Business Directory

TEACHER OF PIANO CHARLES O. GRAY of Portland Will Come To Beaverton One Day A Week For Information Phone Garfield 5918

THE RESIDENCE OF THE PARTY OF T **TAILORING** Hemstitching & Pleating

THE SUMMERS SHOP S. M. C. SUMMERS, Prop. SEEDER SEEDER SEEDER

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

C. W. NOYES ATTORNEY AT LAW Collections-All kinds-Insurance In Judge C. H. Fry's Office

BEAVERTON AUTO WRECKING COMPANY

Beaverton :-:

NOW OPEN FOR BUSINESS Parts For All Cars. Only Good Parts Sold. One-Half & Less

DR. SAMUEL SORENSEN Dr. Samuel Sorenson, D. V. S. Graduale 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

N. P. Johnson PLANS FURNISHED Estimates Gladly Given Beaverton R.

Mapes & Son BILLIARD PARLORS

Tobaccos

Confections Soft Drinks Cady Building Watson Street

BEAVERTON BARBER SHOP C. J. Stevens, Prop. Shave 25c Haircut 350 Laundry in Connection

BEAVERTON. ORE W. E. Pegg

Undertaker and Embalmer Grange Building BEAVERTON.

DR. MARIE A. VAN BEEK

CHIROPRACTOR Office Hours 10 A. M. to 5 P. M Rooms 2 & 3, Rossi Bidg. BEAVERTON

> Dr. J. R. Talbert DENTIST

Rossi Building

Beaverton

SEREER BERRERES F. W. BISHOP Plumbing and Heating

HARDWARE, PAINTS. Phone 320 -: Beaverton THE RESERVE TO BEREAT.

IF YOU WANT TO SELL SEE COVELL & Co.

TO REMOVE SALT IF YOU WANT TO BUY, PROM CODFISH, IT IS ADVISABLE THAT THE PISH BE TAKEN SEE COVELL & Co. If You Want To FROM THE SALTY OCEAN WHILE YET AMENOW, RAISE Loan Or Borrow Money SEE COVELL & Co. HIM IN FRESH WET SVER BE BALTY!

The Comic

Strip

HOME HINTS

AH OLD TEHLES RACKET MAKES A GOOD ASH SIFTER

Classified Advertisement Will Rent Vous House The Baaverton Review



Friday, December 4, 1925

Issued Every Friday At Beaverton, Oregon.

J., H. Hulett Editor and Publisher

der the Act of March 3, 1879. Subscription, \$1.50 per year.

Advertising rates on application. Those who can, do-those who can't, criticise.

Reading is good, but good eading is infinitely better.

You will fing that the busy pan is usually the happy one.

It is surely not false modesty that blinds people to bare facts

If you are doing good work, lon't worry. Somebody will find

Better late than never should e amended to "Better never ie late."

It is only too true that the product of a still does not make

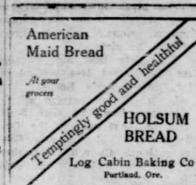
Doubt is the tack upon which most men's ambitions are punctured.

To better your condition you must first better yourself. The rest is easy.

A lot of fellows who expect to get the cream of life never do any milking.

A man of few words is admirable unless he insists of repeating them.

It may appear strange, but slip of the tongue is often responsible for a hard fall.



carning capacity out of proportion to their earning capac-

A bird on the hat may not or worth more, but it surely co.'s more than two in the

That so-called "Applied Pay

We have heard that in Mary land it is illegal for a woman waste of time.

It is said that a miss tacks

Men are a great deal like motors. Their knocking indi cates that there is something

wrong with them.

Pride Before the Ax Van Groos

TURKEY you are strutting round the yard.
Your days are spent in showing of

SOME PAIR Henry Ford and Rockefeller-

The richest men we know, One makes a little flivver; The other makes it go.

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

Note Our Prices

Princess Hard Wheat Flour \$2.24 Crown Sperry 2.34 Fisher's Blend.

