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HATE

By
Arthur D. Howden Smith
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ARTHUR D. HOWDEN SMITH
WNU Service

STORY FROM THE START

Returning to America, during
the War of 1812, after a success-
ful voyage, Capt. Lion Fellowes'
merchant ship Sachem was sunk off
Portugal by a British frigate. His
crew survivors, but Fellowes
reaches shore exhausted. His life
is saved by an English-speaking
girl who conceals her identity.
He learns from her, however,
that she is about to set out for
Lisbon. Fellowes goes to Lisbon,
hoping to find a vessel America
bound. He meets Captain Chater
of the American ship True
Bounty, an acquaintance. Chater
offers him a berth as mate. Fel-
lowes refuses, knowing Chater is
disloyal in trading with the en-
emy. He meets the girl who
saved his life, Cara Ingelipin,
daughter of the owner of the
True Bounty. Cara induces him
to sail as mate. Fellowes falls
in love with her. The True
Bounty is stopped by the British
frigate, Badger. Captain Col-
lishawe, despite his American
citizenship, takes Fellowes aboard
the Badger a "pressed"
man. Maddened at what he be-
lieves is Cara's and Chater's
treachery he strikes Collishawe,
who orders him a hundred lashes
with the "cat."

CHAPTER IV

Tom Grogan and Cuffee Cock-
roach

In his delirium Fellowes was
plagued by a weird specter—the head
of Collishawe on the snowy torso of
Bob Clinch—that brandished a drip-
ping cut over his lacerated back. But
always as the lashes were about to
fall a gigantic black figure intervened,
and a soft, crooning voice quieted his
frenzied defiance.
"Hush yo'se, marn'r, Cuffee hol' yo'
hand. Dar, yo' don' need nother—ain't
only Cuffee 'n' Tom wid' yo'."
Fellowes raised his head as the
negro spoke, and his lips parted in a
groan. He was lying on his stomach
on a pile of hammocks; the yellow
glare of a battle-lantern, suspended
above him, revealed the confined space
of the Badger's berth-deck. From his
neck to his loins his back was a blaze
of agony.
"How long have I been here?" he
whispered.
"Dis two night. Yo' hab much bob-
bery, marn'r. Yo' holler, an' yo' yell,
an' yo' wan' fo' kill him cap'n. Oh,
my aunt, yo' plenty sick!"
Fellowes moved again, tentatively, to
ease a stiffness in his legs, and with
the stab of pain which shot through
him he felt an oily moisture percent-
ing down his flanks.
"Wha' have yo' got on me?" he
asked, between gritted teeth.
"Plenty slush. Dat best fo' yo'
Bob Clinch fetch him from cookee.
Yo' go fo' sleep." The negro settled
back on his heels. "Sleep mo' better
fo' yo'."

of liquid polysyllables fell like an
anodyne on Fellowes' aching nerves.

The Long Islander improved steady-
ly. His back, which, fortunately, he
could not see, remained a horrid spec-
tacle; but gradually the shredded
flesh commenced to scab over, and,
what meant most to him, his nerves
eased off from the terrific tension im-
posed upon them. And now he was
morbidly anxious lest the mitigation
of his pain should quench the fire of
hatred burning in his heart. But he
need not have concerned himself. The
first time he was assisted to the spar-
deck, and saw, aloft in the sacred
precincts aft, Collishawe's straight,
trim figure, his eyes were clouded by
the same red mist which had blinded
him the day he boarded the Badger.

With nothing else to think of, Fel-
lowes found diversion in whetting the
edge of his hatred, scheming plans of
vengeance. And slowly, as his mind
became normal, he relinquished the
fantastic dreams which had occupied
him in his earlier convalescence. No
ordinary retribution for him! No
blow in the dark, no shot across a
smoke-filled deck, no yielding to sui-
cidal hysteria.

They'd stand face to face, eye, ship
to ship, when the time came. Watch-
ing Collishawe, he discovered the
Englishman's heart was bound up in
the Badger. Smash her, take her
from him, and Collishawe would suf-
fer infinitely more than the pangs of
death. But to take or trap the
Badger Fellowes must first escape
himself, and this posed an apparent-
ly insoluble problem. He judged
his wits over it, and finally called on
Tom and Cuffee for advice.

