

Beaverton Review

Friday at Beaverton,
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H. Hulett .. Business Manager

COFFEE AND THE COLD

In the cold and biting days of winter hot coffee is a valuable and exhilarating beverage. Its very warmth is a protection against the chilly weather and its fragrant aroma provides good cheer when skies are grey and the wind is blustery.

Coffee needs no explanation to the American people on the score of goodness, for the average American drinks twelve and a half pounds of it a year. Now, when it is lower in price than for many years, it is appealing more and more to the palate.

But many people do not realize that coffee is a valuable part of the diet in winter because of the gentle stimulation which it gives to the nerves and muscles of the human body. Science calls the caffeine contained in coffee a "nerve nutrient," and it is one of the few stimulants which increase mental and physical activity without a reaction below normal after the stimulation has worn off.

In winter it is good practice to drink coffee frequently because it helps to ward off the depressing effect of the cold. When out in the open for long periods of time a vacuum bottle of the hot beverage often means the difference between discomfort and pleasure.

True

Harry, wearing his first pair of pants, went downtown to see his father. After daddy had told him what a big man he was he asked him if he would like a nickel. Harry replied:

"Well, it makes a feller feel better to have a little money in his pockets."—From the current issue of Liberty.

FIE! FIE! ENGINEERS

Dear Hazel:

Just had a line from my sweet daddy. He's changed schools. Oh! I'm so glad. I never did like engineers. They always leave blue-prints on your neck.

Clara

Crop rotation is almost as effective as farm manure and complete fertilizers in increasing crop yields, says the Oregon Experiment station. However, crop rotation increases the effectiveness of both farm manure and fertilizer. All are necessary, it points out.

HOME POINTERS

Who Likes Candy? You, and You! Talk about the proverbial "sweet tooth"—most of us have not one.

NOTICE OF FINAL SETTLEMENT

In the County Court of the State of Oregon for Washington County, In the Matter of the Estate of W. F. Deal, Deceased.

NOTICE IS HEREBY GIVEN, that the undersigned, duly appointed Administrator of the above named deceased, has filed in the above entitled court and cause his final account and report as such, and the court has fixed the 3rd day of January, 1931, at the hour of 10:00 o'clock a.m., of said day, and the court room of the above entitled court in Hillsboro, Oregon, as the time and place for hearing objections to said final account, and for the final settlement of said estate. Dated this 4th day of December, 1930.

Dw. Grav, Administrator of the Estate of W. F. Deal, deceased.
Hare, McAlear, and Peters, Attorneys for Administrator. c1-5

TEACHERS' EXAMINATIONS

Notice is hereby given that the County School Superintendent of Washington County will hold the regular examination of applicants for state certificates at the County School Superintendent's Office at Hillsboro, Oregon, as follows: commencing Wednesday, December 17th, 1930, at 9 o'clock A. M., and continuing until Saturday, December 20, 1930 at 4 o'clock p.m.

Wednesday forenoon: U. S. History, Writing (Penmanship);
Wednesday afternoon: Physiology, Reading, Composition, Methods in Reading, Methods in Arithmetic;
Thursday forenoon: Arithmetic, History of Education, Psychology, Methods in Geography;
Thursday afternoon: Grammar, Geography, American Literature, Physics, Methods in Language, Thesis for Primary Certificates;
Friday forenoon: Theory and Practice, Orthography (Spelling), Physical Geography, English Literature, Chemistry;
Friday afternoon: School Law, Algebra, Geometry, Civil Government, Bookkeeping;
Saturday forenoon: Geometry, Botany;
Saturday afternoon: General History.
N. A. Frost, County School Superintendent of Washington County, Oregon. adv. c-1-2

but 32 of them, which nothing pleases more than candy! The very word sets the palate tingling, and since the dietitians tell us that candy is a valuable fuel food with a legitimate place in the diet, if eaten with moderation and intelligence, we may welcome the approaching holidays with gladness and merriment!