Scratch-food \$2.85 per sack Berthold Egg Mash \$2.75 per sack Berthold Dairy Feed \$1.75 per sack

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

Household Dept.

VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

WHITE SAUCES

The importance of all sauces can hardly be over-estimated tary. Sauces are used as accompanichology is nothing more than ments for fish, meat, poultry, ipe. Just before serving add the application of plain com- and vegetables, and are foun- the lemon juice and shrimps. dations for soups, purees, gra- To serve over boiled white fish vies, and bisques. The differ- such as halibut or pour over ence occurs in the thickness of toast for a luncheon dish. the sauce, which varies accord to so through her husband's ing to the use. Many dishes pockets. At our house it is a have their flavor improved by grated cheese, one-half teathe addition of a sauce, and at spoon sait, one teaspoon preother times we use a sauce to pared mustard, one feaspoon of add flavor to an otherwise Worcestershire sauce, paprika. five thousand two hundred and tasteless dish. Some vegetable Prepare the Master Recipe, add of bland flavor and meat that cheese and seasonings and stir

> sauce to go with them, soned, and the thickening must at once, be thoroughly cooked to do away with any raw-taste. The

quet, whole cloves, or onions. hot on buttered toast. To keep any white sauce warm for any length of time, put a Scotch Woodcock-Prepare th sauce has not been blended well and is lumpy, beat well with an egg beater. This will Chicken a la King-3 cups of

ring constantly until creamy; or in rameking add seasonings.

Variations

Cream Sauce-Follow Master lecipe, using thin cream half cream and half milk. To

grated cheese. paprika and salt. To be served water, over vegetables.

boiled eggs, one-half cup finely thoroughly sterilized. minced chicken or ham, two ta-Recipe; to this add the pimen pectin, and three parts of the to and green pepper; cut essa in halves lengthwise, remove sugar. yolk: mash, season and add the minced chicken; refill the FERMENTING VINEGAR halved egg whites, piling the mixture high. The mixture can try bag. Place stuffed aggs on a platter and pour the hot hot sauce over them. Serve at

Onian Sauce-Prepare Master Recipe. Stice une small holes drilled above the vinegar onion and cook in boiling water level at each and of the bar until tender. Press through a rel. This allows free orceulasauce, or grate the raw onion tion has started the barrel is and add to the sauce.

half cup of shrimps or small barrels too full, preventing free oysters, one teaspoon lemon juice. Prepare the Master Rec mentation has started, the bar-

106 O. E. S. Regular meeting Wednesday evening, Dec. 9, at 8 P. M. Election of officers. Dues payable. Visitors welcome. Please bring receipts, . By order of the W. M. Jessie C. Pharis, Secre-

Wolsh Rarebit-One cup of seventy-eight feet of being as of bland land long and slow-until melted. Do not allow the ly need a suitably seasoned mixture to boil after the cheese is added. Serve on slices of A well-made sauce must firs bread toasted on one side only, of all, be smooth and free from pouring the mixture over the lumps. It should be well- untoasted side. Sprinkle genblended and not too highly sea- erously with paprika and serve

> Lobster Wiggle-1 cup lobsauce must be made of good ster, one cup peas, I teaspoon materials to have a fine flavor. lemon juice, one-half teaspoon Meat stock may be used in salt, one-half teaspoon chopped place of milk. A variety of fla- parsley, dash of red pepper. vorings may be obtained by us- Double the Master Recipe; add ing catsup, chili sauce, Wor- the lobster and cooked peas, cestershire sauce, kitchen bou- and cook one minute. Serve

