

Beaverton Review

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Exploring as second class matter December 9, 1922, at the postoffice at Beaverton, Oregon, under the Act of March 3, 1879.

J. H. Hulitt, Business Manager

In France, taxes are imposed on bachelors, old maids, and childless married couples.

Arsenate of lead is still the standard insecticide for use in codling moth control, reports the Oregon Experiment station.

A stone used as a paper weight for years by an official in India has been found to be the world's largest sapphire worth \$35,000.

A little fellow of our acquaintance wants to know why vitamins were put in spinach and cod liver oil instead of in cake and candy.

ABOUT WOMEN

Bobbed-haired women in Zerbau, Silesia, are subject to special municipal tax.

Dr. Mary Pierson Eddy, a well-known missionary, was the first woman ever licensed to practice medicine in Turkey.

Miss Gladys A. Taylor will take charge of the passenger traffic advertising of one of the largest steamship lines operating from New York.

Miss Jeanne Livingston of Wyoming and Mrs. Afton Seal of Ohio are the only practicing oil geologists in the United States, and perhaps in the world.

Miss Mary G. Lacey of the Department of Agriculture at Washington has compiled an index of developments in agriculture from 400 B. C. to the present.

Miss Kathleen Hoarding, 23-year-old Chinese young woman is the first woman of her race to pass the final law examinations in London. She expects to practice in Singapore.

TERRIBLE MALADY, WHAT?

One of two flappers in the bus was reading a newspaper.

"I see," she remarked to her companion, "that Mr. So-and-So, the octogenarian, is dead. Now, what on earth could an octogenarian be?"

"I'm sure I haven't the faintest idea," replied the other. "But they're a sickly lot. You never hear of one but he's dying."

Mrs. Della Fisher is having some repairs made to her home on Broadway. Geo. Moschowski is superintending the carpenter work.

J. B. Hays was in town Tuesday. He said he had been at the Hillsboro hospital for about a month now. He is looking well after undergoing an operation for appendicitis.

H. D. Cook was in town the first of the week and called on A. E. Wilson, inquiring for Homer and Alden Wilson. Mrs. Cook is a former instructor in the Beaverton high school.

Mr. and Mrs. J. M. Thompson were shopping in town Tuesday of this week. It will be remembered that Mr. Thompson is one of the men in charge of a part of the big road district now embraced in Washington county. He is also a quite recent benedict.

C. J. Bielman left Monday for a fishing trip along the Mackenzie. He expects to be gone till Friday or Saturday. All you fellows that want to hear some good fishing yarns rally round when Cue gets back. We are not promising anything but you never can tell when a fellow goes fishing.

Geo. Lippert was in the Review office the first of the week. Geo. has just returned from a trip to the beach. He says that he found sentiment unanimous for Meier for governor. All we can say at this time is that we hope that George is mistaken and that his guess is as far off as was the guess of those who predicted that Al Smith would be president.

G. J. Lane of California was in town the first of the week trying to dispose of a typewriter. He told a pathetic story of starting to drive to St. Helena where he was to be employed as an auditor but his automobile broke down, en route and he was stranded. He offered the typewriter very reasonably but did not find a buyer, there being a little doubt of the story as he did not have his C. P. A. papers on him. Seemed to be a good way to establish his identity and lacking them was a serious handicap.

Strawberry plants at the Oregon Experiment station which were kept free of runners last fall showed approximately 33 per cent stronger foliage growth and gave a correspondingly greater yield of fruit this year than did plants of the same variety grown under the same conditions which were allowed to develop new plants.

Tell the merchant you saw his ad in the 'Review.'

Black Sheep's GOLD

(Continued from last week)

He had found some all but impossible pieces of ascent, torn a llama from one of the trees that clung to the slope above the rocky wall, and was flinging it down to the "two fellow Simabada."

The wall sloped upwards. The rope, seen in the stream of torchlight, was very long. In a single tense instant, both girls realized that only one could be saved, and each, in the same moment, determined that it should be the other.

But Jinny, Jinny the gypsy, the dancer, unstable in all things, swift in all things, was in that last moment swift to seize and hold the glorious chance of death. While Pia, more deliberate, cooler, was endeavoring to force the rope into the other's hands; while the wall of water and tumbling rock, before which no human thing could live, was sweeping down upon the two, Jinny, crying, "Take him that!" kissed Pia, and flung herself into the flood.

There was but a second left. The rope swung Pia clear of the roaring Romilly, just in time. Above—Sergeant Simol and the greater part of the carriers (some had been swept away, but some had followed the Tatata boy, and climbed safely out), pulled heartily, landing, in a few minutes, one white Simabada, who, strange to say, wept and cried at being rescued.