When our grandmothers made only "pull candy" and carried home a little "poke" of sweets, when the weekly bill was paid, candy was a rarity and a luxury. Now it's cheap to make and to buy. The purchased candy is now made under the most sanitary conditions, from the wholesome ingredients we use in our kitchens, corn syrup and sugar, the best chocolate, fruit, nuts, and coconut.

To the possessor of a knowing sweet tooth, however, there's nothing so satisfying as the home-made variety. It's the first thing the future cook wants to make, and the one delicacy that Dad and Brother will attempt. The secret of candy making consists mainly of following the recipe to the letter and of choosing the ingredients with an eye to cost, flavor, healthfulness, and appearance.

How to Avoid "Sugaring"

The great fear of amateurs is that their candies will "turn to sugar." To avoid this, to keep them from becoming coarse or grainy, use corn syrup in all recipes in which it is appropriate. It is a bit of failure-insurance, which, coupled with the use of a candy thermometer, insure a complete success. Too, corn syrup is healthful, being a mixture of pure carbohydrates, half of which are in the form of dextrin, the most easily assimilated of all. A thorough beating of creamy fudges is another factor of success.

Creamy Fudge

3 cups sugar
1/4 cup dark corn syrup
1/2 cup milk
2 squares chocolate
2 tbsps. cooking oil
1/2 tsp. salt
1 tsp. vanilla
Place sugar, syrup, milk and chocolate cut in seven or eight pieces, in heavy saucepan and stir over fire until sugar is dissolved, and chocolate is melted. Let come to a boil and cover one minute. Remove cover and cook without stirring until syrup will form a soft ball when tried in cold water, (238 degrees F.). Remove from fire, stir in quickly oil, salt, and vanilla. Set in cold water and cool until mixture is thick, and feels barely warm when touched with the finger. Stir until mixture loses its shiny look and is creamy. Do not put into pan before this point no matter how thick fudge seems. Pour into oiled pan, and when cool, cut in squares.

English Toffee

2 cups sugar
1 1/2 cups light corn syrup
1 1/2 cups thin cream
1/2 tsp. salt
2 tbsps. corn oil
1 tsp. vanilla
Put sugar, syrup, cream, and salt into saucepan and stir over fire until sugar is dissolved. Cook to temperature of 250 degrees F., or until a firm ball will form in cold water. Stir quite often, as it scorches easily. Add oil and cook a little longer, to temperature 260 degrees F. When a hard ball will form, add vanilla and pour in thin layer on oiled slab or baking sheet. When cool, break in pieces. Yield: about 2 lbs.

Fondant

2 cups sugar
1/2 cup water
2 tbsps. light corn syrup
1 tsp. vanilla
Put sugar, water, and syrup into saucepan and cook, stirring constantly until sugar is dissolved. Remove spoon and do not stir candy again during cooking. When candy begins to boil, cover saucepan and cook for three minutes. Remove cover, continue cooking, until temperature 238 degrees F. is reached or soft ball stage. Remove from fire and pour at once on cold wet platter. Cool. Beat with spatula until creamy. Add vanilla and knead until smooth. Put away to ripen.

Fancy Caramels

2 cups sugar
1 cup brown sugar
1 cup light corn syrup
1 cup cream
2 cups milk
1/2 cup butter
2 tbsps. vanilla
1 pkg. dates, sliced
Put all the ingredients, except vanilla into a saucepan and cook, stirring constantly, over a low flame until candy forms ball in water (246 degrees F.). Remove from fire, add vanilla and dates, turn at once into slightly greased pans. When cold remove from the pan; cut into squares with hot knife and wrap. Yield: 2 1/2 lbs.

The Mazaroff Mystery

by J.S. Fletcher



Illustrations by Lewis Myers

Crole let out an exclamation of astonishment.

"One hundred and sixty thousand pounds!—for a couple of diamonds!" he said. "Whew!—that's a bit exceptional, isn't it?"

"You have to bear in mind that the diamonds are exceptional," answered Frobenius. "The sum we agreed upon was a reasonable price—not an extravagant one."

"And what happened?" asked Maythorne. "Was the deal carried out?"

"That I do not know," replied Frobenius. "I perceived that after having agreed with the seller as to what would be a fair price, my part was played, and I left seller and buyer talking the matter over."

