

FLASHES OF LIVE NEWS

COURT HOUSE ITEMS

SUITS FILED

The State Accident Insurance Commission filed suit against Henry Hunt on the 23rd of this month. The complaint alleges that Hunt has been operating a sawmill and that his fees for accident insurance figure up to \$278.26. That he has only paid \$146.79 and that interest and other charges make the amount due the commission \$113.41.

Monday of this week, M. B. Bump, attorney, filed the complaint in the case of Marie Moretz vs. Ivan Moretz for divorce. The complaint alleges that this couple were married at Asotin, Washington, August 15, 1917. (Maybe it was Friday as well as the thirteenth. There are also statements to the effect that Ivan runs around with other women, that he curses and swears at his wife, and that he has left her without just cause or reason.)

This couple came to Washington county May 14, 1929, and Ivan is said to have left his wife July 6, 1930. The plaintiff asks that she be given the custody of the three minor children, one fourteen, one about ten, and one only four years of age.

MARRIAGE LICENSES

Harold E. Piep of 804 Franklin St., San Francisco, and Margaret Welsh, Route 5, Portland, issued on Monday, December 28.

Willie May Robinson of Hillsboro and Thos. O. Moreland of Portland were given a license December 24 and were married that evening at the C. C. Bennett home by M. Putman, a Christian minister at Hillsboro. Mrs. L. Ingram and Mrs. A. A. Johnson were witnesses.

Claude W. Page and Eva Brown, both of Toppish, Washington, took out a license, and were married by Rev. C. E. Ward at his home in Forest Grove, Christmas eve.

Harold C. Nash of St. Helens and Ethel Bergland of Gaston were married December 24 at the M. Putman home in Hillsboro. Mrs. John R. Epling and Mrs. M. Putman acted as witnesses.

Cecil V. Ager and Lena Wilkes, both of Union county, were married at the home of Mr. and Mrs. L. E. Wilkes, in Hillsboro, by Rev. Herbert A. Deck late last week.

ORDERS SIGNED

Donald Templeton issued an order on the 21st instant closing the estate of J. Walter Dwyer, deceased. The order directed that all the property in the hands of the administrator be turned over to the mother of the deceased, Mrs. Louisa Dwyer, she being the sole heir. The administrator and his securities were ordered discharged.

W. J. Thornburgh, John Prickett, and John Burnett, acting with Fred L. Creps, administrator for the estate of Frank Creps, deceased, filed an inventory of the estate, which comprises some real estate and a number of articles of personal property, all totaling \$1,465. Creps then recommended that this property be disposed of at public auction for cash in hand. The application for authority to sell was filed on the 23rd instant.

Tuesday of last week an order was filed approving the inventory filed on the same date of the estate of J. R. Stevenson, insane.

An inventory and an order approving the same were filed December 22, in the matter of the estate of Anna Hulsman, insane.

On the same day, another order approved the inventory of the estate of Andrew Englians, insane.

Laura B. Brackenbury, insane, was served with a citation at the Salem hospital, Dec. 22.

ACCIDENTS

Jacqueline Arle, 19, of Portland, was cut about the head; Wallace Langer of Sherwood suffered a scalp wound; Cecelia Trison was cut about the face; and George Trison was cut on the head and shoulders when the machine the latter was driving left the road and ran into a telephone pole near Tigard at a recent date. Trison claims he was blinded by the lights from an approaching car, that he swung his wheels towards the ditch, that his car then skidded and left the road. Langer was taken to a Portland hospital for treatment.

ARRESTS

Chas. Robinson from near Sherwood was arrested in the southern part of the state and taken to jail by Deputies Shendel and Follette, there to be charged with larceny. He is thought to be the one who broke into the Chanlee residence near Scholls.

William McLeod of Strassel was taken into custody by Sheriff Connell. He is said to have been driving an automobile while drunk.

REAL ESTATE TRANSFERS

Mary Cimino et vir to George John Gango et ux, 2.49 acres in North Tigardville.

The Shaw-Fear Co. to Thomas J. Allen, lot 76, Johnson Estate Add., Beaverton-McNeill Acreage.

Thomas McNeill et ux to Roscoe C. Munson et ux, Port of Sec. 6, T. 1 S., R. 2 W.

George A. Riggs et ux to Joseph V. Collins et ux, Part of David Belknap claim 43, T. 1 N., R. 2 W.

