

**Business Directory**

**TAILORING**  
Hemstitching & Pleating  
**THE SUMMERS SHOP**  
MRS. M. C. SUMMERS, Prop.

For Fine Watch Repairing an Optical Work  
See **A. E. WILSON**  
WATCHMAKER and JEWELER  
On Broadway, First Door East of the Post Office

**BEAVERTON LUMBER CO.**  
Now Open For Business  
Under New Management  
LEWIS BROS., PROPRIETORS

**KINNEY BROS.**  
Electricians  
Bells, Ammunications  
Burglar alarm work a Specialty  
Phone 5231 Beaverton, Ore

**VOICE AND PIANO**  
PAUL K. HUTCHINSON  
of Portland will hold a summer class at Beaverton  
For Information Call Pegg's Residence, Beaverton 37

**DR. SAMUEL SORENSEN**  
Dr. Samuel Sorenson, D. V. S.  
Graduate and licensed veterinary.  
PHONES  
Office Beaverton 551-15  
Farm Res. Hillsboro 311-25

**STEVE VASILEFF**  
Tailor to Men and Women  
PRESSING AND REPAIRING  
Residence: 5th House West of Stipe's Garage, Beaverton  
Shop: 497 Washington Street, Portland, Oregon

**A. E. HANSON**  
WOOD AND COAL  
Get Your Orders In Early  
Phone Beaverton 438

**CONTRACTING AND BUILDING**  
N. P. Johnson  
PLANS FURNISHED  
Estimates Gladly Given  
Phone 0231 Beaverton R. 2

**Mapes & Son**  
BILLIARD PARLORS  
Cigars  
Tobaccos  
Confections  
Soft Drinks  
Cady Building  
Watson Street

**BEAVERTON BARBER SHOP**  
C. J. Stevens, Prop.  
Maintains the same old prices  
Shave 25c Haircut 35c  
Laundry in Connection  
BEAVERTON, ORE.

**W. E. Pegg**  
Undertaker and Embalmer  
Grange Building  
BEAVERTON, OREGON

**Dr. J. R. Talbert**  
DENTIST  
Rossi Building  
Beaverton Oregon

**DR. THEO. G. HETU**  
DENTIST  
Cady Building  
BEAVERTON, OREGON

**F. W. BISHOP**  
Plumbing and Heating  
HARDWARE, PAINTS  
Phone 320 Beaverton

IF YOU WANT TO SELL  
SEE COVELL & Co.  
IF YOU WANT TO BUY,  
SEE COVELL & Co.  
IF YOU Want To  
Loan Or Borrow Money  
SEE COVELL & Co.

A Classified Advertisement  
Will Rent Your House  
The Beaverton Review

**HOW'S THIS?**  
HALE'S CATARRH MEDICINE will do what we claim for it—rid your system of Catarrh or Infection caused by Catarrh.  
HALE'S CATARRH MEDICINE consists of an Ointment which quickly Relieves the catarrhal inflammation, and the Internal Medicine a Tonic, which acts through the Blood on the Mucous Membrane, thus assisting to restore normal conditions.  
Sold by druggists for over 40 Years.  
P. J. Cheney & Co., Toledo, O.

**The Beaverton Review**

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J. H. Hulett  
Editor and Publisher

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Advertising rates on application.

Do right and fear no man;  
Don't write and fear no woman.

A lover who speaks but says nothing never faces a breach-of-promise suit.

A girl in a taxi-feels perfectly safe as long as the driver doesn't look around.

The man who knows all about women should forget it if he values his own peace of mind.

It isn't necessary to call a man a liar. If he is he knows it; and if he isn't, he isn't a man.

The front door of the business man's office says "Push"; the front door of the City Hall says "Pull."

The proportion of sons who read and write in India is seven-times as high as that of the daughters.

**AMAIZO**  
A Perfect Shortening  
Ideal for Frying  
Best for Salads  
**OIL**

**American Maid Bread**  
At your grocers  
Temporarily good and beautiful  
**HOLSUM BREAD**  
Log Cabin Baking Co.  
Portland, Ore.

**CHAS. BERTHOLD**  
HAY, GRAIN AND FEED  
Beaverton, Ore. Near S. P. Depot

**Vetch, Rye, Cheat**  
**Timothy & Clover seed**  
**Alfalfa Hay**

Fisher's Blend, \$2.28  
Kerr's Best Patent Crown or  
49 lb. sack \$2.05 Sperry \$2.24

Scratch-food \$2.75 per sack  
Berthold Egg Mash \$2.70 per sack  
Berthold Dairy Feed \$1.80 per sack  
Delivery charges 10c per sack  
For Price on Ton Lots, call 3-36

**Household Dept.**

**VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS**

Just a Few Helpful Hints on The Art of Bread Making

Bread is the most important article of food in the daily diet. And the many processes employed in making and baking gives us a great variety of appetizing breads, that furnish the largest amount of food-values for the least money expended.

