

Local News

Mary Goin of Portland spent the week end at the home of Barbara Gady.

Let Halsten & Son measure your house for those shades.

Adv c 23-17

Mr. and Mrs. John Haulenbeck have just returned from a trip to Mt. Hood.

Don't forget to get prices on lumber at the Beaverton Planning Mill.

adv c 23

Mr. and Mrs. Geo. M. Covell

Agent For Oregon Silver-Black Fox Farm Highest Quality Advanced Registered Silver Foxes
For information on Quotations and Contracts Address
FRED H. WILSON BEAVERTON, OREGON, RT. 4 (Near Witch Hazel.)

SERVICES FOR SALE

And family are spending the week at Rockaway.

Mrs. Dan Adams has been ill the past week at her home here.

Mr. P. H. Vandehey is rebuilding the residence which he lost by fire recently.

Miss Florence Hunt of Banks spent several days last week with Noreen B. Nelson.

Miss Alice Beach visited with Gladys and Agnes Groff of Hillsboro over the week end.

Mrs. Lorena Wise from Salem spent the week end with her son, L. W. Wise, and his family.

A new sign announces that a new Pacific Theatre will be built on a lot owned by Mr. Freeman.

The La Follette committee will hold a get-together meeting and rally at the Pacific Theatre August 12th.

Helen Massey had an emergency operation Saturday afternoon at the Hillsboro Hospital for appendicitis.

Mr. and Mrs. MacPherson of Seattle are visiting with Mrs. MacPherson's parents, Mr. and Mrs. F. W. Bishop.

Mr. and Mrs. Benham of Cornelius and Mr. and Mrs. Harry Alexander visited the Fleck family in Battle Ground Sunday.

Gus Dessinger, H. R. Nelson, and R. R. Summers spent the week end fishing on the Wilson River. They report a very good catch.

HOLLYWOOD SANITARY DAIRY
Pure Jersey Milk and Cream from Tuberculin tested cows. Daily deliveries in Reesville, Aloha, Huber and Beaverton.
Phone your orders. 252 on 37.
C. C. Sorenson, Proprietor, Beaverton, Oregon



BARBER

Come in and Get Your CHIN POLISHED and Your DOME ATTENDED TO
Studio Barber Shop

G. T. Stump was working for Mrs. Frohnauer a few days last week.

Ralph C. Elliott is building a new home in the Berthold addition.

The La's Shiner Club held a picnic in the Oaks Park Wednesday.

Dr. Mason and family are spending their vacation at Pacific City.

Mrs. Serena Akin attended the Relief Corps picnic Tuesday in Portland.

Mr. and Mrs. J. C. Huntley and family are attending the fair at Gresham.

Mr. and Mrs. F. W. Livermore, Jr., have returned from their trip to Newport.

The Southern Pacific Car Shops held their annual picnic in Albany last Saturday.

Mr. and Mrs. Howard have been visiting at the home of Mr. and Mrs. J. H. Veun here.

Dr. H. A. Reynolds and family have moved into the A. Brandt house on First Street.

G. S. Goshorn of Portland, formerly of Beaverton, was in Portland Wednesday afternoon.

Mr. and Mrs. Ed. Freeman of Santa Monica, California visited at the Petch home Saturday.

Mr. S. A. Fredricksen began the erection of the new Veronia Bank building this past week.

Mrs. and Miss Stevenson of Berkeley, California, are guests this week at the F. W. Gady home.

Dr. Samuel Sorenson is opening an office in Sherwood. He will be in Sherwood every Saturday.

Mrs. Inez Whitworth and her daughters, Eva and Elsie, Miss Lillian Evans, and Erna Nelson are spending the week at Glenwood.

Mr. Yeager, who is opening the new bakery in town, has bought himself a home from Jake Schmidt.

Mr. and Mrs. N. A. Erickson of The Dalles visited with Mr. and Mrs. S. A. Fredricksen during the week.