Henry Bauer Jr. to Minnie Bauer, 40 acres, Sec. 2, T. 1 N., R. 2 W.

Nellie Hoard to I. E. Taylor et ux, 40 acres, T. 1 S., R. 2 W.

Ida May Shannon to D. C. Gar-

more, part of lot 4, Barnes Acres. Bowman Investment Co. to Carl F. Rodolf et ux, 1/4 acre, being part of lots 38, 25, and 39, Beaverton-Reedville Acreage.

Edouard-Kirby Silver Fox Farm, Inc., to C. M. Bebout, Lots 92 and 94, Johnson Estate Add., Beaverton-Reedville Acreage.

Henry Stewe to Andrew J. Kraft et ux, Lot 21, Woodland Acres.

KINTON HAPPENINGS

Kinton was very well represented at the tax meeting held in Hillsboro Monday.

Christmas day was a guest on Christmas day of his sister, Mrs. W. A. Kirtz, of Portland.

S. H. Pomeroy spent last Tuesday at the home of his brother, Walter G. Pomeroy, of Scappoose. After having the holiday season for a recess, the Kinton school will take up the daily sessions, Monday morning, January 4.

Miss Bertha Gerig, of Salem, has been spending the past week with her grandparents, Mr. and Mrs. August H. Dallmann.

Mr. and Mrs. A. P. Herrick and son, Donald, of Portland, were visitors last Sunday at the home of Mr. and Mrs. E. L. Cox.

Mr. and Mrs. W. A. Robinson of Eugene spent last Sunday at the Pomeroy home. Mrs. Robinson is a sister of S. H. Pomeroy.

The newly elected officers of the Sunday school will begin on their official duties Sunday. It is desired that everyone attend who can.

Mrs. Bertha Shaver and family, and her sister, Miss Matilda Dalgler, spent Saturday in Portland, transacting business and visiting with relatives.

Mr. and Mrs. Virgil Landess and family of Chitwood spent the holidays with Mrs. Landess' parents, Mr. and Mrs. J. J. Van Kleeck, on Pleasant Valley road.

J. C. Snider was taken to Portland Monday morning to receive medical treatment at a hospital. His many friends hope he returns home much improved in health.

There was a large gathering at the home of Mr. and Mrs. Harry A. Richards, Christmas day, when almost all of their children and grandchildren were present.

The following were guests for Christmas day at the home of Mr. and Mrs. J. C. Snider: Mr. and Mrs. Glenn Snider and family, of Lake Grove, and Mrs. Florence Larkin, of Scholls.

Mr. and Mrs. E. L. Cox attended the meeting of Ruby Rebekah lodge of Scholls held last Thursday evening, at which time a Christmas party was held, with a tree and gifts for all.

Friends of Victor Anicker of Portland, formerly of Kinton, will be sorry to learn that he is in poor health. He was operated on recently, and it is hoped that his condition will improve.

Mr. and Mrs. Bert Sparks and son, Clemet, and Mrs. James Steele of Portland were guests Friday at the home of Mr. and Mrs. Robert Pomeroy. Mr. Sparks is a brother and Mrs. Steele a sister of Mrs. Pomeroy.

A large family gathering was present at the home of Mr. and Mrs. August H. Dallman, Christmas day. Guests included the following: Mrs. Olga Gerig and son, David, and daughters, the Misses Miner, Emma, and Bertha of Salem; Mr. and Mrs. Robert Hallis (Bertha Dallmann) of Silverton; Mr. and Mrs. Chris Enabnit and son of Rockwood; Mr. and Mrs. August Obrist and three sons, of Gresham; Mr. and Mrs. Oscar Lierman and family, of Beaverton; and Miss Winifred Weibel, of Gresham.

Aloha-Huber Review

Mrs. Anna Lingman was a Portland visitor Tuesday.

R. P. Rasmussen and family spent Christmas with friends in Portland.

Edwin Johnson and family had Christmas dinner with relatives in Portland.

Mrs. Nancy Lee is recovering from a severe case of ptomaine poisoning.

Mrs. E. C. McElroy was a business caller in Beaverton Tuesday morning.

Helmer Johnson of Portland was a visitor at the Wheeler Beattie home Sunday.