The process of making these yeast mixtures is most interesting, and a little careful study and practice will surely reward you for your time and trouble.

The first essential for perfect bread is a good flour; the second, careful manipulation and third, proper baking.

The longer the batter is beaten, the less kneading the dough will require. When the dough can be lifted in a mass on a spoon, it is ready to knead.

Dough is kneaded to mix the ingredients thoroughly, to make the gluten elastic, and to work in the air. It is sufficiently kneaded when it can be left on the board for a minute or more without sticking.

To keep the dough from cooling, mix and knead it quickly. Quick handling prevents the dough from becoming cold and hastens the process of rising. Always make small loaves to insure bread being baked thoroughly; in large loaves the heat may fail to penetrate to the center of the loaf.

In cool weather the bowl containing the dough may be set in a pan of warm water.

If bread rises much after being put in the oven, the heat is not great enough, but if it begins to brown in less than 15 minutes the heat is too great. During the first 10 minutes the loaves are in the oven they should merely rise and perhaps begin to show a little brown in spots; in the second period of 10 minutes they should become a delicate brown all over the surface and cease to rise; in the 3rd period they should finish browning, and in the fourth they should shrink slightly from the pans.

After the first ten minutes the oven heat can be decreased slightly, and as baking continues it may be lessened still more.

When baking is completed, the loaves will give forth a hollow sound when tapped, and will shrink from the pan.

After baking remove bread at once from the pans and allow to cool in fresh air, uncovered. Do not put away until perfectly cold.

For all rolls, plain or fancy, use the Master Recipe. If a richer dough is desired changes may be made in the following manner: Use milk instead of water for liquid; both shortening and sugar may be increased by one tablespoon or more to each cup of liquid. Also the white of an egg may be added. With these changes if may be found necessary to use a little more flour.

**Master Recipe**—1 cup water or milk, scalded, 1 tablespoon melted shortening, 1 tablespoon sugar, 1 teaspoon salt, one-half compressed yeast cake dissolved in one-fourth cup lukewarm water, between 3 and 4 cups of flour. Put sugar, shortening, and salt in scalded liquid; let it stand until lukewarm, then add dissolved yeast and flour gradually, beating until too stiff to stir. Turn on moulding board and knead in remaining flour until mixture is smooth, does not stick to the hands or board, and bubbles may be seen under the surface. Return to well-greased bowl, brush dough over with melted shortening, cover, and allow to rise in a warm place to twice its original size, then knead down in a bowl and let

rise again. This second kneading, after the dough has risen once, gives a much finer grain to bread and should always be used. When dough has again risen to double its size, it will be ready to shape into loaves or rolls. Place loaves in well-greased pans, having them about half full. Brush both bread and rolls with melted shortening, let them rise again to double their size, and bake in a hot oven about 45 minutes for the medium-sized loaves, and from 20 to 30 minutes for rolls, according to size.

This quantity of dough is for one large loaf of bread or pan of rolls. With one-half yeast cake used to each half-pound measuring cup of liquid, bread can be made and completed, if kept in a warm room, in about 5 hours. If a longer period be given to the rising process less yeast will be required. One-quarter yeast cake to each cup of liquid will be sufficient if dough is set over night. In either case the same method of preparation is used. If home made yeast is used it will take the place of liquid, handle the same as for compressed yeast.

See the paper next week for variations of this recipe.

Cleanliness of houses and feed is essential to continued good health of the laying flock; says the O.A.C. station. Dirty houses further spread of disease, and dusty or moldy feed knocks production as well as causes sickness and death in the flock.

**COMB SAGE TEA INTO GRAY HAIR**  
Darkens Beautifully and Restores Its Natural Color and Lustre At Once

Common garden sage brewed into a weak tea, with sulphur and alcohol added, will turn gray, streaked and faded hair beautifully dark and lustrous. Mixing the Sage Tea and Sulphur recipe at home, though, is troublesome. An easier way is to get the ready-to-use preparation improved by the addition of other ingredients a vegetable bottle, at little cost, at drug stores, known as "Wyley's Sage and Sulphur Compound," thus avoiding a lot of work.

White gray, faded hair is not sinful, we all desire to retain our youthful appearance and attractiveness. By darkening your hair with Wyley's Sage and Sulphur Compound, no one can tell, because it does it so naturally, so evenly. You just dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time; by morning all gray hairs have disappeared. After another application or two your hair becomes beautifully dark, glossy, soft and luxuriant and you appear years younger.

**If Back Hurts Flush Kidneys**  
Drink Plenty of Water and Take Glasses of Salts Before Breakfast Occasionally

When your kidneys hurt and your back feels sore, don't get scared and proceed to load your stomach with a lot of drugs that excite the kidneys and irritate the entire urinary tract. Keep your kidneys clean by flushing them with a mild, harmless salt which helps to remove the body's urinous waste and stimulate them to their normal activity.

