

# The Beaverton Review

EDITORIAL PAGE

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J. H. Hulett  
Editor and Publisher

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You can't be both fast and  
steadfast.

Rev. Gray says a failure is  
one who has quit trying.

No man can serve two  
masters—so why be a bigamist?

Business forecast: Less specu-  
lation, more real business.

Honking your horn doesn't  
help so much as steering wisely.

Love has to be blind. If he  
could see, he'd never do any  
business.

A little compliment now and  
then is relished by the grouchi-  
est of men.

Mr. Geo. Thyng says many  
people who aim to satisfy are  
pretty bad shots.

There is still room at the  
top, but it takes a well bal-  
anced fellow to stay there.

Better be happy, now while  
you can, says Mr. Geo. Covell.  
You may be rich some day and  
can't.

Professor McGlasson says  
that every day something is  
being done that couldn't be  
done.

Mr. Ralph Johnstone says  
everybody shaves nowadays ex-  
cept the Editor and a few old  
ladies.

A city boy in the country  
thinks lightning bugs are mos-  
quitoes hunting him with a  
lantern.

Mayor Erickson says if all  
the fish stories fishermen tell  
were true there would be no  
food shortage.

The truth for today. Most  
of us, if we are going to suc-  
ceed at all, are going to suc-  
ceed in small towns.

The United States uses forty  
tons of postage stamps a week.  
The people should pay their  
bills more promptly.

In the old days, when men  
chewed tobacco Fred Koshland  
says a girl didn't kiss a man  
unless she really loved him,  
passionately.

Mr. E. E. Swenson says when  
a village boy goes to the city  
and makes good, the pride of  
the home folks is equalled only

Mrs. Crandall (Iowa) Tells How She  
Stopped Chicken Losses

"Last spring, rats killed all our baby chicks. With  
I'd known about Rat-Snap before. With just one  
large package we killed swarms of rats. They won't  
get this year's babies. I'll bet." Rat-Snap is guar-  
anteed and sells for 35c, 65c, \$1.25.  
Sold and guaranteed by

Dean's Drug Store, Beaverton,  
Oregon.

USE SULPHUR TO  
HEAL YOUR SKIN

Broken Out Skin and Itching  
Eczema Helped Over Night

For unsightly skin eruptions, rash or  
blotches on face, neck, arms or body,  
you do not have to wait for relief from  
torture or embarrassment, declares a  
noted skin specialist. Apply a little  
Mentho-Sulphur and improvement  
shows next day.

Because of its germ destroying prop-  
erties, nothing has ever been found to  
take the place of this sulphur prepara-  
tion. The moment you apply it heal-  
ing begins. Only those who have had  
unruly skin troubles can know the  
delight this Mentho-Sulphur brings.  
Even fiery, itching eczema is dried right  
up.

Get a small jar of Rowley Mentho-  
Sulphur from any good druggist and  
use it like cold cream.

by their surprise.

Mr. E. E. Fisher says in-  
stead of cutting off her nose  
to spite her face the modern  
woman often cuts off her hair  
to spite her relatives.

**GOOD ROADS AND TAXES**

"Though the mills of God  
grind slowly, yet they grind  
exceedingly small!" has been  
quoted in connection with a  
thousand causes. Not often is  
it applicable to roads, but in  
at least one instance, no glove  
ever fitted tighter!

Two friends lived across a  
county line from each other;  
in the one county was good  
roads, connecting with the  
nearly county seat, in the other  
was opposition to good roads  
and no good connection with  
the county seat.

The two friends had many  
arguments on the subject  
of the good roads county  
exulting in what the good  
roads did for him, he who had  
poor roads being glad at the  
smallness of his taxes.

There seemed no winning  
the argument for either. The  
one had a definite saving in  
taxing and time, the other  
had much smaller taxes.

Then the farm house and  
the barn where lived the op-  
ponent of good roads, caught  
fire. He telephoned instantly  
to his county seat, meanwhile  
his friend was also crying 'fire'  
to his county seat, over his  
telephone!

The fire engines from the up-  
to-date county seat arrived and  
put out the fire before those  
from the poor road county  
were seen!

Of course the poor-road ad-  
vocate had to pay the cost of  
that fire run; it was not in  
his county! And of course the  
cost was much, much more  
than a road tax would have  
been. But he paid it cheer-  
fully.

"Either we get good roads  
next election, or I'm going to  
move over the line!" he said.

Adequate fire protection is  
just one of hundreds of rea-  
sons why any other kind of a  
road than a hard road is un-  
economic, expensive, unreason-  
able, and foolish!

## Household Dept.

**VALUABLE HOUSEHOLD  
RECIPES AND SUGGESTIONS**

**Gr Ham Shortcake**—2 and a  
half cups of buttermilk, one  
cupful of soda (unless the  
buttermilk is very sour, then  
use a little more) and Graham  
flour enough to make a not  
very stiff batter, stirred with  
a spoon; pour into a buttered  
long tin and bake in a quick  
oven. When done remove from  
the oven and cover immedi-  
ately with a towel to steam up  
the crust will be as tender as  
any other part. When baked  
cut with a knife into squares  
To be eaten warm.