J. O'Connor, who has been quite ill at his home, is reported better at this writing.

Fred Strickland and family were dinner guests of Portland friends on Christmas day.

Mr. and Mrs. Tom Miller and family made a trip to Multnomah Falls, Christmas day.

Mrs. Rebecca Ellerson, who has been sick for the past two weeks, is gradually improving.

Leon Lee and family from Sauvie Island spent Christmas day with Mr. Lee's mother, Mrs. Nancy Lee.

Helen Mayfield and Ronald Wallace, of Camas, Wash., were Sunday evening visitors at the Joe Bush home.

Mr. and Mrs. Sophus Bonlokke entertained friends with a party on

Christmas eve. An enjoyable evening was spent.

Mrs. E. C. McElroy, Mrs. George Ware, and Mrs. J. H. Hulet visited on Tuesday with Mrs. Rebecca Ellerson.

Mr. and Mrs. Ed Nelson and family of Portland spent Christmas at the home of Mrs. Nelson's parents, Mr. and Mrs. Tibbatts.

Mr. and Mrs. Ernest Lange, Mr. and Mrs. Elsworth Bruce, all from Portland, were guests at Sunday dinner at the home of Mr. and Mrs. Joe Bush here.

The Parent-Teachers' association will hold a meeting next Tuesday evening at the schoolhouse. Everyone interested in school welfare is cordially invited to attend.

Harold Price, who is a student at the Oregon State college, spent the holiday season with his parents, Mr. and Mrs. Harry Price. He is planning to return to Corvallis Saturday.

WEDDING DATE OF FAMOUS AMERICAN

In the life-story of any great man, the incident most certain to interest every human being of every age is his marriage. Greatness may remove him from average humanity in every other respect, but in this element of romance he touches the lives of all where all understand him.

January 6 marks the 173rd anniversary of the wedding of George and Martha Washington, insofar as historians have been able to fix the date, says the United States George Washington Bicentennial commission.

Their first meeting occurred when Washington, then commanding the military defenses of the Virginia frontier against the Indians, had hurried down to Williamsburg to urge in person certain needed improvements in his command. At William's Ferry, Washington paused at the house of Major Chamberlayne and was pressed by this friend to stop and partake of hospitality.

Washington at first declined but at Major Chamberlayne's insistence agreed to stay to dinner. The argument that turned the decision seems to have been Major Chamberlayne's remark that the charming Mrs. Custis was also a guest at his home.

There is almost a humorous note in this snare which fate seemed to cast about Washington's heart. With him was his faithful servant Bishop, whom Washington instructed to stay by their horses until dinner was over. The orderly well knew his master's punctuality and took it for granted that the pause at the Chamberlayne home would be a brief one. But dinner passed, the sun sank lower in the West, and still Washington had not emerged.

At last, so the story goes, Bishop was ordered to stable the horses for the night. It was only too evident that George Washington had found business that to him was more important at the moment than his errand with the Governor.

On the next day the journey to Williamsburg was resumed, but no sooner was the business with the Governor transacted than Washington hurried away to where the Widow Custis lived. When he left, the deeply smitten young Virginia colonel must have been in high spirits, for he took with him the lady's promise to wed him as soon as his military service on the Ohio was finished.

They were married by the rector of St. Peter's Church in Williamsburg, and the date of the marriage has been fixed as January 6, 1759. It was a notable and brilliant affair, with the Governor, the military and civil authorities, and the socially elite in attendance.

George Washington was arrayed as the most brilliant figure in the whole assemblage. Naturally so important a matter as the bride's attire must have been in oblivion, and we know that Martha's wedding gown was "a satin quilt, over which a heavy white silk, interwoven with threads of silver, was looped back with white satin ribbons, richly brocaded in a leaf pattern. There were close elbow sleeves revealing a puff and a fringe of lace. Strings of pearls were woven in and out of her powdered hair. Her high heeled slippers were of white satin, with brilliant buckles."

The couple remained at Williamsburg until May, 1759. Then they went to the beautiful estate on the Potomac, to make it their home for the rest of their lives, and to leave it a shrine forever to millions of Americans who hold in reverent memory every incident in their life together.

Nothing in all history outdoes in beauty Washington's attachment to his wife, as she in turn was his best reliance, a source of encouragement in all his trials, a dignified figure in herself, as firmly planted as her great husband in the affectionate memory of succeeding generations of Americans. So January 6 will linger in our history as the beginning of one of the state-ly and lovely romances of all time.