C. L. Brock and family have moved to Vernonia. They formerly occupied the Lawrence house on Angel Street.

The Misses Bernice and Lois Cox and Georgianna Malarkey attended the matinee of the Forrest Taylor Company at the Heilig Wednesday.

The Little Brown Jug, popular amusement place on Broadway, has been having its emblem, a "Little Brown Jug," painted on its windows.

Now is the time to get your roofs repaired before the rainy weather sets in. All work is guaranteed. C. F. Slattery. Adv c 30 tf

The United Christian Missionary Society will meet at the home Friday, August 1. "Stewards of the Grace of God" will be the program subject.

W. S. Hodge and family have moved into the Frohnauer house on Angel Street. Mr. Hodge is the new section man for the Southern Pacific Railroad.

L. A. Kennedy and wife are spending their annual vacation at Newport. J. B. Jamieson is substituting for Mr. Kennedy as mail carrier on Route one.

The Bank of Beaverton is celebrating its admission to the Federal Reserve System by having the Federal Reserve emblem painted on their windows.

Miss Charlotte Werner and Miss Betty Newgrin of San Jose have been visiting at the home of Mr. and Mrs. Cromien of West Beaverton for a few days.

Mrs. C. B. Lloyd of Los Angeles, Cal., has returned to Portland after spending a week at the home of Mr. and Mrs. H. R. Nelson. Mrs. Lloyd is Mrs. Nelson's sister.

The L. E. Kramer family are moving from the Harry Alexander place on Broadway into the new home in the southeast part of town which they purchased from Dallas Murray.

Mr. and Mrs. O. Erickson, Mr. and Mrs. J. B. Kamberger, Mr. and Mrs. J. W. Raynard, Mrs. L. Boring, Mr. and Mrs. E. J. Boring, and Earl Evans spent the week end at Pacific City.

Have your eyesight troubles taken care of now. Have Dr. Thompson make an exact diagnosis of your sight needs next visit, Wednesday, August 13, Banks Hotel. c 35-36

Miss Georgianna Malarkey was the guest of her cousin, Miss Ethel Malarkey of New York City and Miss Mayme Heion

Flynn, Portland pianist, at the Portland-Hotel recently.

Mr. and Mrs. Henry Hingley and daughter Danella of Wenatchee, Washington, visited a few days with Mr. and Mrs. George Blasser. They have been touring California, going as far south as Los Angeles.

Mrs. S. A. Beach and Miss Dora Beach of Spokane, mother and sister of C. F. Beach have been visiting at their home for the past week. Mr. Ernest Beach and Mr. and Mrs. Krisler of Seattle have also been visiting here.

We give S. & H. green trading stamps with good quality merchandise at very reasonable prices, and redeem your filled green trading stamp books for cash. Bring in your filled books and get \$1.00 for each one. Sprague's, Everybody's Store. Adv. c 35

John and Georgianna Malarkey attended the wedding of their cousin, Richard V. Carney and Nora O'Conner of Portland at the Cathedral Saturday morning, and also the wedding reception given by their cousin, Mrs. C. H. Malarkey on Portland Heights.

The Washington County Rod and Gun Club will meet at the Chamber of Commerce Rooms in Hillsboro Friday evening, August 8. Capt. Burghduff and Mr. Jones will be present and show the lantern slide prepared by the Oregon Game and Fish Department. All good sportsmen will be there. Others are cordially invited.

Last Friday a crowd spent the day at Rippling Waters and a fine time and good feed is reported. Those present were Mrs. Elmer Stipe, Mrs. L. D. Shellenberger and daughter Rhoda, Mrs. J. C. Huntley and daughters, Dorothea and Betty, Mrs. H. L. Hudson and daughter June and niece Patsy, Catherine Van Yactor, Mrs. Otto Erickson, Mrs. H. R. Nelson and daughters Noreen and Erma, Mrs. George Blasser, Mrs. W. O. Roberts, Ineborg, Alice, and Hattie Nielsen, Miss Florence Hunt of Banks, and Mrs. C. B. Lloyd of Los Angeles, California.

