

The Beaverton Review

and THE BANKS HERALD

Issued Every Friday At
Beaverton, Oregon.

J. H. Hulett
Editor and Publisher

Entered as second-class matter December 29th,
1922, at the Post Office at Beaverton, Oregon,
under the Act of March 3, 1879.

Subscription, \$1.50 per year.

Advertising rates on application.

Faint muscle ne'er won fair
lady.

Be enthusiastic. It is con-
tagious.

A big house won't hold as
much happiness as a small one.

The over-cautious man wants
three guesses at the presidential
election.

The republic of China seems
to be having a presidential cam-
paign, too.

About the only example of un-
selfish flattery is the rooster's
cackle when a hen lays an egg.

The word "obey" appears in
the French marriage contract.
Women push wheelbarrows over
there.

Wouldn't it be nice, sighs the
housewife, if house-cleaning
could be postponed until next
spring.

Women may be vain, but the
average man thinks himself to
be rather pretty just after a
shave.

A man in Los Angeles tried
to sell his wife instead of pay-
ing someone to take her off his
hands.

Days are getting shorter right
along now, but the distance
from payday to payday remains
the same.

Everyone will be as surprised
as usual to hear that Christ-
mas is less than three months
from here.

Did you know that ropes are
ten per cent stronger when wet?
This even includes the cam-
paign cigars.

Many a man is glad to see
his daughter marry so that he
can sit in the parlor again in
the evenings.

Failure may cause pain, but,
if the lesson that it teaches is
taken to heart, it will be a
growing pain.

Friday is considered unlucky
because it usually comes the
day before payday, and that's
when you are broke.

A new lamp, consuming 91
per cent air, has been invented,
but too late to make speeches
during this campaign.

A St. Louis woman broke her
husband's nose with a billiard
cue, so maybe he will keep it
out of her business now.

The nice thing about the
coming cold spell is you can
keep your hands in your pocket
so that you won't lose your
money.

American conveniences con-
tinue to spread in the Orient.
They're using rocking chairs
in China and electric chairs in
the Philippines.

One thing you can say for the
Prince of Wales. He's very
regular about getting to bed.
Almost every night he turns in
promptly at 6 A. M.

They say that bobbed hair is
much less troublesome than is
long hair. If you have your
teeth pulled out you won't have
to brush them. Isn't this true?

This Oregon summer and fall
are perfect. About the only
thing that could spoil them is
to have some idiot arise and
urge that we do our Christmas
shopping.

A Chinese sailor whose ad-
ventures have got him into the
papers wears a steel ring about
his neck for good luck. No
ring, of course, not even a
wedding ring, is a guaranty of
good fortune, but you would
have a hard time convincing Ah

Ding of that, for in six months
he is said to have survived six
typhoons, two battles with pi-
rates, a fight with Swedish
sailors, three attacks of fever
and the Japanese earthquake.

ENTHUSIASM

Enthusiasm in a society.
Works like a yeast cake in the
dough.

Mix the yeast and dough to-
gether—
Zip! the stuff begins to grow.
Your city will surely sit and
sour.

Like a heavy batch of bread
With enthusiasm lacking, and
With energy all dead.

Become enthused o'er local
problems.

Get interested in civic work,
Study how to be a booster.

Attend the meetings, do not
shirk.

Make the folks around you
happy.

Make the folks around you
smile.

Folks will grow enthusiastic
If you only start the style.

—Exchange.

DO YOU WANT TO BE A MOVIE STAR?

Thousands of young girls
have dreamed of fame and for-
tune on the screen. What girl
does not want to be initiated
into the sisterhood of Screen
Stars. It is a lighted candle
about which they flutter like
moths.

The mistake that a lot of
screen struck girls make is in
supposing that it's a "Cushy"
Club, with nothing to do but
wear beautiful clothes and pose
in interesting settings. Eleanor
Boardman got her initiation
during the making of "Souls
For Sale." Rupert Hughes' great
picture of motion picture life,
which will be seen at the Pac-
ific Theatre Saturday and Sun-
day.

Listen to her tell about it:
"When Major Hughes told me
that I had to jump from a
height of twenty feet into deep
water, while I was wearing a
heavily encrusted gown, long
and trailing, and a heavy head-
dress, I admit that I began to
wonder whether this being a
film actress was such a great
life after all. It wouldn't have
been so terrifying except that I
can't swim, even when I am
wearing a bathing suit."

"Just about the time I was
informed of my duty to make
the leap, I would have sold my
chance of becoming a screen
star for the same price the lit-
tle boy asked for his chance to
be President, a quarter. But I
put on the costume and then
mounted the platform, shaking
like a leaf. I felt I couldn't do
it, but neither could I be a
quitter before the hundreds of
people who were looking on.
When the time came, I closed
my eyes—and jumped! And I'm
living to tell the tale, although
Frank Mayo pulled me out of
the water more dead than alive."

