

Business Directory

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

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

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

BEAVERTON AUTO WRECKING COMPANY

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

DR. SAMUEL SORENSEN
 Dr. Samuel Sorenson, D. V. S.
 Graduate and licensed veterinarian

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
 P. one 6231 Beaverton R. 2

M. J. & Son

BILLIARD PARLORS
 Cigars
 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 DEEK

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. EISHOP

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

The Beaverton Review

Friday, December 11, 1925
 Issued Every Friday At
 Beaverton, Oregon.

J. H. Hulett
 Editor and Publisher

Registered as second-class matter December 19th,
 1922, at the Post Office at Beaverton, Oregon,
 under the Act of March 3, 1879.

Subscription, \$1.50 per year.

Advertising rates on application.

Seven days without food
 make one week.

A sock on the foot is worth
 two on the jaw.

A jazz band is a group of
 people paid to play static.

Even an optimist can't see
 much fun in missing the street
 car.

A telephone call is quite
 often called an engagement
 ring.

A woman's tears are the
 greatest water power known to
 man.

When someone else does it,
 it's sin; but when you do it,
 it's experience.

We suppose the reason that
 flappers have their domes shined
 is to prevent leakage.

When a bank cashier disappears
 without explanation, no
 explanation is needed.

A sign in a music store
 window: "Kiss the Girl You
 Love," and several others.

Studio Barber Shop

An experienced MARCELLER
 in attendance
**FIRST CLASS WORK AT
 REASONABLE PRICES**

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

Specials This Week in Flour

Crown \$2.29
Sperry 2.29
Fisher's Blend, 2.29

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**

YEAST COFFEE CAKES

This Master Recipe makes a
 very superior sweet yeast mix-
 ture. While the recipe calls for
 compressed yeast, homemade
 yeast or dry yeast cakes can
 be substituted.
 I would advise making this
 coffee cake in the daytime rather
 than letting it remain over
 night.

The first part, or sponge,
 should be very light before the
 materials in the second part
 are added, otherwise the cake
 will be very slow in rising and
 will not be as light as it should
 be. After the first and second
 parts have been combined, treat
 the mixture just as you would
 a bread dough, allowing it to
 more than double in size.

Cinnamon Rolls—Prepare the
 Master Recipe. When light,
 roll dough into a sheet one-
 half inch thick. Brush over
 with melted butter, sprinkle
 with sugar and cinnamon, and
 if desired, seedless raisins.
 Roll up as for a jelly roll, and
 with a sharp knife cut in
 slices about one inch and a
 half thick. Place these slices
 upright in a well-greased pan
 and stand in a warm place to
 rise. Allow to become very
 light before baking. These can
 be varied by sprinkling brown
 sugar in the pan after greas-
 ing and placing the slices on
 sugar. When baked, turn up-
 side down, the brown sugar
 forming a candied top. Care
 should be taken not to use too
 hot an oven for these rolls.

They can also be baked in
 muffin pans and treated in the
 same way. Will make about
 eighteen rolls.

Plain Sweet Rolls—Prepare
 Master Recipe. When light
 form into any desired shape,
 brush over with yolk of egg
 diluted with two tablespoonsful
 of milk. Allow to become light
 and bake. If perfect rolls are
 desired, do not put close to-
 gether in pan. As soon as bak-
 ed, brush over with egg yolk
 mixture or the unbeaten white
 of egg to glaze. This should
 be done as soon as rolls are
 removed from the oven so the
 mixture will dry at once from
 heat of rolls. Will make two
 dozen rolls or one cake and one
 dozen rolls.

Plain Coffee Cakes—Prepare
 Master Recipe. When light,
 roll out to about two inches
 thick, place in well-greased
 shallow baking pan, and brush
 over top with yolk of egg dilu-
 ted with two tablespoons of
 milk and then sprinkle top with
 the following mixture: One-
 half cup of soft bread crumbs,
 cinnamon, two tablespoons of
 sugar, two tablespoons melted
 butter. Let coffee cake stand
 until light and bake in a mod-
 erate oven. This amount will
 make one medium sized cake
 and twelve rolls.