CHAPTER XIV

The sun was climbing high above the proclaimed goldfield of Tatata, now changed indeed from the lonely basin that held all its treasures untouched for so long. Light blazed from the intangible silver of tin roofs clustered low down in the valley—magistrate's house; licensed "hotel," store; small field hospital. Light danced on running water that was led from springs higher up, and fumed into the various claims, dotting the whole extent of the basin—the basin that was gold-bearing almost everywhere, but, nowhere, carried anything to touch the wealth accumulated in one prospecting claim at the very bottom. On new clean tents, on old soiled tents, on "bush" huts made of sage and black palm, the sun struck fiercely, making every place it touched white-hot; for it was growing now towards noon, and in the low latitude of Tatata, midday found no coolness, almost no shadow, anywhere.

Near the bottom of the pit, above the small flat that held the prospecting claim, were gathered the strangest group that perhaps had ever been seen in that country of strange happenings. Papua. It was far inland, days and days from the sea; but here, on a big flat rock, as on the deck of a ship, stood together a number of men, watching with the utmost attention two who held chronometers and sextants, and were apparently waiting for twelve o'clock to take an observation of the sun.

These were old sailors, of whom every goldfield holds a few. They had held on to their "instruments," as a mate or a master will, so long as he can keep himself and his goods away from the pawnbroker. The field had found them out, and—argued by one Spicer and his mate Caxon, who held the ground nearest to the coveted prospecting claim at the bottom, had got them down here toward noon on the thirtieth day of Smithson's absence from Tatata. Nothing was to be done illegally. As soon as the thirty days were up, and not one second before, the goldfield at large would compute for the possession of that treasure-hole at the bottom; would place its pegs all over the coveted ground. Spicer and Caxon, it was well known, would run the best chance. They had been careful to take up much less than their legal share, but to place their ground—being almost first in the field—all round the prospecting claim. On this account, they were sure to be the first who would strike in the pegs, since goldfields' custom forbids trespassing. "Give us our site at it," Caxon had asked the others, "and we'll stand aside to let the rest of you in right after." The miners had agreed; there was nothing to be gained by rushing, for Caxon and Spicer, having no prospector's claim, could take up only two full claims between them, though they might, and would, pick the best bits. What was left—twenty-nine claims—would be well worth getting; worth fighting for, if fighting had to be done. The warden and magistrate had left his house and come down to the flat; he wasn't very sure about that matter; Papua goldfields had always been conspicuously peaceful, but then, no field had ever shown so much gold in so small a place at Tatata, and, on a field, the more gold, the more trouble.

For the last two hours, a party of natives had been visible, making their way down the sides of the basin.

They seemed—for natives—to be in a tremendous hurry; but no one troubled much about that, since nobody had come to Tatata to study the habits of Papuans. If anyone thought about it at all, he put down the haste to the pig that the men were carrying, wrapped in leaves and slung from a pole—a good pig, by its size, probably one of the tuskers that the Papuan holds "something better than his wife, a little better than his child." When there is a feast in prospect, and especially a feast with tusked pig in it, the Papuan, usually slow, can call on reserves of speed that astound and exhaust the very best of active white men.

"What's the time?" somewhat impatiently asked Caxon of the nearest old salt.

Looking at a huge silver watch, the sailor replied—"Ten past eleven."

"Aren't you slow?"

"Me slow? My watch slow? That watch hasn't lost, not two seconds, in ten years."

"Then why can't we use it, and hang this sextant business?"

"Because," said a tall, fair man with a prettish face—Spicer—we want to be absolutely legal, and if two master mariners make it twelve o'clock, on the day that's the thirtieth after Smithson went away—at twelve o'clock—nobody can say a word about any of our claims afterward."

"It's a blanky long time to wait."

"There's Bob Whitson; he'll shorten it for you if you lend him a boy."

Whitson, the storekeeper—store-keeper on many a Papuan goldfield of old times; growing no younger, but keen as ever on adding to his gains—sent the boy down to the store; saw him back, laden with beer that was priced like liquor brandy, and distributed the bottles, making memoranda in his notebook the while. They drank, wiped hands, sleeves, handkerchiefs, across their mouths, took out pipes and cigarettes, and smoked. They talked, nervously and jerkily, as the minutes, the quarter hours ran by. Some of them watched the team of Papuans, now close at hand.

"There's a fellow has been a policeman," proffered one. "I know the cut of them, in or out of serge, for all that he's got nothing on but a breechcloth."

"I see him," agreed Whitson. "I shouldn't think he had been long out of uniform either. They go back to the pack very quick."

There was another silence.

"What's the time now? Not twelve o'clock yet?"

"Four minutes more," said the oldest of the master mariners. "Those beggars are going to have their feast here. They're putting down their pig."

