing flavor and cream serves to enhance that flavor. These same peaches, however, have other significant virtues for they are a good source of vitamin C and a fair source of vitamin B. The yellow flesh peaches are excellent sources of vitamin A also.

As we have suggested, the best way of serving peaches is raw with cream, for, of course, that is the way to eat them to get the full benefit of their vitamin content.

But any cook likes some variety in her menus and there are times when she scours about for other ways of serving this fruit. This is the time to put some into a raw peach pie or tarts, peach cobbler, dumplings or puddings. But to complete the dessert don't fail to serve cheese with the pie or rich cream with the cobbler or pudding. Peach fritters, also, are greeted with enthusiasm in the average American home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your hot spot in a cold meal.

Another attractive salad is made by filling the center with a cottage cheese-mixture and then putting on the top a whipped cream dressing into which has been mixed sieved raspberries. The green of the lettuce leaves the pale yellow of the peach, and the violet of the raspberries in this combination would give a festive air to the simplest dinner.

In whatever role the peach appears, at its best it has texture and flavor that commands it to all but the most jaded appetites.

PEACHES AND CREAM

"Peaches and cream" is a term familiarly used to describe anything particularly lovely or pleasant. Peaches unquestionably do have a pleasing flavor and cream serves to enhance that flavor. These same peaches, however, have other significant virtues for they are a good source of vitamin C and a fair source of vitamin B. The yellow flesh peaches are excellent sources of vitamin A also.

As we have suggested, the best way of serving peaches is raw with cream, for, of course, that is the way to eat them to get the full benefit of their vitamin content.

But any cook likes some variety in her menus and there are times when she scours about for other ways of serving this fruit. This is the time to put some into a raw peach pie or tarts, peach cobbler, dumplings or puddings. But to complete the dessert don't fail to serve cheese with the pie or rich cream with the cobbler or pudding. Peach fritters, also, are greeted with enthusiasm in the average American home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your hot spot in a cold meal.

Another attractive salad is made by filling the center with a cottage cheese-mixture and then putting on the top a whipped cream dressing into which has been mixed sieved raspberries. The green of the lettuce leaves the pale yellow of the peach, and the violet of the raspberries in this combination would give a festive air to the simplest dinner.

In whatever role the peach appears, at its best it has texture and flavor that commands it to all but the most jaded appetites.

PEACHES AND CREAM

"Peaches and cream" is a term familiarly used to describe anything particularly lovely or pleasant. Peaches unquestionably do have a pleasing flavor and cream serves to enhance that flavor. These same peaches, however, have other significant virtues for they are a good source of vitamin C and a fair source of vitamin B. The yellow flesh peaches are excellent sources of vitamin A also.

As we have suggested, the best way of serving peaches is raw with cream, for, of course, that is the way to eat them to get the full benefit of their vitamin content.

But any cook likes some variety in her menus and there are times when she scours about for other ways of serving this fruit. This is the time to put some into a raw peach pie or tarts, peach cobbler, dumplings or puddings. But to complete the dessert don't fail to serve cheese with the pie or rich cream with the cobbler or pudding. Peach fritters, also, are greeted with enthusiasm in the average American home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your hot spot in a cold meal.

Another attractive salad is made by filling the center with a cottage cheese-mixture and then putting on the top a whipped cream dressing into which has been mixed sieved raspberries. The green of the lettuce leaves the pale yellow of the peach, and the violet of the raspberries in this combination would give a festive air to the simplest dinner.

In whatever role the peach appears, at its best it has texture and flavor that commands it to all but the most jaded appetites.

PEACHES AND CREAM

"Peaches and cream" is a term familiarly used to describe anything particularly lovely or pleasant. Peaches unquestionably do have a pleasing flavor and cream serves to enhance that flavor. These same peaches, however, have other significant virtues for they are a good source of vitamin C and a fair source of vitamin B. The yellow flesh peaches are excellent sources of vitamin A also.

As we have suggested, the best way of serving peaches is raw with cream, for, of course, that is the way to eat them to get the full benefit of their vitamin content.

But any cook likes some variety in her menus and there are times when she scours about for other ways of serving this fruit. This is the time to put some into a raw peach pie or tarts, peach cobbler, dumplings or puddings. But to complete the dessert don't fail to serve cheese with the pie or rich cream with the cobbler or pudding. Peach fritters, also, are greeted with enthusiasm in the average American home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your hot spot in a cold meal.

Another attractive salad is made by filling the center with a cottage cheese-mixture and then putting on the top a whipped cream dressing into which has been mixed sieved raspberries. The green of the lettuce leaves the pale yellow of the peach, and the violet of the raspberries in this combination would give a festive air to the simplest dinner.

In whatever role the peach appears, at its best it has texture and flavor that commands it to all but the most jaded appetites.

PEACHES AND CREAM

"Peaches and cream" is a term familiarly used to describe anything particularly lovely or pleasant. Peaches unquestionably do have a pleasing flavor and cream serves to enhance that flavor. These same peaches, however, have other significant virtues for they are a good source of vitamin C and a fair source of vitamin B. The yellow flesh peaches are excellent sources of vitamin A also.

As we have suggested, the best way of serving peaches is raw with cream, for, of course, that is the way to eat them to get the full benefit of their vitamin content.

But any cook likes some variety in her menus and there are times when she scours about for other ways of serving this fruit. This is the time to put some into a raw peach pie or tarts, peach cobbler, dumplings or puddings. But to complete the dessert don't fail to serve cheese with the pie or rich cream with the cobbler or pudding. Peach fritters, also, are greeted with enthusiasm in the average American home and acreage.

Then, too, peaches are delicious served over ice cream or sherbet. Squeeze a little lemon juice over two or three cups of sweetened sliced peaches and you will find that they offer a dessert with considerable character and individuality when served with ice cream.

In salads, peaches combine nicely with other fresh fruits, nuts, cream cheese, cottage cheese, dates and figs. Grind up some figs, dates and nuts . . . moisten with cream and put a spoonful of the mixture in the center of peach halves in a lettuce nest and you have a salad

that is good to look upon . . . but let them be your