Portland—Of the 25 women who are enrolled in the weight control project of the Multnomah county home extension unit, 22 of them kept check on their weight for a period of five months. During that time, 17 who were overweight at the outset, 10 had lost weight; and three of the five underweights had gained several pounds. Frances Clinton, home demonstration agent, with the cooperation of Lucy A. Case, extension specialist in nutrition, supervised this project.

Five cars of processed strawberries of the 1932 crop have been sold to an eastern buyer by the Hood River Apple Growers Association.

The Cook's Nook

Silver Lining Fudge

The inveterate candy maker is a constant seeker after new recipes. The intriguing name of "Silver Lining" has been given to the latest product of the confectioner, which has the virtue of looking difficult but being very easy to make. It's made in two layers, two kinds to the bite!

Part 1
1 cup sugar
1 tablespoon light corn syrup
1-3 cup milk
1 tablespoon butter
1/2 teaspoon vanilla
1/2 cup shredded cocoanut

Part 2
1 cup sugar
1 tablespoon light corn syrup
1-3 cup milk
1/2 teaspoon vanilla
1 square chocolate
1 tablespoon butter
1/2 cup nut meats
1/2 cup pasteurized dates

Place sugar, corn syrup and milk in a deep saucepan. Stir over low heat until sugar is dissolved, then cook to soft ball stage (about 235° F.). Remove from stove; add butter and vanilla; cool until lukewarm; then beat until creamy; add cocoanut and turn into buttered loaf pan.

While Part 1 is cooling, place sugar, corn syrup, milk and chocolate in a saucepan. Proceed as in Part 1. Add chopped nuts and dates and pour this chocolate mixture over the cocoanut mixture (Part 1 mixture) in the loaf pan. Cut in small squares when cold. About 1 1/2 pounds.

Sugared Nuts

2-3 cup nut meats
1/2 cup confectioner's sugar
2 tablespoons cornstarch
1-3 teaspoon salt
1/2 teaspoon allspice
2 tablespoons cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1 egg white
2 tablespoons cold water

You may use one kind of nut or a combination of two or three, or a mixture. Sift dry ingredients 3 times and then into a shallow pan. Beat egg white slightly with cold water. Dip nut meats into this liquid mixture and roll one at a time in spiced sugar mixture. Place the pan containing the nuts and the remainder of the spice mixture in a slow oven (250° F.) and leave for two hours. Remove from oven and sift sugar from the nuts.

These crunchy, spicy nuts make a delightful last course for your "company dinner."

Gather 'Round The Wassail Bowl

The Wassail bowl, subject of song and story ever since Chaucer drew inspiration from its bubbling contents, is an old English tradition. Its modern counterpart is the punch bowl of today. A good frappe should have a tang not always found in the sweetish combinations; from the convenient canned grapefruit.

Grapefruit Frappe

1 1/2 teaspoons gelatin
2 tablespoons cold water
1/2 cup boiling water
1-3 cup sugar

1-3 cups grapefruit juice

1/2 cup lemon juice
Soak gelatin in cold water; dissolve in boiling water; add sugar; cool. Add grapefruit and lemon juice. Freeze to a mush in ice cream freezer or in mechanical refrigerator trays. Beverage glasses may be filled half full of grapefruit frappe and a mixture of ginger ale and grape juice added.

Stuffed Dates

Customary for this time of year is the serving of stuffed dates. There are many different things you may use in making this confection. Try "Jumbo" Dates this year—just press two dates together, and stuff as one; roll them in chopped nuts instead of the usual granulated sugar.

Besides the plain nutmeat or fondant stuffing you might enjoy using marshmallow cream and shredded cocoanut, peanut butter, orange juice and candied orange peel, fruit paste, or glazed fruit. The aristocrat among stuffed dates is:

Toasty Persian Dates

1 10-ounce pkg. dates
1/2 cup chopped nut meats
1 tablespoon orange juice
2 tablespoons melted butter
1-3 cup shredded cocoanut

Put the dates and stuff them with the coarsely chopped nut meats that have been moistened with orange juice. Place the stuffed dates in a shallow buttered baking dish. Add melted butter and bake in a moderate oven about 15 minutes. Spread the cocoanut in a thin layer on a flat pan, and toast to a delicate brown in the oven with the dates. Remove from oven and chop coarse. Cool the dates and roll them in the cocoanut.