"My G—d, men," cried a new, young miner suddenly, "that's no pig; it's a corpse!"

The Papuans had paused, and set down their load. The man whom Whitson recognized as an ex-policeman, was unwrapping the leaves. Out of the upper end of the bundle, a hand showed long and pale.

(Continued Next Week)

HOME POINTERS

SUMMER LEMONADE

- 6 lemons
1 cup sugar
6 cups cold water
Lemon slices

Extract lemon juice, add sugar, and stir until dissolved. Then add water and serve immediately, pouring into glasses over crushed ice (not too much ice for children.) Place a lemon slice over the rim of each glass. By dissolving the sugar in the lemon juice before adding the water you will acquire the real "knack" of lemonade making.

WAFFLES

- 2 cups special cake flour, sifted
2 teaspoons baking powder
1/2 teaspoon salt
3/4 egg yolks, well beaten
1 cup milk
4 tablespoons melted butter
5 egg whites, stiffly beaten
Sift flour once, measure, add baking powder and salt and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake on hot greased waffle iron. Serve hot with butter and syrup. Makes six 4-section waffles.

CUCUMBER SALAD RELISH

- (Salad or relish)
1 package lemon flavored gelatin
1 cup boiling water
1/2 cup cold water
1/2 cup mild vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
Green coloring, if desired
2 cups cucumber, chopped and drained
1 onion, finely chopped

Dissolve gelatin in boiling water. Add cold water, vinegar, salt, pepper and enough green coloring to make mixture a delicate green. Chill. When slightly thickened add cucumber and onion. Turn into individual molds. Chill until firm. Unmold. Serve as salad, garnished with mayonnaise, or as relish for fish. Makes 12 half-molds or 6 full molds.

Fruit Molds

Tomatoes, like fruits, can be processed for canning at the temperature of boiling water, while corn and beans and other vegetables need to be processed at a higher temperature for safety.

To prepare thickening for gravies, place the water in a small can or jar with a tight fitting cover, and then put the flour in. Put the cover on and shake well. There will be no lumps.

Doughnuts are likely to crack during frying if the fat is too hot when they are first put in.

For the sake of color and vitamins it is best to cook green vegetables until they are tender and no more.

Canned foods keep best in a cool, dry closet or storeroom. Those in glass jars are best shielded from the light to prevent possible fading.

PIAZZA DELIGHT

- 1/2 cup sugar
2 1/2 cups water
2 cups orange juice
3 tablespoons lemon juice
Grated rind 1 orange

Boil sugar, water and orange rind together for 5 minutes. Chill, add fruit juice and serve.

RASPBERRY PUNCH

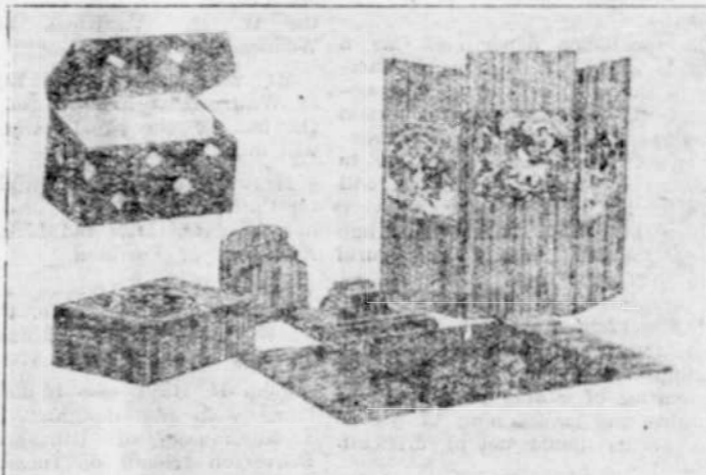
- 1 cup raspberries
1 cup currants
1 lemon
1 pint boiling water
1 cup sugar
1 cup tea

Crush fruit and strain through a cloth. Without taking the pulp from the cloth, put it into another dish and pour the boiling water over it. Drain off, but do not squeeze or it will be muddy. Add the sugar and stir until it is dissolved. Cool thoroughly before adding the fruit juice and tea.

JELLIED PLATTER SALAD

- 1 tablespoon granulated gelatin
1/4 cup sugar
2 tablespoons lemon juice
1 cup cucumber cubes
1/2 cup cold water
1/4 cup boiling water
1/4 cup vinegar
1 teaspoon salt
1/2 cup cooked or canned peas, or green beans
1 cup puffed raisins (plumped)

Make Pretty and Use 'em! Articles at Home



Your spare time can now be utilized by building these pretty and useful articles with no more trouble than following these clear and simple instructions.