The function of the kidneys is to filter the blood. In 24 hours they strain from it 500 grains of acid and waste, so we can readily understand the vital importance of keeping the kidneys active.

Drink lots of good water—you can't drink too much; also get from any pharmacist about four ounces of Jad Salts. Take a tablespoonful in a glass of water before breakfast each morning for a few days and your kidneys may then set fire. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for years to help clean and stimulate clogged kidneys; also to neutralize the acids in the system so they are no longer a source of irritation, thus often relieving bladder weakness.

Jad Salts is inexpensive; can not injure; makes a delightful effervescent lithia-water drink which everyone should take now and then to help keep their kidneys clean and active. Try this; also keep up the water drinking, and no doubt you will wonder what became of your kidney trouble and backache. By all means have your physician examine your kidneys at least twice a year.

**WANTED and FOR SALE**

Ads in this column 15¢ per line Minimum charge of 25¢ 16¢ any ad.

For Sale—First class cordwood. H. Johnson, Beaverton, Route 2. Phone 5231. Adv c 397f

For Sale—Reconditioned Fordson tractors. Otto Erikson & Co. Adv c 397f

For Sale—Dry cord-wood, \$7.25 per cord delivered, C. O. D. Phone orders to Kamberg's Confectionery, 3-14. p 43-4

Wanted—B. Huddleston will pay cash for all kinds of new and second hand goods. On corner of Broadway and West Street. Phone Beaverton 55-14. Adv c 231f

Lost—On the grounds of the new Bethel Congregational Church last Sunday afternoon, a pin belonging to Mrs. J. S. Bishop of Forest Grove. This is a family heirloom and worth more to owner for sentimental reasons than for actual value. Please leave at Post Office. Reward. Adv c 401f

For Sale—Apples, 10 cents a box and up. Bring container. No worms. Also vinegar and cider. D. Pitt, one mile south on Watson street Adv c 44 1f

For Rent—November 1. Five room house, furnished. Close in. C. E. Hedge. p 46-48

Wanted—Work, plowing, with tractor. F. H. Wilson, Witch Hazel. Adv 46

**WORTH EVERY CENT IT COSTS AND MORE.**  
**YEAGER'S FAMILY-LOAF BREAD**  
YOUR STAFF O' LIFE

**W.I. NOYES**  
Masterpiece  
Baby's health is worth a lot. See the house is plenty hot. —from the proceeds of Mr. Quay.  
WHAT plans have you made for heating your house this winter? Don't you think that you had better think the matter over with us? We'll tell you.

**Paul K. Hutchinson**  
TEACHER OF PIANO AND VOICE  
Teacher of CLARA LOW - Portland's Oriental Pianist  
High School Credits Given  
Piano Systems of Lesh, Lisky, Lhev, us, God's waly  
Voice Systems of ebriglia, De Reske, Gravenstein  
For information phone 3-7

—opportunity reflections  
**THE PLUNGE INTO A BANK ACCOUNT IS A PLUNGE INTO A REALIZATION**  
—of your powers  
—your capabilities  
—reflected from your home bank  
**Bank of Beaverton**  
—opportunity helpers  
—of opportunity seekers  
—to-day —the secret of attainment

**The Comic Strip**  
HOW TO GET RID OF USED RAZOR BLADES (DON'T WRITE)  
SEND THEM TO JOHN DOE, QUINCY AKA, THERE IS NO SUCH GUY, SO IF YOU PUT UP RETURN ADDRESS ON THE PACKAGE, YOU WILL NEVER HEAR FROM THE BLADES AGAIN!

**MICKIE, THE PRINTER'S DEVIL**  
By Charles Sughroe  
©Wason Newspaper Union

OH, DEAR! I'M LATE AGAIN! YOU'LL HAVE TO EXCUSE ME, BOSS—MY BOY FRIEND AND I ATTENDED A DANCE OVER AT FREEDROP AND WE DIDN'T GET HOME UNTIL AFTER MIDNIGHT!

BOLOWNEY!

I GET HERE ON TIME EVERY MORNING, DON'T I, MUM? YOU DON'T EVER SEE ME DRIFTING IN AN HOUR LATE! BUT YOU AND MICKIE ARE ALWAYS LATE AND I AM SICK OF IT—MY OWN!

YOU HIT THE HAY EARLIER? YOU'RE NO NIGHT WATCHMAN!

I DON'T SEE WHAT I'VE DONE TO DESERVE ALL THIS!

**MICKIE, THE PRINTER'S DEVIL**  
By Charles Sughroe  
©Wason Newspaper Union

AND YOU'RE QUINCY, WILL YOU? I CAN'T HEAR MYSELF TALK!

WELL, YOU AIN'T MISSING MUCH!

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