Tiny Tim Apples

10 ounces dates
1 pkg. shredded cocoanut
3/4 lb. seeded raisins
3/4 lb. figs
1 tablespoon orange juice
1/2 cup nut meats
1 teaspoon orange rind

Run dates, cocoanut, nut meats, raisins and figs through food chopper. Add orange juice and rind as mixture is being kneaded into a smooth mass. Roll portions of mixture into "apples" about 1 inch in diameter. Roll balls in cocoanut which has been chopped and colored pink or delicate green with food coloring. Insert whole cloves at top and bottom to represent stem and blossom. Use a tiny piece of citron for a leaf. This recipe makes about 60 apples.

Festive "Logs"

1 pkg. dates
1-3 cups shredded cocoanut
3/4 lb. figs
3/4 cup dried apricots
1 tablespoon orange juice
1 teaspoon orange rind

Chop dates, cocoanut, nut meats, apricots and figs or run them all through the food chopper. Knead in the orange juice. Divide fruit paste in halves. Roll into long strips one-half inch in diameter. Roll in toasted cocoanut or nuts and cut into "logs" one inch or more in length. Tie each "log" with red ribbon or wrap in waxed paper. 1 1/2 pounds.

For Special Appetite Appeal



By Jane Rogers

THE most commonplace foods can be given a special appetite appeal by a little added thought and care in the preparation. Sometimes no more is required than a wise use of seasonings. A small amount of sugar, for instance, will help to restore the garden freshness of all the green vegetables. Again, a particularly tempting dish may often be achieved by the combination of two or more familiar ingredients.

In the secret of achieving such escapes from the ordinary routine lies many a famous cook's reputation for supreme excellence in the culinary art. The housewife who recognizes the value of this secret, and gives it practical application in her kitchen, is well on the road to establishing a similar reputation in her own circle.

Carrots Gervais

Cut twelve medium-size carrots into two-inch lengths. Cook until tender in salted water to which a teaspoon of sugar has been added. In the meantime, cook two chopped onions in melted butter until lightly browned. Mix with the carrots and dust with flour. Salt and pepper to taste. When the flour is thoroughly browned add a cup of soup stock. Cook gently for about ten minutes, and serve very hot.

The DuBois-Kettenring mill at Rainier resumed operations recently. The excavating is under way for the new county courthouse at Medford.

The Central Grocery store in Marshfield has moved to the location formerly occupied by the Mac-Marr store.

The Red & White Store at Rock-away has been greatly improved. Harry Hays has purchased the Blue Ribbon dairy on Hood River Heights.

A "Pay and Save" grocery has opened for business in Albany at the corner of Second and Lyon streets, Albany.

Where To Go

CEDAR MILL DANCE

On Saturday evening, January 2, Leedy Grange will give a masquerade ball with prizes for the best man's character costume, lady's character costume, most comic man, and funniest lady characters. Adv

REBEKAH CARD PARTY

The Rebekah Needle and Social club are giving a card party Friday evening, January 2, in the L.O.O.F. hall. Refreshments and prizes. Admission 25 cents. Everybody welcome. Adv e 5

KINTON GRANGE MEETING

The regular session of Kinton Grange will be held at their hall all day Saturday, at which time the officers of Scholls grange will be jointly installed with officers of the Kinton organization. It is desired that all the officers and members try to be present on this occasion. A grange dinner will be served at noon. All grangers are invited to be present.

Beaverton Rebekah Lodge No. 248 meets first Tuesday evenings at 7:30 P. M. in the I. O. O. F. Hall, Mrs. Edna Sheets, Secretary, Mrs. Rose Stevens, N. G. p-tf

SPORT

The Beaverton football eleven passed this year, one of the most successful seasons in the history of the school. At the beginning of the term Coach Warren expressed his doubts as to the strength of the line on account of lack of weight and experience. However, they improved rapidly and, aided by one of the shiftest backfields in the state, defeated many teams heavier than themselves.

The boys on the team showed more spirit and fight this year than for many a season. If the opposing team gained any advantage it did not affect the morale of the team. In the first game of the season, Silverton was in the lead, 7 to 0 at the end of the half. The Beaver eleven came back fighting and won the game by two touchdowns. The game with Tigard, played in a sea of mud, was marked with beautiful runs by Al Wismer and Bob Wright.

