

Business Directory

TAILORING
Hemstitching & Pleating
THE SUMMERS SHOP
MRS. M. O. 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, Annunciators
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 3R 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
R. P. Johnson
PLANS FURNISHED
Estimates Gladly Given
Phone 0234 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. MARIE A. VAN BEEK
CHIROPRACTOR
Office Hours 10 A. M. to 5 P. M.
Rooms 2 & 3, Rossi Bldg.
BEAVERTON, ORE.

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

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

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

A Classified Advertisement
Will Rent Your House
The Beaverton Review

CATARRH
Catarrh is a Local disease greatly in-
fluenced by Constitutional conditions.
HALL'S CATARRH MEDICINE con-
sists of an Ointment which gives Quick
Relief by local application, and the
Internal Medicine, a Tonic, which acts
through the Blood on the Mucous Sur-
faces and assists in ridding your System
of Catarrh.
Sold by druggists for over 40 Years.
F. J. Cheney & Co., Toledo, O.

The Beaverton Review

Friday, November 13, 1925
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, 1923.

Subscription, \$1.50 per year.

Advertising rates on application.

Anybody can give advice—
but only the wise ones can sell it.

We do not believe that op-
portunity knocks around with
the other knockers.

We know a fellow who really
believes that his father's very
greatest achievement was him.

When a fellow holds duty
and pleasure in the same hand
it is sure a hard pair to draw
to.

The couple who keeps their
family jars corked up stand a
better show for domestic hap-
piness.

Whenever you try very hard
to make an impression, that's
usually the impression that you
make.

It would seem that the reason
that not all young women get
married is that they aren't
widows.

After all, nothing on earth
can move as rapidly as a thor-
oughly idle (and usually un-
true) rumor.

It has just occurred to us
that the reason money talks is
that on most coins there is a
woman's head.

Many a chap who thought he
fell in love at first sight has
been entirely cured when he

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

Vetch, Rye Cheat, Timothy and
Clover Seed and Alfalfa Hay

Note Our Prices

Princess Hard Wheat Flour	\$2.24
Crown Sperry	2.24
Fisher's Blend,	2.29
	2.33

Scratch-food \$2.75 per sack
Berthold Egg Mash \$2.70 per sack
Berthold Dairy Feed \$1.75 per sack
Country Shorts and Bran

Delivery charges: feed, 10c per sack; flour, 5 cents
For Price on Ion Lots, call 3-36

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

Household Dept.

VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

TEA CAKES AND COOKIES

The plain cake Master Re-
cipe which was given in the
first article of this series can
be used for a number of at-
tractive small cakes. In most
cases one half the recipe will
be sufficient if only a small
number of cakes are needed.
If a variety of cakes are want-
ed for one function, this recipe
can be used for quite an as-
sortment.

Plain Cake—Two eggs, 1 cup
sugar, two cups flour, two tea-
spoons baking powder, one-
half cup milk or water, one-
third cup melted shortening, 1
teaspoon vanilla, 1 teaspoon of
lemon flavoring. Measure the
sifted flour and sift again with
baking powder; beat eggs until
very light, then gradually add
the sugar, beating it in with
the egg beater. When creamy
add flour alternately with the
liquid, mixing until smooth.
Add flavoring and melted short-
ening, beating until the batter
is smooth. This amount of
batter makes two large layers
or 1 medium-size loaf cake.

Jelly Squares—Prepare the
Master Cake Recipe. Pour the
batter into a large, well-greased,
shallow baking pan. Bake in
a hot oven (four hundred de-
grees Fahrenheit) about 15
minutes. Remove from oven
and cool; then turn out of pan
and cut in half. Turn one half
of cake up-side-down and spread
other side with jelly, which has
been beaten with a fork. Place
other half of cake, top-side-up
on top of jelly. Sprinkle top
generously with powdered sug-
ar. Add flavoring and melted short-
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batter makes two large layers
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Cinnamon Cakes—Prepare the
Master Cake Recipe. Pour the
batter into a well-greased shal-
low baking pan. Sprinkle the
top generously with granulated
sugar and cinnamon. Bake in
a hot oven (four hundred de-
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minutes. Cut into small square
cakes and serve hot, or cold.

**Whipped Cream Cake (Bou-
chettes)**—Prepare the Master
Cake Recipe, omitting two ta-
blespoons of flour, and adding
two squares melted chocolate
at the last. Fill well-greased
muffin pans half full and bake
in a hot oven (four hundred
degrees Fahrenheit) about 15
minutes. Remove from tins and
when cold ice with confection-
ers' icing in different colors;
chocolate, pink and white. Just
before serving split cake half
open and fill with sweetened,
vanilla flavored, whipped cream.

Little Fudge Cakes—Prepare
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ting two tablespoons of flour,
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greased muffin pans half full
and bake in a hot oven for
about 15 minutes. Remove
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Orange Tea Cakes—A light
and fluffy orange colored cake
can be made from the Master
Cake Recipe by using orange
juice for the liquid and the
crated rind of one orange for
the flavoring, omitting milk.
Powdered sugar icing made

with orange juice is excellent
for these cakes.