FLAX INDUSTRY TO BE PROPOSED

Plans for establishing the
flax industry on a large scale
in the Willamette valley will
be proposed to farmers and
their sentiments on the subject
sounded out in a series of meet-
ings in prominent valley cities
early in October. Representa-
tives of the college extension
service and experiment station
and of the agricultural and new
industries committees of the
Portland Chamber of Commerce
will make a speaking tour to
explain the possibilities for flax
growing here.

The first meeting will be in
Hillsboro Wednesday afternoon,
October 8. Then will come
McMinnville Wednesday eve-
ning, Dallas Thursday after-
noon, Corvallis Thursday night,
Eugene Friday afternoon, and
Albany Friday night. Meetings
in Clackamas and Multnomah
counties will be arranged later.

The better drained soils of
the Willamette valley are well
adapted to flax culture, ac-
cording to G. R. Hyslop, farm
crops chief of the experiment
station, who will make the
trip. Experiments and obser-
vations of the station have

shown that the crop can prob-
ably be grown here on soils
suited to its culture.

Peter Thompson of Turner,
who has grown flax success-
fully for many years will take
with him on the trip an ex-
hibit of flax from the plant to
the finished linen.

Linen mills and retting plants
to provide a ready outlet for a
large flax production in case
Willamette valley farmers de-
cide to go into the industry
concoctedly are under consid-
eration.

The extension service plans
to make areas suitable for flax
production and provide each
county with a rough draft of
such lands in its boundaries.
All available information and
guidance in placing the venture
on a sound basis are also of-
fered.

REAL ESTATE TRANSFERS

La Dessa G. Hocken et vir
to Arthur H. Spraner, \$10, Lots
1, 2, 3, 4, Block 3, Hocken's
3rd Add., Beaverton.

J. F. Thompson et ux to G.
E. Thompson et ux, \$10, Lot
118, Johnson Es., Add., Beav-
erton-Reedville Ac.

Mary Melner to Chas. J.
Meitner, \$1, Lots 2, 3, 4, 8, 9,
11, Alvord-Carr-Hunter Subdi-
vision 1.

Carl Radmacker et ux to W.
Glover, \$2700, 20 acres, Sec.
4, T. 2 S., R. 2 W., Will Mer.
Joe Northey et ux to Annette
Wallis et al., \$10, W 1/2 Lot 22,
Cornelius Environs, Cornelius.

Volney A. Mercer et ux to
Frances M. Mercer, \$10, 10
ac., Tract 16, Virginia Place
Subd.

Leon E. Kahn et ux to Con-
rad Yost, \$10, 30-100 ac., Lot
13, Nichols Add., Garden Home.

John Altschadt et ux to Pat-
rick Murphy, \$10, W 1/2 of SW 1/4
of Sec. 3, T. 2 N., R. 3 W.

Wesley Small et ux to Eliza-
beth Small, \$10, 21 ac., Secs. 19
and 20, T. 1 N., R. 2 W.

Percy Cane et ux to Fergus
B. Gromien et ux, \$10, 3 ac.,
Sec. 16, T. 1 S., R. 1 W.

Jacob Schneider et ux to
Frank Schneider et ux, \$10, 30
ac., Sec. 23, T. 1 N., R. 3 W.;
also tract in Secs. 26 and 27,
T. 1 N., R. 3 W.

H. G. Drewery et ux to Nettie
P. Steele, \$10, 1 ac., Anthony
W. Hart D. L. C. No. 60, T. 1 S.,
R. 1 W.

Mary Duncalf to Howard A.
Duncalf, \$1, 68 ac., William
Geizer Jr. D. L. C. No. 47, T.
1 S., R. 3 W.

Mary E. Benefiel et vir to
Bruce F. McCann et ux, \$200,
1.62 ac., Sec. 14, T. 2 N., R. 4
W.

Clara B. Drisko to George B.
Gibson, \$10, Tract in Sec. 23,
T. 2 N., R. 4 W.

Mary Donovan et al to Thom-
as Donovan, \$10, 92 1/2 ac., Sec.
36, T. 1 N., R. 2 W.

Cornelius Nelson to Walter
L. Nelson et al, Tract in Sec.
28, T. 3 N., R. 2 W.

Frank Stott Myers et ux to
Estelene S. Myers, \$1, 1.1
57, 58, 59, and 60, Reedville
Homes.

A. W. Wilde to T. A. Sinclair,
\$50, 1/2 ac., Sec. 19, T. 1 S., R.
1 W.

Fred Cool et al to Frank Wes-
pecher, \$10, 3.45 ac., Anthony
W. Hart D. L. C. No. 60, T. 1 S.,
R. 4 W.

Multer Co. to Henry J. Swift
et ux, \$10, Lot 29, Garden
Home.

J. Frank Graham et ux to
Charles A. Bangall et ux, \$10,
Lots 4, 5, 6, Blk. 1, Metzger
Ac. Tracts.

D. A. Pattullo et ux to H.
A. Davenport, \$10, 2.24 ac.,
Sec. 2, T. 2 S., R. 4 W.

Samuel Clapham et ux to E.
W. Donovan et ux, \$10, Road-
way in Sec. 8, T. 1 N., R. 4 W.

