

Business Directory

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For Fine Watch Repairing an Optical Work
See A. E. WILSON
WATCHMAKER and JEWELER
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BEAVERTON LUMBER CO.
Now Open For Business
Under New Management
LEWIS BROS., PROPRIETORS

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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.
Dip. Acad. and Lic. Disc. Veterinarian

PHONES
Office Beaverton 551-15
Farm Res. Hillsboro 3R 25

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

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WOOD AND COAL
Get Your Orders, In Early
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N. P. Johnson
PLANS FURNISHED
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Maintains the same old prices
Shave 25c Haircut 35c
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BEAVERTON ORE.

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

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HARDWARE, PAINTS
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IF YOU WANT TO SELL
SEE COVELL & Co.
IF YOU WANT TO BUY,
SEE COVELL & Co.
If You Want To
Borrow Or Borrow Money
SEE COVELL & Co.

A Classified Advertisement
Will Rent Your House
The Beaverton Review

CATARRH
Catarrh is a Local disease greatly influenced by Constitutional conditions.
HALL'S CATARRH MEDICINE consists of an Ointment which gives Quick Relief by local application, and the Internal Medicine, a Tonic, which acts through the Blood on the Mucous Surfaces 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 20, 1925
Issued Every Friday At
Beaverton, Oregon.

J. H. Huiett
Editor and Publisher

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Advertising rates on application.

'Tis always best to stop and pray, before you claim the right of way.

Friendship costs the least in money, but makes the most in profits.

The easiest way to handle a traffic cop seems to be, to be a female.

Another good thing about the Flivver is that it rattles before it strikes.

The plowman homeward plods his weary way no more. Now he zips by in a motor car.

Balloon trousers and balloon tires are all right. It is the balloon heads that are all wrong.

A name that has been suggested for the Flivver, is "Booster," because it knocks so much.

What the country really is in need of is less concrete in the driver's head and more in the roadbed.

We have often wondered who loses all the fault some people seem to think it their duty to find.

The speed of your car depends on whether you are bragging to a friend or explaining to a judge.

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 2.29
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Fisher's Blend, 2.39
Scratch-food \$2.85 per sack
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Delivery charges: feed, 10c per sack; flour, 5 cents
For Price on Ton Lots, call 3-36
CHAS. BERTHOLD
HAY, GRAIN AND FEED
Beaverton, Ore. Near S. P. Depot

MICKIE, THE PRINTER'S DEVIL
By Charles Saphroe
Illustrated by George Lutz

Household Dept.

VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

During the holiday season some form of pastry usually forms either or part of the sweet course. Now pies are really an expensive type of dessert and should not be served unless the crust is crisp and flaky. Careful measurements are most important, as the flour and fat should be in the right proportion.

The Master Recipe in this instance is the base for a different variety of fillings. We have selected some unusual types of fillings that are especially suited to this season of the year.

Crisp Pastry (Master Recipe)—One and one-half cups flour, one-half teaspoon salt, one-half cup shortening, and about one-third cup cold water. Sift flour and salt together. Chop shortening into the flour; add liquid gradually, using a knife. This dough should become stiff enough not to stick to the sides of the mixing bowl. Place dough on molding board and roll to one-fourth inch thickness. Then fold one-third of this sheet of pastry over the center. Fold the remaining third over the first fold, then fold across. Roll to one-fourth inch thickness again.

This pastry can be used at once, but is improved if allowed to stand several hours. By folding the dough in this manner, layers of air are inclosed, which expand when the pastry is placed in the hot oven, making the pie flaky. While the oven should be hot at first the heat should be reduced after it has browned.

Orange Souffle Pie—One cup of orange juice and grated rind, one lemon and grated rind, three-fourths cup of sugar, four tablespoons corn starch or flour, three eggs, separated, 1/4 cup sugar. Beat orange and lemon juice and grated rind in a double boiler. Mix three-fourths cup of sugar and flour until well blended; add to hot juice and cook until thick. Beat egg yolks, add to hot mixture, and cook five minutes. Beat egg whites until stiff, and add one-fourth cup sugar. Fold into hot mixture and pour into a baked pastry shell. Place in a slow oven and bake until the top is a delicate brown, about eight minutes. This last may be omitted if wished. Cool thoroughly before serving.

Butterscotch Pie—One and one-half cups brown sugar, 2 tablespoons butter, four tablespoons corn starch or flour, two eggs, separated, one egg, beaten, one cup scalded milk, one-half cup cold milk, one teaspoonful vanilla flavoring. Mix flour or corn starch with cold milk to a smooth paste; add to hot milk and cook over hot water until thick, about 15 minutes. Beat one egg and 2 egg yolks and add to the thickened mixture. While the first mixture is cooking put the sugar and butter in a saucepan and cook, stirring constantly until perfectly blended, and the sugar is somewhat melted. Add this to the other mixture, cook until thick. Add vanilla and pour into a baked pastry shell. When cool, beat the whites of two eggs very stiff. Add gradually four tablespoons of sugar and a few drops of vanilla. Pipe on top of pie and set in a slow oven until a delicate brown, about eight minutes.