**French Rolls**—Take one cup  
of sweet milk and add flour  
enough to make a thick batter  
and one cup of yeast, a pinch  
of salt and one-half table-  
spoonful of ginger. Let it rise over  
night. In the morning add the  
whites of three eggs, and one  
third cup of butter, and let it  
rise again. Make into rolls  
and bake ten or fifteen min-  
utes.

**Rolls**—Take one pint of milk  
and scald it, add one table-  
spoonful of sugar and a little  
salt, and let it cool. Then add  
one cup of fresh yeast, and stir  
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ter. Set it in a warm place  
to rise. When light stir in  
more flour and mold and rise  
again. After the second or  
third molding, roll out and cut  
into biscuit, spread each one  
with melted butter and fold  
them. Rise again and bake in  
a quick oven about twenty  
minutes.

**Rolls**—Take one pint of milk  
and scald it, add one table-  
spoonful of sugar and a little  
salt, and let it cool. Then add  
one cup of fresh yeast, and stir  
in flour enough for a good bat-  
ter. Set it in a warm place  
to rise. When light stir in  
more flour and mold and rise  
again. After the second or  
third molding, roll out and cut  
into biscuit, spread each one  
with melted butter and fold  
them. Rise again and bake in  
a quick oven about twenty  
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one cup of fresh yeast, and stir  
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to rise. When light stir in  
more flour and mold and rise  
again. After the second or  
third molding, roll out and cut  
into biscuit, spread each one  
with melted butter and fold  
them. Rise again and bake in  
a quick oven about twenty  
minutes.

**Parker House Rolls**—At  
night take two quarts of flour,  
rub in two tablespoonfuls of  
lard, make a hole in the center  
and put in one pint of cold  
boiled milk, one-half cup of  
yeast, three tablespoonfuls of  
sugar and a little salt. Let  
this stand till morning without  
mixing, then beat it well and  
let it stand until noon. Roll  
out and cut round. Spread on  
a little piece of butter, fold  
over, put in a pan and let  
stand until ready to bake.

**Corn Meal Gems**—To two  
cups of boiling milk add two  
cups of corn meal, a little salt,  
two tablespoonfuls sugar and  
a little butter. Mix well and  
leave until cool, then add three  
eggs beaten very light. Bake  
in gem tins.

**Summons**  
IN THE CIRCUIT COURT OF  
THE STATE OF OREGON FOR  
WASHINGTON COUNTY,  
Anna A. Livengood, Plaintiff,  
vs.  
Joseph A. Livengood, Defendant.  
To Joseph A. Livengood, the a-  
bove named defendant:

IN THE NAME OF THE STATE  
OF OREGON: You are hereby re-  
quired to appear and answer the  
complaint filed against you in  
the above entitled Court and suit  
in or before the last day of the  
time prescribed in the order for  
publication of this summons, to-  
wit: on or before the expiration  
of six weeks next, from and  
after the date of first publication  
of this summons, the first pub-  
lication thereof being on Dec. 14,  
1923, and if you fail to appear  
and answer, for want thereof the  
plaintiff will apply to the Court  
for the relief demanded in her  
complaint, to-wit: that the mar-  
riage and the marriage contract  
now existing between plaintiff  
and defendant be dissolved, and  
that plaintiff have an absolute  
divorce from defendant; that  
plaintiff be awarded the care,  
custody and control of Mirsel R.  
Livengood, minor child of plain-  
tiff and defendant, and that she  
have such other and further re-  
lief as to the Court may appear  
equitable.

M. B. Bump, residence and  
Postoffice Address at Hillsboro,  
Oregon.  
D. D. Bump, residence and  
Postoffice Address at Forest  
Grove, Oregon.

This summons is served upon  
you by publication by order of  
Hon. Geo. B. Bagley, Judge of  
the above entitled court, which  
order was made and dated at  
Hillsboro, Oregon, Dec. 12, 1923.  
M. B. BUMP and D. D. BUMP,  
Attorneys for Plaintiff.

WANTED and FOR SALE

**Good Practical Nurse**  
Call Maple 525, Forest Grove.  
References. c 4-5

**For Sale or Trade**—For property  
near Beaverton, modern 7-  
room house and 2 1/2 lots in  
Albany, Oregon. Reasonable  
terms if purchased. M. E.  
Underhill, Beaverton. p-3-4

**For Sale**—Four room house,  
partly furnished, and one-  
half acre of ground, close to  
pavement. To be sold cheap,  
on easy monthly payments.  
W. E. Pegg, Beaverton.

**For Sale**—Electric heater and  
oak dresser, very reasonable.  
Inquire at "Little Brown  
Jug."

"The Little Brown Jug