

LOCAL HAPPENINGS

Kambergers sell bread, cakes, cookies and pies.

Mrs. J. C. Huntley of Tacoma, Wn. was a visitor in Beaverton, Tuesday.

Former Representative Jannsen of Beaverton, was a legislative visitor Tuesday.

Miss Ruth Denney and Miss Helen Asbahr spent Wednesday at the R. B. Denney home.

Mrs. R. B. Brown attended the X. P. U. club Tuesday at the home of Mrs. Daisy S. Bullock in Portland.

L. H. Burnham, of Forest Grove and a number of other Watkins dealers were seen in the lobby at Salem this week.

Mr. and Mrs. Tuttle and daughters were Wednesday evening dinner guests at the J. W. Gumm home on Canyon Road.

The Whitford "500" club met at the home of Mr. and Mrs. H. F. Elvander Saturday evening with several tables in play. Refreshments were served.

Mr. and Mrs. R. R. Summers entertained the Friendship Bridge club on Wednesday afternoon. Mrs. Geo. Blasser held the high score and Mrs. W. H. Boyd low.

Gus Desinger and Henry Nelson are spending several days at Lake Lytle, with Earl Evans who has been there several weeks making improvements on his property there.

Miss Davidena Merlo spent the week end at home and Friday evening was hostess to her school friend Miss Mercedes Towny of Maryhurst College and several Columbia University students.

Mrs. Albright who frequently visited here with her sister, Mrs. James Pinder when they resided here, died at her home in Los Angeles last week. The funeral services were held on Thursday.

Mr. and Mr. Claude Blackburn and six sons of Farmington moved to Progress last week where Mr. Blackburn will open a blacksmith shop. The family moved to Oregon from Idaho last April.

Mr. and Mrs. Lorentzen of Tobias entertained a group of their friends at Cards at their home on Saturday evening. Those present were Mr. and Mrs. J. Archie Williams, and Mr. and Mrs. Jess Hays.

Mrs. Lizzie Fuller of Castle Rock, Wash. has been visiting at the home of Mrs. L. S. Barnes this week. While here she dropped into the Review office and gave us a subscription for the Beaverton Review.

A scientist says that we ought to eat food that will develop the cranium.

"Well, I suggest an appropriate menu."

"And that is?"

"Noodle soup, headcheese, coconut pie."

KIWANIS HAVE A HOUSEWARMING

Beaverton Kiwanis club entertained members from Portland, Washougal, Vancouver, and Peninsula clubs at a housewarming Wednesday evening of this week. Lieutenant Governor Walter Potter complimented the Beaverton club on sponsoring the dedicating of the building to the community and in a very pleasing manner introduced the out-of-town guests who numbered about fifty.

Mrs. Gertrude Gore sang, accompanied by W. L. Cady at the piano. Thelma Tefft gave an excellent exhibition of tap dancing, to music by A. L. "Dod" Berg. Gail Patton, a member of the Patton family who are associated with Seth Parker in his Sunday evening radio programs, sang two delightful solos accompanied by his wife, Ross MacIntyre, President of the International Sales Produce Co. of Portland, made the address of the evening. He stressed the need of patience, courage and understanding in dealing with the present financial situation.

President Andy Anderson presided in his usual pleasing manner and the whole affair is one that will linger in the memories of all present.

Grade School Items

(Continued From Front Page)

soldiers at Valley Forge is illustrated in the sand table.

The boys and girls in the fourth grade have at last discovered a reason for knowing the alphabet. They are learning to use the dictionary and are putting their knowledge of the alphabet to use. The information they have of the alphabet enables them to proceed with the rest of the essentials necessary to find words quickly. Just now they are stressing the diacritical marks, which must be known in order to pronounce words after they are found.

Five of the grad teachers attended Institute in Forest Grove Saturday morning.

Twenty seven second grade pupils received 100% in a spelling test Friday.

Mrs. Tucker and Mrs. Hall visited at the Grade School last week.

Judge (after charging jury): "Is there any question that anyone would like to ask before considering the evidence?"

Juror: "A couple of us would like to know if the defendant boiled the malt one or two hours and how does he keep the yeast out?"

Then there is the sad case of the absent-minded professor who dictated to his dog; and tried to give his stenographer a bath.