"Mebbe a man can escape when he's
ashore," commented Tom; "but how
ye goin' to escape anywhere in all this
water?"

"There's always a way, if we can
find it," Fellowes answered dogged-
ly. "We'll must sopp, and keep a
watch. And if we do get ashore I'll
buy a ship that can run the Badger
into her hole in Davy Jones' locker
—and yo' shall be with me."

Cuffee was all smiles. "Yo' hab
Long Tom, marn'r? Fellowe! Oh,
my aunt, I mos' please to deaf wid'
him."

"Ye'll be deaf afore yer pleased,
olger," Tom sighed dolefully.
But Fellowes refused to despair.
"Nononsense, Tom," he exclaimed.
"You shall be bosun. Think! I
carry, Yankee privateer that'll carry
royals in an ordinary blow. You
wait and see."

A few days later the stoop-of-war
spoke the Shannon frigate, which
made signal she was bound south
with dispatches for Admiral Cook-
burn cruising off the coasts of the
Chesapeake, and Fellowes heard the
signalman's report to Collishawe, and
Collishawe's prompt rejoinder.

"My compliments, and ask em to
heave to. Tell 'em Captain Col-
lishawe has important documents for
their admiral's attention. Mr. Curry,
have a boat lowered. I'll see Cap-
tain Broke, myself."

Fellowes remembered the papers
Collishawe had discussed with Cara
Ingelipin and Chater in the True
Bounty's cabin. This could be no
trivial plot, which was referred direct
to the admiral commanding the block-
ading squadron, having previously
been endorsed by British authorities
across the Atlantic.

Another reason for escape. Here
should be a weapon with which to
humble the Ingelipins and Chater. For
he mustn't waste all his hatred on
Collishawe. No! It was Cara
Ingelipin who had betrayed him in the
first place. And sneaking Saul Chater.
If he didn't only escape with any
luck, he'd see them hung in chains
for the traitors they were.

For several hours the two vessels
toasted on the waves, then Collishawe's
boat put off from the Shannon, and
the frigate scurried away south,
while the Badger tacked inshore to
resume her patrol.

Dripping wet in his boat-cloak, Col-
lishawe climbed the Badger's side as
adroitly as though it was a garden-
path. His eye lit on Fellowes, and
the Long Islander, perceiving it, made
a derisive tug at his forelock.

"You are the pressed man who was
dogged!" Collishawe asked abruptly.
(TO BE CONTINUED)

"What Yo' Po' Fool Do?" Cuffee
scolded.
"I'll be up and about soon. And then
I'll attend to the cur who used yo'."

Clinch darted a worried look over
his shoulder.
"Blay that talk, lad," he ordered
gruffly. "Twon't get ye nowhere.
Ye can't reach the cap'n. Ain't it so,
Tom Grogan? Yer a pressed man.
Tell the lad I'm talkin' for 'a own
good."

"Sartin, sartin," Grogan corre-
borated soothingly. "Ye got to use
plain sense. Yer jest a pressed sen-
sible man like me 'n' Cuffee, only ye hit
the cap'n in the jaw—and lived to
reckle't it."

"Aye, aye," agreed Clinch. "Don't
forget that. Cripes, lad, a cap'n can't
let one o' 'a men strike 'm." 'E was
as easy as 'e could be."

"Easy!" Fellowes snapped scorn-
fully. "I'd rather have been killed
than flogged."

Clinch rose uncomfortably.
"See 'ere," he said. "I don't like
the way ye talk. The cap'n's 'e's fair,
but 'e's 'ard. All for discipline, 'e
is."

Fellowes experienced a profound
sensation of weakness. "It doesn't
matter," he mumbled, fighting back
the tears of rage that pricked his eye-
hds. "But if I live—G—d, how I
hate the cur! And her! and her!"