> few pieces of butter on top Master Becipe; to this add 2 and cover with a lid and set tablespoons of essence of anin a pan of hot water. The chovies or anchovy paste, and butter and cover prevent a i hard cooked eggs cut into seum forming. In case the quarters. Pour over toast and

beat the lumps out and give cooked chicken, four egg yolks the sauce a glossy appearance, or two whole eggs, one-half of Master Recipe for a White half of a shredded pimente, t Sauce of Medium Thickness cup mushroom caps, one tea-Two tablespoons butter or but- spoon lemon juice, Double th ter substitute, two tablespoons Master Recipe; using one eup flour, one cup cold milk, one- of thin cream and one cup of half teaspoon sait, and pepper chicken broth in place of milk. to taste. Melt shortening, re- Set dish over hot water, add more from fire, add flour and chicken sliced or cut in cubes, mix until smooth; return to the and the pimento; let cook until Beaverton Review, \$1.50 per ye stove, cook until froths, then hot, then add well-beaten eggs add cold milk and cook, stir- and seasonings. Serve on toast

PECTIN IS HOME-MADE TO USE IN FRUIT JELL

Pectin for future jellymakbe used when a richer sauce ing is preserved at this season of the year by forward-looking Oregon housewives. A home Cheese Sauce-Prepare the supply may be made by taking each cup apple peels or small apples and of sauce add one-half cop of simmering them for about two Season with hours with a slight addition of

The juice extracted is then preserved in well-stoppered bot Eggs a la King-Six hard- tles. The bottles should be

Combined with various fruit blespoons shredded green pep juices, this product will make per, two tablespoons shredded a good grade of jelly. Proporpimento. Double the Master tions to use are one part of fruit juice to four parts

NEEDS GOOD AERATION

In making vinegar, care is be easily forced through a past taken to acrate the fermenting cider wett. This is pacessary to get a proper strength vinegar.

Barrels in which the fermentation is taking place are firmly supported on the sides with tion of air. After fermentanot disturbed.

Unsuccessful vinegar making Shrimp or Oyster Sauce-One is usually due to fining the circulation of air. After ferel is not disturbed.

Unsuccessful vinegar making is usually due to filling the barrels too full, preventing the free circulation of air. Low acetic acid content of vinegar is usually due to low sugar content. Sugar completely fermented will yield a high test

Beaver Chapter No. WANTED and FOR SALE WANTED and FOR SALE

For Sale-Used phonograph records, 35 cents. Bring in an Minimum charge of 25c for old one and get another for any ad. 20 cents. Pitt's Apple House, opposite Beaver Theatre. We Wanted-Old cars bought to play all records for you. wreck. Beaverton Auto Wreck-Adv c

ing Co. Lost-A grip, with name Wanted-Cook stove for cash. Geo. Haulenbeck, Sapulpa, Must be cheap. J. Barger, Okla. Finder please leave at General Delivery, Beaverton. Haulenbeck's Lumber Yard.

A BOY'S OPINION 9/ THANKSGIVING

Mary Graham Bonner



I never eat all I can, Yet they say that I must grow So I'll become a strong man. malen.

When I go out to dinner I have to be too polite Yet if I don't grow a lot I'll be a miserable sight.

Once a year I get a chance And add strength and height this way.

I don't think boys could ever be men Were it not for Thanksgiving Day!

(Copyright, 1925, Western Newsparer Union)



MAKES STRONG AND HEALTHY CHILDREN.

YEAGER'S FAMILY- LOAF BREAD

You'll find the heat to give you ease, We please to work work to please. from the proverbs of Mr. Quick. SN'T that particular radiator radiating as it should? We can quickly remedy whatever is the matter with it. Ask our heating expert up to your house. DLUMBING

Adv c52tf

Adv p 1

Lost-A red, slick-haired dog,

6 months old, from Gal-

loway's, third house south of

Studio. Reward. Adv p52-1

It is easier to forget a favor

than it is to forgive an in-

W.I.NOYES

Mister Quic

StudioBarber 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 -ci your powers -your capabilities reflected from your home bank Bank of Beaverton -opportunity helpers -of opportunity seekers

-to-day -the secret of attain ment