Mistress: "Nora, when I passed the kitchen door last night it sounded as if a man was being entertained in there—was he?"

Nora: "Well, I think so. I was doing the best I could."

Legislature Shows A Burst Of Speed

(Continued from Front Page)

senate joint memorial to congress to re-establish a bimetallic system of currency, employing gold and silver, to fix the relative value of gold and silver, and to provide for the free coinage of silver as well as gold.

The house voted to repeal prohibition in the state. This question will now be submitted to the people at the next special or general election. Johnson voting the repeal and McAlister against it.

A substitute beer bill has been introduced by the alcoholic control committee.

Repeal of teachers' tenure law was killed by indefinite postponement in the house.

One of the most controversial measures before the legislature is the branch bank bill, passed by the senate. The bill was the subject of one of the largest public hearings of the session, and was thrashed out at length on the senate floor on a divided report of the banking committee. Zimmerman alone reporting adversely on the measure. Zimmerman believes this bill would strengthen the large city bank to the detriment of the small bank.

The house committee on legislation and rules, by which all bills are submitted for introduction after the 20th day, refused to sanction the introduction of a bill by Representative Johnson, under the terms of which all local and state police officers would be directed to enforce the federal prohibition laws. Johnson then stated his bill would be introduced in the senate where there are no time limits on the introduction of bills.

After almost nightly meetings since the session convened, the hard-working ways and means committee, whose plans have been upset so many times, is now expected to introduce a bill calling for a departmental salary reduction of 5 to 30% on salaries of \$50 per month and up. At the eleventh hour the governor advocated a flat 15% reduction in departmental appropriations. The debate between the governor's friends and foes became so heated that the chairman ordered a twenty-minute recess "to give committee members a chance to cool off." Since then the governor sent a special message to both houses asking that a 5 to 30% slash be made in payrolls. If the program adopted by the ways and means committee is approved by the house and senate the financial needs of the state for the current biennium will be reduced by approximately \$1,000,000 below the Hansen budget.

Appropriate Lincoln day exercises were held at a joint session Monday afternoon, with Judge Wallace McCamant of Portland delivering the address.

The State Grange added to its staff of workers Monday two of the state deputies, one from Eastern Oregon and the other from Salem district. Things are happening too fast for the legislative committee to handle alone.

Nightly sessions are in the offing. The outflow of bills from the committees is steadily increasing and there is a possibility of the machinery becoming clogged unless night sessions are held.

COSTUME PLAYS TO BE PRESENTED

Be sure to remember the Colonial Days entertainment to be given Tuesday evening, Feb. 28, at the Bethel Congregational church at 8 o'clock. Two short costume plays, "When George and Martha Returned" and "An Old Fashioned Story" will be given; also music and songs. Refreshments will be served and a silver offering taken. Bring your friends and enjoy a pleasant evening.

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BANK OF BEAVERTON OFFERS SERVICES

Among the services available to you at the Bank of Beaverton, member Federal Reserve System, are checking accounts, interest-bearing accounts, safe-deposit boxes, loan and collection services, travelers' cheques, drafts for remittances to distant points. Make the Bank of Beaverton YOUR Bank. We spare no effort in offering service and courtesies to our customers.

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SPECIAL

February 1 to 28th
Permanents, Complete, \$2.95
CRYSTAL BEAUTY SHOP
Telephone 6303
Hedge Bldg.

A. L. AMACHER

Certified Public Accountant
Accounting Systems, Auditing
Income Taxes
Wells Building, Hillsboro, Ore.

Buy Used Ranges

We have a limited stock of rebuilt steel and cast ranges priced to suit your pocketbook.

Kalamazoo Electric Water Systems are giving real owner satisfaction. Inspect our floor sample and let us show you a score of satisfied owners.

We invite you to check our prices on Garden Rakes, Hoes, Shovels and select your garden seeds early for successful gardens. We handle Lilly's selected Northern grown garden seeds.

Richey Hardware and Furniture Company

Trade At "The Friendly Store"

MICKIE SAYS—

"THERE'S LOTS OF PLEASANT MOMENTS IN THIS WORK, BUT THE COMPLIMENT WE HEAR OFTENEST 'I ENJOY MOST IS, 'WE COULDN'T KEEP HOUSE WITHOUT YOUR PAPER!'"