Tea Ring—Prepare the Master
 Recipe. When light, roll out
 to about one-half inch thick-
 ness. Brush over with melted
 shortening, sprinkle with sugar,
 cinnamon and seedless raisins,
 or raisins and chopped walnuts.
 Roll up like a jelly roll, join
 the ends, forming a ring, place
 on well-greased pan, and with
 scissors cut three-fourths thru
 the ring of dough in pieces
 about two inches apart. After
 cutting, turn each piece over,
 brush over with yolk of egg
 diluted with two tablespoons of
 milk. Let rise again and bake
 in a medium oven about twen-
 ty-five minutes. When baked,
 brush over top with unbeaten
 white of egg. This gives a
 high gloss. Have oven at mod-
 erate heat.

Wreath Cake—Prepare Master
 Recipe. When dough is light
 roll to one-half inch thick-
 ness, and spread with the follow-
 ing mixture: One cup chopped

raisins, one lemon (in-
 cluding juice and grated rind),
 one soda cracker rolled into
 crumbs, one beaten egg. Roll
 up dough as for a jelly roll
 and join the ends firmly to-
 gether. Place in a well-greased
 pan with a center tube, brush
 over the top with the yolk of
 an egg diluted with an equal
 quantity of milk. Let rise un-
 til double in size, and bake in
 a moderate oven about thirty
 minutes. Glaze with the egg
 yolk mixture when baked.

Master Recipe—First part:
Sponge—One cup scalded milk,
 one compressed yeast cake, dis-
 solved in one-fourth cup luke-
 warm water, one and one-half
 cups flour. **Second Part: Dough**
 —one-fourth cup melted but-
 ter, one-fourth cup sugar, one
 egg, well beaten, one teaspoon
 almond flavoring, one-half tea-
 spoon salt, about three cups of
 flour. Cool milk to lukewarm,
 then add dissolved yeast cake
 and one and one-half cups of
 flour. Beat until smooth and
 put in warm place until light.
 This will take about one hour.
 Sponge is light when it is full
 of bubbles. Then add other in-
 gredients, turn on board, and
 knead until smooth and elastic
 and does not stick to hands or
 board. Place in well-greased
 bowl, brushing over top of the
 dough with melted shortening.
 Allow to rise to two and one-
 half times its original size.
 This will take two hours or
 more. Then the dough is ready
 for the various coffee cakes.

If a richer dough is desired,
 double the quantity of shorten-
 ing and eggs, using only one-
 half cup of milk. This amount
 will make two medium sized
 coffee cakes.

**WHAT LAST YEAR'S
 GRADUATES ARE DOING**

(From the Beaverton Hummer)
 Ed Day, Columbia University
 Elva Eksstrom, O. A. G.
 Rutie Santoro, Pacific
 Mary Santoro, Pacific
 Rhoda Shellenberger, Pacific

Monmouth Normal
 Robert Hoeken, O. A. G.
 Thesia Pegg, Post Graduate
 Course at B. H. S.

Durward Finley, Working
 Helen Jamieson, Working
 Orma Lemmon, Married
 Arthur Lang, Working
 Luella Finnell, Monmouth Normal
 Frances Hart, Monmouth Normal
 Javacs Jamieson, Working
 Bertha Matzke, Working
 Helen Marvin, Working
 Cecil Knudson, U. of O.
 Lutina Hulett, Post Graduate
 Course at B. H. S.

Joan Stiekney, Working
 John Gray, U. of O.
 Eva Whitworth, Working
 Gordon Halsten, Working
 Carra Peterson, Pacific
 William Maurer, Working
 Jean Jackson, Married
 Lucile Hite, Staying at home
 Homer Wilson, Working
 Alice Beach, Working
 Mary Kingston, Working
 Doris Woodruff, Studying art
 Loy Antrim, Working
 Dorothy Cochrane, Working
 Studying music

Leland Cook, Working
 Ruth Brown, Working

**PROSPECTS GOOD FOR
 WINNING DEBATE TEAM**

(From the Beaverton Hummer)
 The outlook for a winning
 debate team to represent B. H.
 S. is very bright. There are
 many convincing orators—over
 twenty in all—who are working
 hard on their material. Class
 tryouts will be held the week
 before Christmas. We have Mr.
 Cochrane to coach us again and
 everybody who knows the re-
 sults he has had in former
 years will know what to expect
 now.