John Boeker Jr. et ux to Rus-
sel B. Frost et ux, \$1000, Lots
9, 10, 11, 12, 13, Blk. 1, North-
side Add., Hillsboro.

William A. Ruppert et ux to
W. F. Morgan et ux, \$10, Tract
in Sec. 30, T. 1 S., R. 3 W.

Scalp and hair disorders dis-
appear after a few applications
of Lucky Tiger Hair Remedy,
according to millions of users.
Ask your barber or druggist
about the money back guaran-
tee. Adv c 44

Household Dept. VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

Baked Apple Salad—Peel and
core, but leave whole, nice firm
apples. Bake in moderate oven
until done. After baking fill
the heart with chopped nuts,
pimentos and olives mixed in
salad dressing. Pour the salad
dressing over the fruit and then
sprinkle with nut meats.

Apple and Cabbage Salad—
1/2 small head of firm cabbage,
shred very fine, allow to stand
two minutes in boiling water,
drain and immerse in cold wa-
ter until cool, drain. Add three
part apples, peeled and chopped,
and a couple of stalks of celery,
sprinkle with one-fourth tea-
spoonful salt. Add mayonnaise
dressing. This salad will not
color when kept over.

Boiled Salad Dressing—Four
tablespoonfuls good cider vine-
gar, two tablespoonfuls white su-
gar, two tablespoonfuls olive oil
or good cottonseed oil, one ta-
blespoon melted butter, one ta-
blespoon heaping full of flour,
three tablespoonfuls water, one
egg, one teaspoon salt, and a
little cayenne pepper. Bring to
a boil in double boiler the vine-
gar, oil, butter, salt and pep-
per, smooth the flour in the
water and add the well beaten
yolk of an egg, pour into the
vinegar, continue to stir until
it is cooked to a custard, whip
rapidly stiffly beaten white of
egg until cool.

Apple Sandwiches—Grate one
cup of apples, mix with one-
half cup chopped walnuts. Cut
bread thin and spread this
apple mixture between, wrap-
ping in oil paper to keep them
moist.

Apple Pancakes—One egg, 1
cup flour, one cup apples that
have been cooked and put thru
a sieve, one fourth teaspoonful
salt, one teaspoonful baking
powder, one tablespoonful of
melted butter, one-half cup of
milk. Mix dry ingredients and
sift. Stir in milk, egg and ap-
ple sauce, beat well and cook
on dry, hot griddle. Serve with
butter or syrup, roll, and sprin-
kle with powdered sugar.

Mince Meat—Three pounds of
beef, one pound currants, one
pound raisins, one quart vine-
gar, one and one-half gallons
apples, three cups brown sugar,
one tablespoon allspice, cloves
and cinnamon. Boil beef until
tender. Pare and grind apples
through coarse meat grinder.
Add other ingredients with the
broth from the beef. Boil 1/2
of an hour, then add ground
beef and boil fifteen minutes.

Apple Gems—Chop fine four
sour apples. Add one beaten
egg, two tablespoonfuls molasses,
one and one-half cups corn-
meal, one and one-half cups of
flour, one-half teaspoon salt,
two teaspoonfuls baking powder.
Add sufficient milk to make a
thick drop batter, and bake in
hot greased gem pans.

Scalloped Apples—One small
loaf of stale bread, one-quarter
cup butter, one-quarter cup su-
gar, one-quarter teaspoon of
grated nutmeg, grated rind and
the juice of one-half lemon.
Crumble the bread, place alter-
nate layers of bread and sliced
apples in a buttered baking

**Disb, sprinkle each layer with
sugar and nutmeg and dot with
butter. Pour lemon juice over
the whole. Bake in slow oven.**

Sausages with Fried Apples—
Fry sausage formed into patties
until thoroughly done. Remove
from the pan and prepare a
dozen slices of apple rings,
made by removing the core and
peeling from sound apples. Dip
in the sausage fat and fry until
done. Place these rings around
the sausage. Garnish with a
little parsley or rings of red
pepper and serve very hot.

Apple Jam—Pare, core, and
chop one pound of apples. Add
one pound of sugar, one cup of
chopped raisins, chopped rind
and juice of an orange and a
lemon. Cook until the apples
are clear and the mixture thick-
ens like jam when cool.

Apple Marmalade—Pare, core,
and cut into small pieces any
coarse grained apple. Cook un-
til soft, in barely enough water
to prevent burning. Run thru
a sieve. Add an equal amount
of sugar, boil until thick and
put up in jars or glasses. Cov-
er with paraffine. When cold
it should cut like cream cheese.
Lemon or orange juice may be
added while cooking, if desired.

In actual yield of milk the
cows at the O. A. C. station
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little cayenne pepper. Bring to
a boil in double boiler the vine-
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salt, one teaspoonful baking
powder, one tablespoonful of
melted butter, one-half cup of
milk. Mix dry ingredients and
sift. Stir in milk, egg and ap-
ple sauce, beat well and cook
on dry, hot griddle. Serve with
butter or syrup, roll, and sprin-
kle with powdered sugar.

Mince Meat—Three pounds of
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