MAPLEWOOD MUSINGS

Mrs. Gertrude Arneson is entertaining friends from California.

Mr. and Mrs. Austin of Shaphta are the proud parents of a son.

Mr. and Mrs. William Auley have purchased themselves a new Sedan.

Mrs. Ashwell and daughter, Elizabeth, have returned from a visit to Hermiston.

Mrs. A. Holm is entertaining an old schoolmate, Mrs. Baliff and her daughters from Chicago.

Mr. and Mrs. John Horn are entertaining their daughter and her three children from Yakima, Washington.

Mr. and Mrs. Joe Martin, Mr. and Mrs. Cecil Martin and Mr. and Mrs. McGuire motored to the beach recently to spend a week there.

Mrs. Baker, Mrs. Andrews, Mrs. Wishart and Mrs. Royer assisted in the chorus from the Mullnomah church that sang at Chautauqua last Monday.

TUALATIN

Charles Sherburn is building a new residence at Progress.

Mr. and Mrs. Harvey S. Logan entertained Dr. Wallace Howe Lee from Albany last Sunday.

Bert Allen and family spent last week-end at Yelm, Washington, at the home of Mrs. Allen's parents, Mr. and Mrs. Rice.

Mr. and Mrs. Joseph Haasser from Long Prairie, Minnesota, arrived Friday to visit with Mrs. Haasser's brother, Frank Hennegan.

Donald C. Parker left Wednesday for Spokane, stopping at Yakima for a visit with James Reese, head miller of the flour mill in Yakima.

Roy V. Hacker, who is occupying the Davis place, has a twenty-acre tract of wheat that has yielded twenty bushels of wheat to the acre.

KNEW BETTER

"What yo' got in that little black bag?"
"Them's my instruments, I'm a veterinary."
"Quit yo' kiddin', man! You ain't never been in no wab!"

CAST OF "NEWLY RICH"
He Means Well Snub Pollard
She Means Business Marie Mosquini
Just Mean Noah Young
Meaner James Finlayson
Directed by Charles Parrott.

Household Dept.

VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

Boiled Spice Cake—One and one-half cups cold water, one and one-half cups seeded raisins, three-fourths cup lard, 1 teaspoon salt, one and one-half teaspoons soda, one and one-half teaspoons cinnamon, one and one-half teaspoons cloves, one-half teaspoon nutmeg, two and one-fourth cups flour, sifted, and one-half teaspoon vanilla. Put all except the flour and vanilla into a cooking vessel, put on the range and boil ten minutes. Then take off and let cool. When almost cool, add the flour and vanilla. Bake in a moderate oven three-fourths of an hour.

Chiffon Pie—Put yolks of 3 eggs, beaten, into a double boiler with one-half cup sugar, the rind and juice of a lemon, two and one-half tablespoons boiling water, and cook until thick. Take off of stove and add the stiffly beaten whites. Pour into a cooked pie shell and put in oven long enough to brown nicely.

Peanut Butter Fudge—Two cups sugar, one-half cup white syrup, one small can condensed milk with two tablespoons water (or one cup rich top milk), from one-half to one cup peanut butter (according to how rich a mixture you want), vanilla flavoring if desired (but is best omitted unless chocolate is used). If a chocolate fudge is wanted, three to six tablespoons may be added to the sugar, the exact amount depending upon personal taste and the kind of cocoa used. Mix all the ingredients but the peanut butter. Add this when the mixture is about half cooked. Boil to the soft ball stage. Let cool a little, then beat to a creamy consistency; pour into a greased pan and mark it into squares while cooling.

Peach or Apple Pudding—Fill a buttered baking dish with sliced apples or peaches and pour over the top a batter of one tablespoon butter, one egg, one-half cup of sugar, one-half cup of sweet milk, one cup of flour and one teaspoon baking powder. Bake in a moderate oven until brown. Serve with cream and sugar.