The two hardest games of the season were with Hillsboro and Mc Minnville, and Beaverton made a commendable showing in both.

Al played his fourth year of football for Beaverton and Bob played his third year. They are both seniors and we will surely miss them next year.

Hart was one of the strongest punters in the state. He showed up especially well in the McMinnville game by placing his long punts up to the five and ten yard line. His longest punt was 68 yards. —From the Beaverton Hummer



DR. KARL T. COMPTON

CAMBRIDGE, Mass., December 10 (Special)—When the late Dr. Samuel W. Stratton, founder of the National Bureau of Standards, retired as president of the Massachusetts Institute of Technology here in 1930 to become chairman of the board, the duties of the presidency were taken over by Dr. Karl T. Compton, who, though in his early forties, already had gained high standing in chemical and physical research.

With Dr. Stratton's recent death, which occurred suddenly here as he was dictating a tribute to his co-discoverer, Thomas A. Edison, additional responsibilities devolved upon Dr. Compton. Among them was Dr. Stratton's post as a member of the board of honorary judges of the Fisher Body Craftsman's Guild. In this capacity Dr. Stratton had watched with keen interest the progress of the country-wide Napoleonic coach building competition, which culminated last August in the presentation of four-year university scholarships to the four outstanding boys model-builders of the country. Dr. Stratton himself attended the four-day Guild convention in Detroit, at which the presentation took place, and has accepted another year's service with the Guild when the end arrived.

CHURCH ANNOUNCEMENTS



Kinton Church

W. E. Simpson, minister
Services for Sunday at the church will be as follows: Bible school at 10:00 o'clock in the morning with preaching by the pastor, Rev. W. E. Simpson, at 2:00 in the afternoon. Everybody is invited to be present.

Nazarene Church

There will be regular services at the church this Sunday, with sermons both morning and evening, by the new pastor, Miss Ava Adams, who comes here from Eugene. Miss Adams was called to fill the pastorate here when Rev. Pierce was forced to leave, due to the serious illness of Mrs. Pierce.

Methodist Church

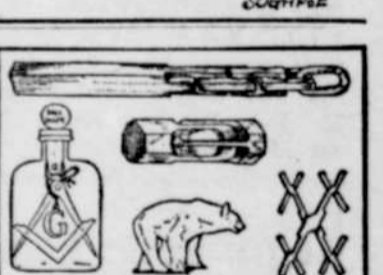
Rev. L. C. Poor, Minister
Sunday School at 10:00 a.m.
Preaching at 11:00 a.m.
Preaching at 7:30 p.m. by the minister. Subject, "The Meaning of the Coming of Jesus," illustrated with lantern pictures.
Ladies' Aid tea Wednesday, January 6.
Midweek services Wednesday at 8:00 p.m.

St. Cecelia Church

Sunday Masses, 7:40 a.m., and 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.

MICKIE SAYS—

IT'S POSSIBLE TO THINK OF ROMEO WITHOUT JULIET, OR CORNED BEEF WITHOUT CABBAGE, BUT I JUST CAN'T IMAGINE THIS TOWN WITHOUT THIS NEWSPAPER.



WHITTLE FOR A PRIZE

\$100.00 in cash prizes and one thousand other prizes are offered for examples of skill with a jackknife. Entries may be any kind of model, figure or special carving, requiring skill and ingenuity, made entirely of wood, and with no other tools than a jackknife.

First Prize.....\$150
Second Prize.....\$100
Third Prize.....\$75
Fourth Prize.....\$50
Fifth Prize.....\$25

And also there are twenty-five \$10 prizes and fifty of \$5.00 each. In addition, 1000 special jackknives will be distributed to all winners of cash prizes and to those receiving honorable mention. In case of tie duplicate prizes will be given.

All rules and details of this contest are in the issue of Popular Mechanics Magazine now on sale. Buy a copy at any newsstand or consult one at your library. You do not have to be a regular reader.

POPULAR MECHANICS MAGAZINE
100 East Ontario Street CHICAGO, ILL.

Grinding, Rolling, and Cleaning Grain

HAY, GRAIN & FEED VETCH SEED FOR SALE

CHAS. BERTHOLD

PHONE BEAVERTON 3603 Residence Phone, 3602