His voice became a wail. There was
a sudden patter of feet on the deck.
"Wha' yo' po' fool do?" Cuffee
scolded. "Buckra marn'r, him slijk-
like ill chile. Yo' wan' fo' make him
mo' bobbery!"

"We ain't done nothin' to him, nig-
ger," Clinch protested. "E was stakin'
in' ag'in the cap'n."

"Yo' let him talk! Cap'n bad man
Somebody him die. Dis buckra marn'r
plenty juju. Yah, him good man, him
juju man."

THERMOMETER USEFUL IN MAKING BREAD



Bread Dough Should Be Kept at a Temperature of 82 Degrees Fahrenheit During the Rising Periods.

(Prepared by the United States Department of Agriculture.)

One of the important uses of the
general purpose cooking thermometer
is in making yeast-raised bread. The
temperature of the dough should be
kept constantly at about 82 degrees
F. throughout the mixing and rising
periods. This can only be done ex-
actly when a thermometer is used.
An oven thermometer, too, will be
wanted when the bread is baked. The
following directions for making bread
at home are given by the bureau of
home economics. The materials in-
dicated yield about three and a half
pounds of bread. Hard-wheat or
bread flour is called for. If a soft-
wheat flour is used a larger quantity
is needed; also more yeast and sugar.
For the same amount of liquid about
two and a half pounds or two and
three-quarters quarts of sifted soft-
wheat flour will be required, and about
double the amount of yeast and sugar.
The liquid in either case may be
milk, water, potato water, or any com-
bination of these.

About 2 1/2 lbs. or 2 lbs. sugar
2 1/2 qts. of sifted hard-wheat flour
1 ounce (2 cakes) yeast
4 tsp. salt

With the temperature about 82 de-
grees F, bread can be made by the
straight dough method with the above
ingredients in about four hours from
the time the dough is mixed until the
loaves are put into the oven. A small
quantity of the liquid, about one-half
cupful, must be set aside for softening
the yeast. If milk is used, it must be
scalded first to check the growth of
bacteria, and then cooled. The part
reserved for softening the yeast should
be cooled quickly, and the rest may
be poured while hot over the sugar,
salt and fat. Other liquids than milk
do not require heating, but often this
is done for convenience in dissolving
and melting the sugar, salt and fat.
In any case the liquid mixture should

be brought to a temperature below
100 degrees F. before mixing with the
yeast. The temperature should be ad-
justed so as to bring the temperature
of the dough to about 82 degrees F.
The flour, except about one cupful,
should be added to the liquid and
mixed thoroughly with a spoon, the
hands, or a mechanical bread mixer.
All the flour may be added at once if
experience has shown the amount nec-
essary. It is impossible, however, to
tell beforehand how much flour will be
required unless flour from this lot has
been used. The dough should be as
soft as it can be conveniently han-
dled, but it should not be sticky.
More flour is required with water than
with milk.

When the flour and liquid are thor-
oughly mixed and the dough no longer
sticks to the sides of the bowl, it is
ready to be kneaded. If a bread mix-
er is used, it kneads as well as mixes.
To knead by hand, turn the dough
out on a clean floured board and work
quickly with the palms of the hands
until it is smooth and elastic.

Allow the bread to rise to about dou-
ble its bulk in a place where the tem-
perature is from 80 degrees to 85 de-
grees F. The bowl may be placed in
a pan of warm water to raise the tem-
perature of the dough if it has cooled
down, and keep it at the right point.
Punch down, turn the ball of dough
over, and allow it to rise a second
time. Divide then into loaves, mold,
grease the top surface lightly, and
place in pans to rise again, regulating
the temperature carefully as before.
Start to bake in a fairly hot oven, 400
degrees to 415 degrees F., depending
on the size of the loaf. A pound loaf
should be baked at a higher tempera-
ture and more quickly than a pound
and a half loaf. Turn the loaves
around after 20 minutes and lower the
temperature of the oven. Bake from
45 minutes to one hour. Cool the
loaves on a rack as soon as they leave
the oven. Do not cover while warm.

BETTER CARE AND REPAIR OF SHOES

Ripped Seams and Soles Often Can Be Repaired.