CASTORIA
 For Infants and Children
 In Use For Over 30 Years
 Always bears
 the
 Signature of *Dr. J. C. Watson*

GIRLS' GLEE CLUB

(From the Beaverton Hummer)
 The Girls' Glee Club met the
 first of the school year and
 elected the following officers:
 President, Georgianna Malar-
 key; Secretary-Treasurer, Ruth
 Maurer; Director, Mrs. Metzler.
 There were eleven members
 from last year, so tryouts were
 held for the seven vacant places.
 It was decided that any girl
 who made the Glee Club one
 year would be a member as
 long as she was in school.
 The eighteen members of the
 Glee Club are: First Sopranos
 Mary Crabtree, Merza Halsten,
 Viola Hansen, Georgianna Ma-
 larkey, Dorothy McMichael, Vir-
 ginia Parks, Gladys Shellen-
 berger, Edith Williams; second
 Sopranos, Rachel Clark, Edna
 Frewing, Frances Maurer, Ruth
 Maurer, Helen Stiles, Frances
 Sundberg; Altos, Gladys Beyer,
 Gladys Junkin, Helen Kearns
 Clarice Law, Martha Woodruff
 Accompanist.

We have had a few meetings
 lately to decide upon a uni-
 form. Black dresses with white
 collars and cuffs, and orange
 heavers on the pockets were
 chosen.

Each girl, upon serving two
 years in the Club, will receive
 a silver pin in the shape of a
 lyre engraved with B. H. S.

The Glee Club sang at the
 Eastern Star Bazaar and also
 before the assembly on Wed-
 nesday.

Most of the work this year
 has been done on selections for
 the vaudeville and "Lady Fran-
 ces".

FINANCE COMMITTEE MEETS
 (From the Beaverton Hummer)
 The Finance Committee held
 a meeting November 19, The
 committee is composed of:
 Mr. L. R. Dean, chairman, a
 member of the school board;
 Mr. V. A. Wood, a parent;
 Mr. E. G. Webb, a faculty
 member; and
 Gayford Wilson, Treasurer of
 the Student Body.

The Committee went on re-
 cord as favoring the high school
 annual providing that \$200.00

was available for the purpose.

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WANTED and FOR SALE

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

For Sale—Get your Xmas ap-
 ples now. Prices to fit ev-
 ery pocketbook. Special sale
 on used records, 3 for \$1.00.
 Pitt's Apple House, opposite
 Beaver Theatre, Beaverton,
 Oregon. Adv c 2

Wanted—Old caps bought to
 wreck. Beaverton Auto Wreck-
 ing Co. Adv c521f

For Sale—Fumed Oak dining
 table and buffet. Mrs. D. C.
 Howard, 2nd and Lombard
 Streets. Adv p 2

For Sale—Jersey cow. Price
 \$75. Fresh soon. N. Maki,
 Rt. 3, Box 127. Adv p 2-3

For Sale—Household goods, din-
 ing room set, cook stove, etc.
 North side of Front Street,
 Third house west of Cedar
 Street. Adv p 2

For Sale—Loose timothy hay.
 C. Bernard. Adv c 1-4

worth of advertising is sub-
 scribed, and 225 annual cou-
 pons are sold so that the pub-
 lication will be on an absolute-
 ly sound financial basis.

The Committee also looked
 over the Treasurer's books and
 pronounced them as being all
 O. K.



**W.I. NOYES
 Master Quick**

YOU WANT COMFORT!



Heating is our one big
 boss.

We will make you warm
 as fast—From the
 proverbs of Mr.
 Quick.

Is your house comfort-
 able? Is there plenty
 of heat? No. Well,
 why not ask us to help
 you out. We find the
 way and tell you the
 cost at once.

**PLUMBING
 HEATING**

W.I. NOYES
 WATSON ST. BEAVERTON, OR.
 224 09 NIGHT SERVICE
 PHONE BEAVERTON 3 10 33



**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

MICKIE, THE PRINTER'S DEVIL



By Charles Sughroe

A Sticker

The Comic Strip
 WHY WILL PEGGY
 JONES NEVER
 MARRY SANTA
 CLAUS?
 BECAUSE THEY
 AIN'T NO
 SANTA CLAUS
 HERE!