"You've heard nothing since?" inquired Crole.

"Nothing. I haven't seen Sir Samuel Locke, nor Lady Locke, since that afternoon," said the jeweler. "And of course I haven't seen the blue diamond man. But I feel sure that he was the man who is referred to in the newspapers as Mazaroff."

"I don't think there's much doubt about that," assented Crole. "Well, now, we'd better get in touch with these Locke people," he continued, glancing at May and Maythorne. "Park lane, you said?"

Mr. Frobenius gave us the exact address of Sir Samuel Locke and left us. Crole and I, as if by common impulse, looked at our companion.

"Well?" said Crole. "What's Maythorne looking up from a pattern which he was mechanically tracing on the tablecloth."

"Only one thing to ask—at present," he said. "Did Mazaroff sell those diamonds to Sir Samuel Locke? If he didn't—"

"Well?" demanded Crole.

"Then, in that case, Armistrade's got them—in my opinion. And—the job will be to prove that he has! Where have we got the slightest clue to what we want to establish—that he and Mazaroff met on that first day after Mazaroff and Holt arrived at the Woodcock? But we're getting at something—and it all points to Armistrade. Now let's see this Sir Samuel man and get a step further."

We chartered a taxicab and were driven to Park lane, where we pulled up in front of an imposing mansion, at the door of which we were encountered by footmen whose liveries were rather more gorgeous than the usual run of things in that way. The room into which we were ushered after we had sent in our cards looked as if some very high-class upholsterer had been given carte blanche to wreak his own will and fancy on it. A little, apple-cheeked, rotund man, who wore mutton-chop whiskers and a ready smile came bustling in, a big half-smoked cigar in one pudgy hand.

"I know what you chaps have come for!" he exclaimed, beaming from one to the other of us. "This Mazaroff affair!—I've read it all in the papers, and your names, too, same as what I see on your cards—just so. Now then, what's it all about, gentlemen? It's a queer business, I think—what?"

"You're aware of it, then, Sir Samuel?" suggested Crole. "Well up in things as they've gone?"

"Who isn't?" exclaimed Sir Samuel. "Been plenty in the papers, anyway. Of course me and her ladyship's got all we could set our eyes to. It was only this morning she says to me, 'Sam,' she says, 'as sure as fate somebody'll be coming to us about this here affair!' And—there you are! But I'll tell you what—come this way, gentlemen, and then her ladyship can hear all you've got to say."

We followed Sir Samuel out of the cold grandeur of our first haven into the less formal and more comfortable harbor of another and smaller room, where we found Lady Locke. She was as rotund as her husband; her dress was of the latest fashion, and she had many rings on her fingers, and it struck me that she was somewhat sharper of intellect than Sir Samuel, not quite so open, and infinitely more watchful.

"Of course I knew we should have inquiries made here," she observed, in a slightly affected tone. "I said so, this morning, to Sir Samuel."

"As I've just told 'em," said Sir Samuel. "Though, to be sure, I've no idea as yet as to how they got here. Nobody knows about our transactions with Mazaroff outside ourselves—so far as I know. Of course, Mazaroff may have talked. But now—how did you come to hear of us?"

"My dear Sir Samuel," replied Crole,

solemnly, "there are mysteries within mysteries! A man of your position, and your knowledge of the world will understand me when I say that is a big thing. You've already read a good deal about it—now, to be brief, what can you tell us?"

Sir Samuel settled himself in a chair.

"Well," he said, with a glance at Lady Locke. "This Mr. Mazaroff called here one day—just as you've done—and introduced himself as a man that had big dealings in diamonds and the like in South Africa. He'd heard, so he told us, of Lady Locke as a likely purchaser of something exceptional in diamonds, and he'd thought she'd like to see a particularly fine bit of property that he'd got in that line of goods. Then he told me it was a pair of very fine and rare blue diamonds, and he produced one."

"Only one?" inquired Maythorne.