"Nope, We Didn't Invent Printing, we just Perfected It."

Hot Lunches at Kambergers' taste just right.

Mrs. J. D. Wilmet is spending the week-end visiting with friends in Portland.

Mrs. Louise Carter and Genevieve left Monday for a week's visit in Seattle.

Regina Lawrence of Portland spent Sunday at her grandmothers Mrs. Sarah Lawrence.

Mrs. Lathrop was hostess Wednesday to a group of four ladies. Bridge followed by light refreshments was the diversion of the afternoon.

Mr. and Mrs. William Gill entertained at a dinner and card party in honor of Mrs. C. Craig Saturday evening. She is leaving for Los Angeles soon.

Guests at the R. E. Brown home Saturday evening were Mr. and Mrs. Henry Cruger who will be remembered as Jean Marra, and Ray and James Marra.

FUNERAL NOTICE

The funeral of Frank Sappington will be held from Pegg's Chapel Friday morning, Feb. 24th at 10:00 A. M.

The funeral of Mrs. Tom Allen will be held from the Christian church Friday (today) at 1:30 P. M.

SPECIAL NOTICE

TO THE UNEMPLOYED:

Are you interested in organizing in such a way that the men and their dependents who are out of work can be better cared for? Come Thursday at 7:30 o'clock to the Relief Room in the Beaverton Bank Building.

GEORGE F. GORDON
Chairman of the Beaverton Relief

YOU'D BE LOST

If yesterday's, to-day's and tomorrow's sins were clean washed out except the stain of one sinful thought, just as you die,

YOUR LAST MINUTE

—Yes you'd be lost.

You must be cleared to your last dying breath—

And you are—

"The blood of Jesus Christ, his Son cleanseth from all sin."

And the instant you choose Christ's blood for cleansing, God comes in—

He does not ask you to first be good—

He takes you in the sin-slime where you are, to form Jesus Christ in you.

"For it is God which worketh in you both to will and to do His good pleasure."

God works in you till you would die to do His good pleasure—if you have really put every sin from the cradle to the grave under the blood.

Old Time Religion, Box 95, R. F. D. Beaverton, Oregon.

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Buy Used Ranges

We have a limited stock of rebuilt steel and cast ranges priced to suit your pocketbook.

Kalamazoo Electric Water Systems are giving real owner satisfaction. Inspect our floor sample and let us show you a score of satisfied owners.

We invite you to check our prices on Garden Rakes, Hoes, Shovels and select your garden seeds early for successful gardens. We handle Lilly's selected Northern grown garden seeds.

Richey Hardware and Furniture Company

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EVELYN DAY WINS PLACE IN CONTEST

Evelyn Day who won first place at St. Marys in the oratorical contest, entered the contest held on Wednesday evening at the Central Library Hall where she won 3rd place. This contest was under the auspices of the Knights of Columbus and included all Catholic Schools in Oregon.

Among the judges of the contest were Judge Ekwald and Prof. Harrington of the Portland schools.

WANTED and FOR SALE

Payllium Seed, Special, 1-lb. pkg. 29¢. —Browns Beaverton Pharmacy.

For Sale—Loose clover hay and baled horse hay. \$10. per ton. Charles Bernard, Beaverton, Ore.

School Warrants

Am in the market for some Washington county school warrants C. J. Stickney, Aloha, Oregon

(Wanted to trade—21 acres improved farm land joining Newberg. Good 5 room house; good outbuildings. Will trade my equity for 2 to 5 acres near Beaverton. Write Box 60B R. 2 Newberg.

Beaverton Rebekah Lodge No. 248

meets first and third Tuesday evenings at 7:30 P. M. in the L.O.O.F. Hall. Mrs. Sarah Chamberlain, secretary, and Mrs. Hazel Miller, N. G.

CITY MEAT MARKET SATURDAY SPECIALS

Try One of our Choice, Tender

Juicy Beefsteaks, All Steaks lb. 14c

Fancy Chicken, per pound 11c

Fresh side Pork, per lb. 9c

Pure Lard 4 lbs. for 25c

Coffee, Benson's thrift Blend lb. 20c

DAIN-T-JELL, per Package 5c

Whe-Ta-Lon Straight whole wheat cereal 18c

Small White Beans, 3 lb. 10c

Phone Beaverton 0855

ENVELOPES 25 for 5c

TYPING PAPER 500 Sheets 60c

" " 100 " 15c

NOTE BOOK PADS 2 for 5c

" " 3 for 5c

BEAVERTON REVIEW

Business Places To Patronize IN BEAVERTON!