Pumpkin or Squash Pie—One and one-half cups milk, two eggs, one cup brown sugar, 1 teaspoon cinnamon, 1 teaspoon ginger, one-half teaspoon nutmeg, one-fourth teaspoon salt, one and one-half cups orange marmalade. Put ingredients in the upper part of a double boiler and cook until somewhat thick.

Potato Business Booming
Due to reports of a nationwide shortage of potatoes, and perhaps for other reasons, potato prices have been steadily advancing for several weeks, although at the present writing prices are lowering somewhat.

A Hazardous Industry
Eleven hundred acres of full-grown apple trees have been grubbed out in Wasco county to make room for wheat next year. And what if the price of wheat should go down to where it was two years ago? Would the land then be set out to prune trees if prune prices are high? And later on would the prices be low? Agriculture is a hazardous industry, but there is hope that in time powerful producer-consumer organizations will force out the many needless costs and profits between the farm and home for mutual benefits. Then the agricultural industry, or farming, will not be the big risk that it is at present.

Farm Reminders
Drainage systems are examined and outlets opened at this time of the year on well-managed Oregon farms. The O. A. C. experiment station reports, before heavy rains and after fall seeding, dead furrows and surface runs are cleaned out. Put ingredients in the upper part of a double boiler and cook until somewhat thick.

dish and bake until firm, having oven hot when pastry is first put in but immediately reducing the heat.

Pumpkin and Nut Pie—One cup of cooked pumpkin or squash, one-half cup sugar, 1 teaspoon cinnamon, one teaspoon ginger, one-half teaspoon salt, two eggs, well beaten, 1 cup sweet milk. Mix in the order given. Bake until firm in a pan lined with pastry, and when cold cover with whipped cream flavored with vanilla. Sprinkle finely chopped nuts over the top.

Cheese Cake—One and one-half cups scalded milk, three eggs, two-thirds cup sugar, one and one-half cups cottage cheese, one teaspoon almond flavoring. Beat eggs separately, add sugar to yolks and beat until creamy; then pour hot milk over the mixture, add the cheese and flavoring; then fold in the well-beaten egg whites, line a deep pan with pastry, pour in the mixture. It will take about 45 to 60 minutes to bake. Test by plunging knife through the center; if it comes out clean the cheese custard is cooked sufficiently.

Bambury Tarts—1 egg, beaten, one cup finely chopped raisins, one-half lemon (grated rind and juice), one cracker rolled to fine crumbs, two tablespoons sugar. Mix in the order named. Roll flaky pastry one-third inch thick. Cut into four-inch squares. Place a spoonful of the Bambury mixture in the center of each square, fold over in a triangle, brush the edges with cold water and press together. Bake in a hot oven.

Apple Roll—Make a flaky or plain pastry. Roll out to one-third inch thickness. Cover with thinly sliced apples, sprinkle with sugar and a little nutmeg, and dot with bits of butter, about one tablespoonful. Roll as for a jelly roll, brush the edges with cold water and pinch together. Bake in a hot oven and serve with a hard sauce.

WANTED and FOR SALE

Ads in this column 1c a word Minimum charge of 25c for any ad.

For Sale—Hull service. B. Lels, Beaverton, Oregon. Adv p 51

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

For Sale—Fresh cows. F. H. Wilson, Beaverton, Oregon. Rt. 1. Adv e 51

For Sale—Sorel mare, 7 years old, 1100 lbs. A good worker and fast. Also 1 mule colt which will make a large animal. Will take wheat, oats, straw, or cedar posts. W. G. Woods, 1 1/4 mi. southwest of Beaverton. Adv p 51

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

For Rent—Furnished 1-room house. Close in. #20. A. Brandt. Adv e 50f

Radio Bargain—One 5 tube, one 2 tube, with or without equipment. Terms. L. L. Lasswell, Beaverton, Ore. Lombard at 3rd. Adv p 50

OREGON LEADS THE U. S. AGAIN

For the third consecutive year Oregon leads all states in the organization of new Granges—23 during the year. Nebraska was second with 14; Idaho next with 11, while California has fourth place with 10. The total number of new Granges in the United States for the year was 147.

There were eight new Pomona Granges organized in the country during the year, with which Oregon is credited with four, or one-half of the country's total.

There are now about 250 Granges in the State and the organization is growing rapidly.

YOUR HOME
MAKES YOURS THE HOME OF SATISFACTION.

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

—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—

Found—Book, inclosed within which were a pair of nose glasses and a clipping concerning temperance. Owner may have same by calling at this office and paying for this ad. Adv e 49f

You will find in our showing of Winter House Slippers, scores of smart styles, including a number of new models shown this season for the first time.
All sizes for Men, Women, Children
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Mister Quice
If there's trouble up your way
Send for us without delay—From the progress of Mr. Quice.

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WATER, ST. BEAVERTON, OR.
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An experienced MARCELLER in attendance
FIRST CLASS WORK AT REASONABLE PRICES

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