Beef Pot Roast—Three pounds rump beef, one-eighth pound of salt pork, one spoonful vinegar, six good-sized onions, two cupsful of water, three ripe tomatoes, salt and pepper. Stud the beef with the salt pork. Put it in a quick oven twenty minutes. Then add the garlic.

vinegar, onions and water. Put back in the oven and cook slowly until done. Turn three or four times while cooking. About half an hour before done, add the tomatoes. Thicken the gravy, and salt and pepper to taste.

Boiled Angel Cake—One and one fourth cups sugar, one-half cup water, the grated rind and juice of one-half lemon, 1 cup cake flour, whites of seven eggs, a few grains of salt. Boil the sugar, water and lemon juice to the soft ball. Pour gradually on one-half of the stiffly-beaten whites, beating until nearly cold, add the flavoring, fold in the remaining whites alternately with the sifted flour. Bake in an ungreased tube pan 40 to 50 minutes, according to thickness, and let it cool in the inverted pan. Cover with a thin icing made of confectioner's sugar and water, stirred together and let stand overnight before cutting.

Meat Loaf—Two pounds of good hamburger steak (no ports), one-fourth pound of pork sausage. Soak in two cups of cold water six slices of bread, soaked till dry as crackers, grate or put through a meat grinder one medium-sized onion and place meat, bread and onion in a pan large enough to permit of mixing well and add one teaspoon of salt and same of sage and mix thoroughly and mold into a long loaf and bake slowly till done, about an hour. You can spoil it by baking too long or too rapidly. This is a fine hot and slices well for sandwiches when cold.

Apple Sauce Cake—One end

one half cups each of sugar, shortening, and apple sauce. Add one level teaspoon each of cinnamon, nutmeg, cloves and soda and a pinch of salt and two tablespoons of chocolate or cocoa and last one cup of raisins rolled in a very little flour so that they will not settle.

OVER RULED

During the last election on the Pacific Coast, the filmtes at the Hal Roach studio became highly interested in the outcome. Snub Pollard took particular delight in kidding Marie Mosquini, declaring that his leading lady was becoming a full-fledged suffragette.

"Huh! Women in politics!" he snorted. "It makes me sore. I don't believe in petticoat rule."

"Calm yourself!" smiled Marie. "We don't wear them any more."

Snub and Marie will appear, by the way, in the new Pathe two-reel Laugh Sensation, "Newly Rich," which will be shown at the Pacific Theatre this week.

ALFALFA ON MASON HILL

An alfalfa field meeting was held on the farm of W. E. Rice in the Mason Hill community last Friday.

Successful cultural and fertilizing methods and variety of alfalfa for this county were discussed.

Mr. Rice has a splendid looking field of alfalfa planted without a nurse crop on May 14th.

For Sale Two Jersey cows, 2 horses, 4 1/2 tons of hay, a fine hot and slices well for sandwiches when cold. Will sell together or separate. John Schwede, Beaverton, Rt. 3. Adv p 35

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Will be pleased to serve you

No account too small to receive our careful attention.

Interest at 4% on Savings accounts. \$25.00 will start a checking account which will give you a nice record of your business and a check makes the best kind of a receipt for bills paid.

A Safe Deposit box in our Fire & Burglar Proof Vault for your valuables will relieve you of all worry. Insurane of every kind written in the very best Companies.

Deeds, Mortgages and Wills, in fact all kinds of Notary Work promptly executed.



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Horse Shoeing and Wagon Work. Good work, first class materials and right prices guaranteed.
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Fresh and Cured Meats Staple and Fancy Groceries

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At Last We Have Been Able To Secure

Name The Man

Paul Bern's Screen Adaptation of That Masterpiece
By Sir Hall Caine
"MASTER OF MAN"

We have always believed the People of our town were entitled to the VERY BEST.

It gives us great pleasure to be able to announce we have secured this Wonderful Picture featuring Conrad Nagel, Mae Busch, Patsy Ruth Miller Hobart Bosworth, Aileen Pringle, Creighton Hale

No work of the screen in the past ten years has reached the peak of dramatic fire and artistic perfection attained by this masterpiece of motion pictures coming to

Pacific Theatre

This Week Sat. and Sun.