Coconut Drop Cookies—Pre-
pare half the Master Cake Re-
cipe, adding 1 cup shredded co-
conut. Drop by a teaspoon on
a well-greased cooking pan.
Bake in fairly hot oven from
ten to twelve minutes.

Uncooked Chocolate Icing—2
squares unsweetened chocolate,
one and one-half cups powder-
ed sugar, one-third cup hot
water, one teaspoon butter, one
teaspoon vanilla. Melt choco-
late and butter over hot water.
When melted add sugar, then
water alternately, beating until
smooth, then add flavoring. Let
stand until thick enough to
spread between layers. If used
for icing only it can be used
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Rolls and Cookies—Prepare
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the following ingredients: Two
cups of rolled oats, one tea-
spoon cinnamon, one-half tea-
spoon nutmeg, one-fourth tea-
spoon cloves, one cup seedless
raisins. Drop from a teaspoon
onto a well-greased cookie pan.
Bake in a fairly hot oven (at
a temperature of about three
hundred and seventy-five de-
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minutes.

IMPROVEMENT

Let me be a little kinder,
Let me be a little blinder
To the faults of those about me;
Let me praise a little more,
Let me be when I am weary,
Just a little bit more cheery;
Let me serve a little better
Those that I am striving for
Let me be a little braver,
When temptation bids me
waver;
Let me strive a little more
To be all that I should be.
Let me be a little meeker
With the brother that is weak-
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And a little less of me.

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creasing the amount of the tax
levy in said District for the
year 1926, by more than six
per cent over the amount of
such levy for the year im-
mediately preceding.

It is necessary to raise this
additional amount by special
levy for the following reasons:
The cost of the High School
busses; the operation of three
High School busses.

Dated this 23rd day of Oct.,
1925.
Attest:
J. E. Kamberger, District Clerk,
C. E. Mason, Chairman of
Board of Directors.
Adv e 48-50

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Adv e 48-50

WANTED and FOR SALE

Ads in this column to a word
Minimum charge of 25c for
any ad.

Commercial Matching—Machine
starts last of November. Call
or write W. H. Hart, Bea-
verton, Oregon. Adv e 48-51

For Sale—White Leghorn pul-
lets. Also fresh cows, F.
H. Wilson, Beaverton, Oregon
Rt. 4. Adv e 48f

For Sale—Small apples or cook-
ing apples 50 cents per sack.
Also sweet cider, D. Shaw,
Beaverton, Rt. 4, at the forks
of the old County Road be-
tween Reedville and Aloha.
Adv e 47-50.

Geese For Sale—Corn fed geese
for Thanksgiving. 25c per
pound live weight or 35c per
pound dressed. H. A. Germit-
quet. Adv e 50

For Rent—Furnished 4-room
house. Close in. \$20. A.
Brandt. Adv e 50f

Radio Bargain—One 5 tube, one
2 tube, with or without equip-
ment. Terms, L. L. Lass-
well, Beaverton, Ore., Lom-
bard at 3rd. Adv p 50

REASONABLE TAXATION

BASIS OF PROSPERITY

There is a point in taxation
at which industry tends to
break down, and prosperity
gives place to hard times and
panic. Nothing can prevent
such an occurrence except cur-
tailment of taxes.

That is hard to accomplish,
because taxes themselves go to
the upbuilding of an army of
government employees who can
swing elections. Federal, state
and local governments should
be investigated and extraneous
and needless activities weeded
out. There is no other way to
maintain prosperity on a per-
manent basis.

Say It With Printing
"Flowers Dje"
THE BEAVERTON REVIEW

**CHILDREN'S APPE-
TITES ARE SMART;
THEY KNOW THIS
BREAD'S A WORK
OF ART.**

**YEAGER'S
FAMILY-LOAF
BREAD**
YOUR STAFF O' LIFE

BARBER
Studio Barber Shop
An experienced MARCELLER
in attendance
FIRST CLASS WORK AT
REASONABLE PRICES

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

MICKIE, THE PRINTER'S DEVIL

The Comic Strip

HOWDY, ELMER, HOWDY!
WHAT DAY IS TODAY'S YOU'LL
NEVER GUESS! IT IS MY
BIRTHDAY!

WELL, MAHN HAPPY RETURN!
AND ALL THAT BUBBLES NOW
OLD ARE YOU ALTHOUGH?

NOT QUITE
SIX AND LARGE
FOR MY AGE WHEN
I AM RIDING ON A
HALF-FARE TICKET
ON THE TRAIN

WE
ANNA!

AND DON'T
FORGET
FORGET THE
PARTY
FOR
FOR
FOR

HOT BAD
I SAY!

BUT THEN UZZ
WHILE CANDLES
ON MY CAKE!

By Charles Sughro

AMAIZO
For Shortening
Mayonnaise
Salads
Frying
OIL

How Old Is Mickie?

How Old Is Mickie?