"Only one," the other, continued Sir Samuel, "he said was in the possession of his agent, a Mr. Armistrade, of Courthouse's bank, who was just then away holiday making in Northumberland. He said he should be seeing Mr. Armistrade very soon, and he would get the fellow diamond from him."

"Unless!" interrupted Lady Locke. "There was an 'unless' about it."

"So there was," admitted Sir Samuel. "Yes—unless Armistrade had got a definite offer from some other customer—Armistrade, he said, had had the first blue diamond in his possession for some months and might have found an advantageous customer for the pair."

"Then you didn't buy?" asked Maythorne.

"No—we didn't buy," replied Sir Samuel. "What we did was this—I telephoned our regular jeweler, Frobenius, and got him to come here and examine the diamond that Mazaroff had with him. They agreed that a reasonable price for such a pair of



"Unless!" interrupted Lady Locke. "There was an 'unless' about it."

blue diamonds would be a hundred and sixty thousand pounds. After Frobenius had gone, Mazaroff and I came to this agreement—if his agent, Armistrade, hadn't got a better offer, or made some arrangement to which they were committed, Mazaroff was to get the second blue diamond from Armistrade, and, on his return to London, show me and her ladyship the pair. If then we decided to buy, we were to have the pair at the price I've just mentioned to you. And of course, that's where it ended. We've never seen the diamonds since."

"Did you ever see Mazaroff after that first call?" asked Maythorne.

"Oh, yes, we did," answered Sir Samuel, readily enough. "He was a very friendly, sociable pleasant sort of man, and we asked him to come and dine with us."

"Had you any other guests, Sir Samuel?" Maythorne asked.

"No, we hadn't, that night," replied Sir Samuel. "Leaving aside, there was her ladyship's nephew, young Jim Mailson—but we don't reckon him a guest. Nobody else."

"And you never saw him again after that?" asked Maythorne. "Never met him anywhere about London?"

"No—never saw nor heard of him again," replied Sir Samuel. "Until

we saw all this in the papers."

"Your nephew, Mr. James Mailson, I think you said," remarked Maythorne. "Did you ever hear him mention seeing Mazaroff in town—after that dinner?"

Sir Samuel looked at his wife.

"I never heard Jim mention that," he answered. "To be sure, Jim knocks about a good deal in fashionable places, and so on—he's away just now, or he could tell you himself. But I never heard him speak of meeting Mazaroff again—did you, Maria?"

"No—I never heard him say anything of that," replied Lady Locke. We had a little more conversation with this worthy couple, and then left them. I was anxious to get out of the house; I had an announcement to make which I could not make before.

"I say!" I exclaimed, seizing my companion's elbow. "You remember that—this morning—I spoke of seeing Mazaroff in conversation with a man who was a stranger to me, but whom Mazaroff evidently knew? Well—there's a photograph of that man—the very man!—on Lady Locke's mantelpiece!"

The two men stopped, staring at me—Crole with an ordinary glare of surprise, but Maythorne with a sudden flash of the eye and an alertness that I had never noticed before in him; it was as if my remark had acted as an illumination.

(Continued Next Week)

DAIRYING
By Dr. L. D. LeGear, V. S.
—St. Louis, Mo.—
Dr. LeGear is a graduate of Ontario Veterinary College, 1892. Thirty-eight years of veterinary work. Eminent authority on diseases and raising of dairy cows, other livestock and poultry. Nationally known lecturer, writer and author.

"To get good cows, raise 'em," is an expression often heard among dairymen. That being true, the next question is how to raise them. In my preceding article I showed that calves can be successfully raised on skim milk and that if the proper method of feeding was used, the skim milk fed cow would compete with her sister who ran with the mother as a calf, in every particular.

It is estimated that half of every hundred dairy calves come from cows where the milk is sold as whole milk. The problem therefore, is how to raise the calves with the minimum amount of milk. When you consider that a calf will consume around 50 gallons of whole milk a month, you can soon figure out what it costs to board that calf for the first six months or until weaning time.