(Prepared by the United States Department of Agriculture.)

It is not necessary to discard shoes
as soon as they begin to show signs of
wear. Shoes with ripped seams or
with outsoles worn through can often
be repaired and worn for a long time.
Perspiration is hard on shoe leath-
er. It is, therefore, an economical
plan to have two pairs of shoes for

longer if the youngsters are taught
to polish them regularly, to oil them
once or twice a month with a little
castor oil, and to avoid getting them
soaking wet.

The minute a seam begins to rip, the
upper cracks through, a heel twists
out of shape or runs down, or a hole
wears through the outsole, the shoe
needs mending. If the necessary re-
pairs are put off the shoe will not be
worth mending. This is particularly
true if the welt is worn away or the
insole is worn through.

The illustration shows a pair of
shoes with extremely worn soles,
which did not look worth repairing.
The uppers were good, however, and
by having complete new soles put on
for \$2, the shoes were made to give
three months' more service.

Run-down heels are bad for body
posture as well as uncomfortable and
unsightly to wear. Worn heel "lifts"
of leather or rubber can be replaced
easily. Ripped seams in the uppers
can sometimes be hand-stitched at
home.

With a modest repair kit many
minor shoe troubles can be cured by
anyone handy with tools.

Sent to the United States Depart-
ment of Agriculture for a copy of
Farmers' Bulletin 1523-F entitled
"Leather Shoes—Selection and Care."

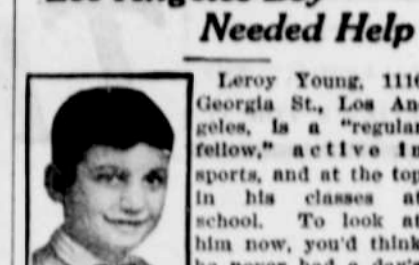
Oatmeal and Date Bars
Good for the children's lunch boxes,
or for social occasions, these bars are
easily made and sure to be liked. The
bureau of home economics, United
States Department of Agriculture, sup-
plies the recipe.

Oatmeal and Date Bars.
1/2 lb. dates (1 1/2 cup pitted dates)
1 cup oatmeal
1 cup butter
1 cup sugar
1 cup flour
1/2 cup milk
1/2 cup brown sugar
1/2 cup raisins
1/2 cup nuts
1/2 cup walnuts
1/2 cup almonds
1/2 cup pecans
1/2 cup cashews
1/2 cup hazelnuts
1/2 cup pineapples
1/2 cup cherries
1/2 cup apricots
1/2 cup plums
1/2 cup peaches
1/2 cup apples
1/2 cup pears
1/2 cup oranges
1/2 cup lemons
1/2 cup limes
1/2 cup grapefruit
1/2 cup pineapple
1/2 cup cherries
1/2 cup apricots
1/2 cup plums
1/2 cup peaches
1/2 cup apples
1/2 cup pears
1/2 cup oranges
1/2 cup lemons
1/2 cup limes
1/2 cup grapefruit

They Were Made to Look Like This.
alternate daily wear. This permits
each pair to dry out between times.
Shoes not in use are kept best on
shoe trees, which can be bought at
reasonable prices.

Mud, water, or excessive dryness
ruins leather. Oil and grease preserve
it. Boots and shoes kept clean, plia-
ble and water resistant will last long-
er. Those for farm or other heavy
outdoor use need greasing. Those for
street wear need polishing only, al-
though the soles may be oiled or
greased.
Children's shoes will wear much

Los Angeles Boy Needed Help



Leroy Young, 1110
Georgia St., Los An-
geles, is a "regular
fellow," active in
sports, and at the top
in his classes at
school. To look at
him now, you'd think
he never had a day's
sickness but his mother says: "When
Leroy was just a little fellow, we
found his stomach and bowels were
weak. He kept suffering from con-
stipation. Nothing he ate agreed with
him. He was fretful, feverish and
punny."