For this lovely desk set, the materials needed are: One sheet of gold paper, four prints to suit taste and the articles shown above. Clean, smooth and shellac all pieces.

To construct the telephone screen, remove the hinges and decorate each panel separately. Cut the gold strips for all edges wide enough to lap over one half inch on both sides. Cut the gold panels for the back and plaid panels for the front one fourth inch less than the actual size of the surface. Glue in place, let dry and apply a thin coat of shellac.

The blotter pad can be made by cutting the gold panel large enough to cover the top and base and then, folding over the edges, lapping one half inch all around and underneath. Spread the liquid glue across under the ends of the base and push the pockets into place. To complete, let it dry and shellac. For the ink well and penholder, first remove the glass cup, then cut gold strips for all the edges and for groove, allowing one half inch lap over on both sides. Then cut gold panels one fourth inch less than actual size for various surfaces of the base and the well. Now cut the plaid strips for the edges of the cover, top and bottom, and lepage in place. Let it dry, and shellac.

To make the letter holder, cut the gold strips for all edges and for the top of the base with one half inch to lap over both sides. Cut the gold panels for the backs

of the uprights and plaid panels for fronts, one fourth inch less all around than the actual size, except the bottom edges of front plaid and back gold panels, which should lap over one half inch on the bottom. For the underside, cut the gold panels one fourth inch less all around and glue in place. Let it dry and apply a coat of shellac.

PINEAPPLE PUNCH

- 1 quart water
2 cups sugar
2 cups chopped pineapple
1 cup orange juice
1/2 cup lemon juice

Boil water, sugar and pineapple 20 minutes. Add fruit juices, cool, strain and dilute with ice water if necessary. Either fresh or canned pineapple may be used.

LEMON FROST

Fill a tall glass one-fourth full of cracked ice, fill three-fourths full of lemonade and frost the top with a spoonful of stiffly-beaten egg-white sweetened slightly and flavored with lemon juice.

SUMMER APPLEADE

Wash apples and dice, using the entire apple. Cook with enough water to cover, strain through a cloth and add one cup sugar for each cup of juice thus obtained. Dissolve sugar in the juice and cool. Fill glasses half full of this apple syrup, add to each glass the juice of half a lemon and fill up with ice and water.

FARM REMINDERS

Considerable damage has been done to fruit trees recently through failure of farmers to clean thoroughly their spray tanks in which preparations for killing weeds have been used before using them again for orchard spraying.

The principal factors that seem to affect the cost of filling silos are the size of the crew and the length of the haul, says the Oregon Experiment station in the report of a three year cost study now published in bulletin form, entitled, "Cost of Producing Silage and Kale in the Willamette Valley."

An experiment station is entirely different from a demonstration farm.

CHURCH ANNOUNCEMENTS



St. Cecilia Church

Sunday Masses — 7:40 and 10 a. m. Weekday Mass 8:20 a. m. and 7:30 p. m.

Rev. J. M. O'Neill

M. E. CHURCH

You will have the privilege of a great treat by hearing Dr. Hans Peterson at 11:15 a.m. next Sunday. Mr. Peterson is a physician of much experience and is actively engaged in church work. The Bible school meets at 10 a.m. An hour spent in this school will help establish the high Christian ideals so much needed in our lives today. Volley ball and other games will be had on the church grounds Tuesday and Thursday evenings of the coming week. Other evenings may be chosen at the close of Tuesday's game. The Ladies Aid will meet Wednesday at 1 p.m.

Bethel Church

9:45 a.m. The Church School. R. C. Doty, Superintendent. 11:00 a.m. Morning Worship. Theme: "The Assets of the Religious Man." As this is his last sermon before his vacation, T. A. Dungan offers a summary of religious values. Vocal solos by Mrs. E. G. Webb and Miss Ida Miller. Morning services and Sunday school will be arranged for during the Minister's vacation. —T. Arthur Dungan, Minister

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The former tries out both good and poor crops and practices to save the general farming public the hazards and expense of this work. A demonstration farm shows what can be done with the best methods and crops developed.

The Oregon Experiment station recommends more general practice of spraying or dusting for the control of insect injury and foliage diseases of potatoes.

Although prunes for drying purposes are not usually thinned, both prunes and plums which are to be shipped fresh require thinning to produce a desirable size, says the Oregon Experiment station.

Beaverton Rebekah Lodge No. 248 meets first and third Tuesday evenings at 7:30 P. M. in the I. O. O. F. Hall. Mrs. Marjorie Lewis, Secretary. Mrs. Mary J. Ware, N. G. p-tf

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DIVOT DIGGERS—All The Same To Him (Copyright) OH, THAT FELLA'S AN OLD PAL OF MINE. HE ALWAYS GIVES ME A GOOD BREAK FORE