W. E. PEGG

UNDERTAKER and EMBALMER
Grange Building — Beaverton.

FLOWERS

Funeral Pieces All Kinds
HENRY PFEIFER
Phone 12051
South End of Lombard Street
Beaverton, Ore.

STUDIO BARBER SHOP

FIRST CLASS WORK
AT REASONABLE PRICES
E. D. VanMeter, Prop.

Beaverton Barber Shop

C. J. STEVENS, PROPRIETOR
SATISFACTION GUARANTEED

Boyd's Variety Store

Ladies and Misses house dresses 98¢
NOVELTIES
We have just received a supply of fresh garden seeds.
Beaverton's Own Store

MAPES & SON

RESTAURANT
MEALS SHORT ORDER
Cigars, Tobaccos
Confections, Soft Drinks
Cady Bldg. — Watson St.

DEWEY THE PLUMBER

Carries a Complete Line of
SHERWIN WILLIAMS PAINT
Phone 7702

Winter Brings Ham into Favor

THE cool, crisp, winter days are back with us again.

Is it any wonder, with the tang of frost in the air, that thoughts turn to luscious pumpkin pies with gold tinted crusts, to richly browned turkey with its inevitable concomitant, a ruby red cranberry sauce, and all the other appetite teasers that follow in the wake of autumn's debut?

Daintily prepared salads delight the eye and satisfy our demands for something to cool the palate when the thermometer runs dangerously close to ninety, but with the first approach of fall, thoughts almost invariably turn to steaming tureens and heavily laden platters.

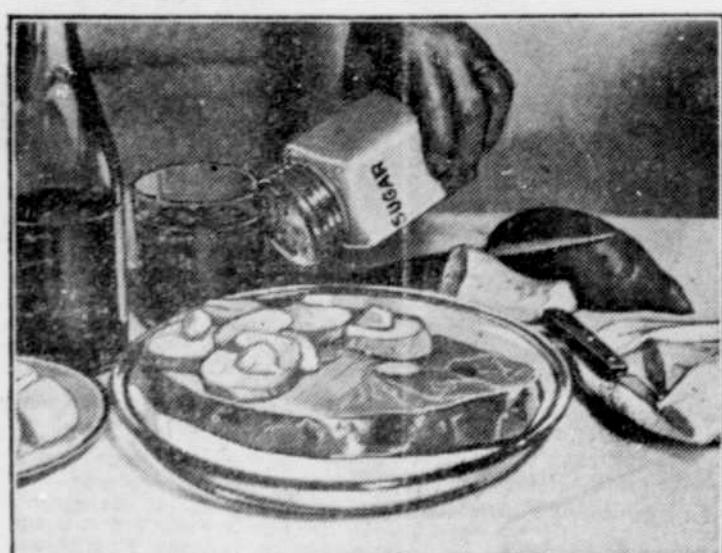
Winter, more than any other season of the year, gives the cook a chance to display her culinary skill. With endless columns of recipes appearing daily in the food columns of newspapers and magazines there is no reason why vegetables or meats should suffer from the "sameness" which a few decades ago marked their preparation. New discoveries about seasoning—the use of a dash of sugar for instance, along with salt and

pepper, as a vegetable and meat seasoner—has done much to lift food offerings out of the "just so" class and give them an added piquancy that will satisfy the most exacting gourmet. Sugar with meats is a new culinary "find." When rubbed into or sprinkled over the surface, it caramelizes, forming a crust which seals in the valuable juices. It also adds something to the taste of the meat itself.

Here is a recipe for a winter ham offering, calling for the use of sugar, which is a variation from the usually accepted methods of preparation yet which has real appetite appeal.

Dixie Ham

Select a thick slice of ham, trim neatly and sprinkle with sugar and paprika. Sear in a hot pan on both sides, lay in a baking dish or dripping pan, cover with sliced sweet potatoes, with bits of butter and a sprinkling of sugar between the layers, pour in a cupful of grape juice and cook 30 minutes. Top with marshmallows and brown slightly.



By Jane Rogers

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