"When we started giving him Cal-
ifornia Fig Syrup his condition im-
proved quickly. His constipation and
biliousness stopped and he has had
no more trouble of that kind. I have
since used California Fig Syrup with
him for colds and upset spells. He
likes it because it tastes so good and
I like it because it helps him so won-
derfully!"

California Fig Syrup has been the
trusted standby of mothers for over
50 years. Leading physicians recom-
mend it. It is purely vegetable and
works with Nature to regulate, tone
and strengthen the stomach and
bowels of children so they get full
nourishment from their food and
waste is eliminated in a normal way.

Four million bottles used a year
shows how mothers depend on it. Al-
ways look for the word "California"
on the carton to be sure of getting
the genuine.

AS FIRST AID
Use Hanford's
Balsam of Myrrh
All dealers are authorized to refund your money
for the first bottle if not satisfied

America Has Practical Broom-Corn Monopoly

Broom corn is one of those nat-
ural products, like cork, that are so
perfectly adapted to the uses to which
they are put that no substitute has
been found or is likely to be found.
It is almost exclusively an American
crop. The first broom-corn market in
this country was developed by the
Shaker community at Watervliet, N.Y.,
in 1788.

In the early part of the Eighteenth
century broom-corn raising and broom
making were largely in the hands of
the Shakers and others in New Eng-
land, especially in the Connecticut
valley. Later the center of the indus-
try shifted to the Mohawk valley. Un-
til well past the middle of the century
New York and Virginia continued to
be the broom country; then production
started moving westward.

Dainty white dresses for baby or
daughter made beautiful by Russ Ball
Blue. Your Grocer has it.—Adv.

The order of the Golden Horseshoe
was the first order established in the
United States. It was organized in
Virginia in 1724.

Of the persons reported as centen-
arians in the 1920 United States cen-
sus, 1,561 were men and 2,706 were
women.

ONE PRESCRIPTION MADE FAMILY DOCTOR FAMOUS



Seldom has any single act been
of greater benefit to mankind than
that of Dr. Caldwell in 1885, when
he wrote the prescription which has
carried his fame to the four
corners of the earth.

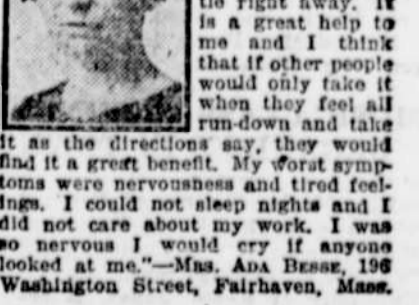
Over and over, Dr. Caldwell
wrote the prescription as he found
men, women and children suffering
from those common symptoms of
constipation, such as coated tongue,
bad breath, headaches, gas, nausea,
biliousness, no energy, lack of
appetite, and similar things.

Demand for this prescription
grew so fast, because of the pleas-
ant, quick way it relieved such
symptoms of constipation, that by
1888 Dr. Caldwell was forced to
have it put up ready for use.
Today, Dr. Caldwell's Syrup Pepsin,
as it is called, is always ready at
any drugstore.

COULD NOT SLEEP NIGHTS

Helped By Lydia E. Pinkham's Vegetable Compound

Fairhaven, Mass.—"I am taking
Lydia E. Pinkham's Vegetable Com-
pound during the
Change of Life and
I think it is a won-
derful tonic. When
I feel nervous and
run-down my hus-
band gets me a bot-
tle the right away.
It is a great help to
me and I think
that if other people
would only take it
when they feel all
run-down and take
as the directions say, they would
find it a great benefit. My worst sym-
ptoms were nervousness and tired feel-
ings. I could not sleep nights and I
did not care about my work. I was
so nervous I would cry if anyone
looked at me."—Mrs. Ada Hesse, 128
Washington Street, Fairhaven, Mass.



dangerous bacteria may cling to skin
or lenses.

Plan the family menu to include
each day an egg yolk for the baby
under two years of age and a whole
egg for every other member.

To make boiled vegetables popular
with the family, drop them in boiling
water and cook them only until they
are tender. This preserves the pleas-
ant flavor, color, and texture as well
as the food value.