The nation has been absorbed for years in various experiments to find a substitute for milk in calf-raising. Improvements are being made right along. Both the commercial and home-mixed calf meals are now quite satisfactorily used. The problem of course is to produce a food that is easily digestible, that has a chemical content similar to milk, and the necessary vitamins and proteins. Some of the materials commonly used are ground yellow corn, middlings, oat flakes or ground oats, linseed meal and skim milk powder.

The mixtures are prepared with water or milk and fed in the shape of warm gruels. The proportion is about one part of meal to nine parts of water. The feeding schedule for a calf under this method would be about as follows: One pound of gruel daily with the milk during the third week, and then gradually increase the gruel and cut down on the milk. The milk can be eliminated entirely at the end of 45 days, and by that time the gruel will be running about 12 to 15 pounds a day. The gruel diet may be eliminated at the end of four months if desired as by this time the calf will be eating hay and grain.

A mixture recommended by the Wisconsin Experiment Station consists of 4 parts of ground yellow corn, 3 parts of ground oats, 2 parts of wheat bran and one part of linseed oil-meal. This is fed in connection with skim milk—very light at first and gradually increased.

Another method of feeding with a minimum amount of milk is to give the calf a good start on milk, and then jump immediately to grains and roughage. Many experiments have been tried and are being tried to find out just when the change over should take place and how.

For instance some breeders recommend feeding whole milk for three weeks, and skim milk for five weeks, before going into the grain and hay diet. That is a pretty sharp period in my opinion, although a raiser of Holsteins tells me he has fed 170 pounds of whole milk and around 700 pounds of skim milk

(Continued on Page Three)

CHURCH ANNOUNCEMENTS



St. Cecelia Church

Sunday Masses, 7:40 a.m., 10:00 a.m.

Sunday Christian Doctrine, 8:30 a.m., and 9:30 a.m.

Saturday Confession: 3:30 p.m., 4:30 p.m., 7:30 p.m., and 9:00 p.m.

Weekday Mass, 8:20 a.m.

Church of Christ

M. E. CHURCH

J. J. Patton, Minister

Bible school assemblies at 10 a.m. By your work and presence you can assist in this hour's study to enlarge life's usefulness in the kingdom of Christ.

Public worship and pulpit message at 11:15 a.m. Subject, "The Quest of the Ages."

Evening service at Garden Home at 7:30.

The public is cordially invited to all services of the church.

Kinton Church

Services at the church Sunday afternoon were well attended there being a good number of Junior boys and girls from Mountain Home church who furnished part of the program during the service. Older members of the church were present, also a number from Beaverton, Hiteon, and elsewhere. The service was much enjoyed by all.

Nazarene Church

The revival meetings have been going on each night of the week, with good attendance and increasing interest. The messages of the evangelist, E. J. Lord, have been earnestly delivered and effective in producing good results. Quite a number have received definite spiritual help and all who are interested feel that much permanent good is being done. There is no Saturday night service but all are cordially invited to hear the evangelist at both services Sunday, 11:00 a.m. and 3:30 p.m. Sunday school meets at 9:45 a.m. and the Y. P. S. at 6:30 p.m.

Church of Christ

Rev. G. W. Springer, pastor.

There were only two classes in the Sunday School that did not fly over the south pole last Sunday in the Sunday school contest. If you feel that you were in any way responsible for the failure of those two classes to reach their goal, make an effort to be present next Sunday and do your part. The Sunday school always welcomes visitors and new members.

We were proud of the large number present at the Christian Endeavor last Sunday evening. There were 32 present at the prayer meeting, all young people. Nearly all remained for church service, for which they are to be commended. The business meeting was very successful. Don't forget to have the Christian Endeavor pledge memorized by next Sunday. The financial pledges made to the society are also due next Sunday.

The ladies are very anxious to get all work on hand completed before the holidays, and urge a large attendance at Sisterhood meetings on Tuesdays.

There will be regular services, Sunday.

PHONE BEAVERTON 3603 Residence Phone, 3602

HAY, GRAIN, AND FEED

Tulips and Daffodil Bulbs for fall planting

CHARLES BERTHOLD

Hay, Grain, Feed, Poultry Supplies

(Continued on Page Three)

BUSINESS DIRECTORY

Beaverton, Rehokah 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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