

WASHINGTON COUNTY OFFICERS

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Hillsboro, Or.
Senator, Eleventh District, Edwin Allen
Forest Grove, Or.
Representatives, Fourth Representa-
tive District
J. O. Johnson, Rt. 1, box 391, Tigard, Or.
E. J. McAlear, Hillsboro, Or.
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Hillsboro, Or.
County Judge . . . Donald T. Templeton
Hillsboro, Or.
County Commissioners:
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James Lewis, Beaverton, Or.
Sheriff . . . . . J. W. Connell
Hillsboro, Or.
County Clerk . . . . . Edward C. Luce
Hillsboro, Or.
County Assessor . . . J. E. Carpenter
Forest Grove, Or.
County Treasurer . . . W. W. Boscow
Hillsboro, Or.
County School Superintendent
O. B. Kraus, Hillsboro, Or.
Recorder of Conveyances
James H. Davis, North Plains, Or.
County Surveyor . . . J. W. Barney
Hillsboro, Or.
Coroner . . . . . F. J. Sewell
Hillsboro, Or.
Mail directed to Hillsboro, Or., will
reach all the above with more con-
venience.

BUT ONE MAN IS KILLED
IN GREAT TILLAMOOK FIRE

Recent Blaze Covered Greater Acreage
Than Any Other

The great Tillamook county fire of
1933 was singularly free of human
fatalities, only one so far as known.
Other great fires were more destruc-
tive of human life. The Peshtigo, Wis.,
fire of 1871 took 1500 lives; the Hinckley,
Minn., fire of 1894 took 418 lives; the
Cloquet, Minn., fire of 1918 had a
toll of 400 persons, and the Yaocot or
Lewis river fire of 1902 snuffed out 18
lives.
The destructive Tillamook county
fire of 1933 covered far more acreage
than any fire in Oregon since the days
of organized forest protection. Ore-
gon's mountains, however, show evi-
dence of even greater fires. The Ya-
quina fire of 1846 covered about 450,000
acres; the Neastucca fire of 1853, also on
the Coast range, about 320,000; the Sil-
vertown fire of 1865 about 1,000,000 acres;
the Coos bay fire of 1868 about 3,000,000
acres. The 1902 fires on the Cascade
range on both sides of the Columbia
river swept about 600,000 acres, mostly
in the Lewis river watershed.

To what the interest of sportsmen,
65,000 trout were recently planted in
lakes and creeks of the Colville national
forest, Washington. The spawn of the
eastern brook trout came from Mis-
souri, the Rainbow spawn from Iowa
and the black-spotted spawn from Yel-
lowstone park.

How a forest cover retards the melt-
ing of snow in Douglas fir woods was
observed at the Wind river, Washing-
ton, branch of the federal forest ex-
periment station this spring. In open
cutover land the snow had melted by
April 20; in partly cutover land some
of it lasted until May 1, while in virgin
woods it was not gone until May 12.

Figures prepared by the war depart-
ment for Robert Fechner, director of
emergency conservation work, show that
the CCC boys put away 1,942 1/2
carloads of bacon, beef, coffee and
other foodstuffs every 30 days. Each
month this group of forest workers con-
sume 1,125,000 pounds of bacon, 5,625,000
pounds of beef, 9,000,000 eggs, 5,625,000
pounds of potatoes, 2,250,000 pounds of
pork, 6,750,000 pounds of flour, 1,125,000
pounds of coffee, 2,812,500 pounds of
sugar and 1,125,000 pounds of onions.
Army statisticians spent a few mo-
ments recently checking up on the num-
ber of hogs, steers, chickens and acres
of land it would take to produce the
food needed to keep the civilian con-
servation corps on rations for a single
month. Their figures disclosed that it
would require 281,250 chickens, 186,000
hogs and 9,375 steers to furnish the
beef, bacon, lard and eggs needed over
a 30-day period.

FORESTRY TESTS ANNOUNCED
BY AGRICULTURE OFFICIALS

Examination To Be Held This Fall
for Two Positions

Civil service examinations for both
junior forester and junior range ex-
aminer in the United States forest ser-
vice are to be held this fall, according to
announcement just received by the
regional forester, Portland.
Applications for these examinations
must be on file with the United States
civil service commission at Washing-
ton, D. C., not later than September 26,
1933. Applicants will be notified of the
exact date of the examinations.
These civil service examinations are
to secure men to fill vacancies which
may occur on any of the national fore-
sts, as well as for forestry work on
Indian reservations, and are usually
tried by a large number of students at
the 35 forestry schools of the United
States.

It is from these eligible lists that the
technical staff of the forest service is
recruited, as well as foresters for the
United States Indian service. These
men do subordinate work in forest
management, range management, fore-
st research, planting and nursery
work, ranger district administration,
and allied lines.

The entrance salary for each of these
positions is \$2000 per year, less a deduc-
tion not to exceed 15 per cent for the
fiscal year 1934, and the age limit is
21 to 34 years. A college education in
forestry, or its equivalent in education
and practical experience, is a require-
ment for admission to the examinations.
Intending applicants should secure
application forms from local civil
service secretary or from the United
States civil service district manager,
Federal Office building, Seattle, Wash.

A small plot of alfalfa treated with
treble phosphate practically doubled its
yield on the farm of Z. J. Crockett,
Pistol river, in Curry county. The phos-
phate was obtained through the county
agent's office.

COOK'S NOOK GIVES RECIPES
FOR THRIFTY HOUSEWIVES

Oyster Openers Back at Work as "R"
Is Found in September

Somebody claims that that dust in the
air is that which has blown off the old
joke about oysters being able to spell
because they know which months carry
it's in their names! Seriously, it is time
to enjoy the juicy mollusks again, with
at least three new ways to eat them.

An unusual way to serve them was
recently observed at a smart dinner
party. The first-course oysters were
served raw with cocktail sauce in
pimento cups, on beds of cracked ice.
Oysterettes, of course, accompanied
them. The whole pimentoes come in 7-
ounce cans; simply drain and use in
this way. Excellent in which to serve
scalloped oysters, too, or to garnish the
following.

Beefsteak and Oyster Pie
Crumble 20 flake soda crackers fine
and pour on 1 1/2 cups hot water; add 1/4
teaspoon salt. In a greased baking dish
spread half the cracker mixture. Com-
bine creamed oysters (2 cups oysters in
3 cups medium white sauce) and 2 cups
cooked steak, cubed; season and pour
on top cracker mixture. Top with remain-
ing cracker mixture, dot with butter
and bake in hot oven (425 degrees
Fahrenheit) for 30 minutes. Serve with
horseradish.

Fried Oysters
Wash selected large oysters; then dip
each oyster in slightly beaten egg and
roll in finely crumbled cracker crumbs
which have been well seasoned with salt
and pepper. Put in a wire frying basket
and fry in hot deep mazola (360 degrees
Fahrenheit) until golden brown. Drain
and serve with lemon. Pan-fry if you
prefer.

Schooldays' Return Revives the Satur-
day "Jim Jams"

To keep your young hopefuls out of
mischief (and out of your way besides!)
mother, not Satan, must find work for
idle hands to do. They will be happy to
find that virtue is its own reward and
to be something useful besides if you
let them help out. Visions of con-
suming them will keep them busy. The
easiest stuffings are cut marshmallows,
walnut or pecan meats, or peanut but-
ter mixed with orange juice. When you
buy the dates you will find that the
ready-pitted ones are easiest and be
sure to buy the pasteurized kind, for
they are pure and safe for the children.
Let them mix the stuffings, then sugar
them by shaking a few stuffed dates at
a time in a bag of granulated sugar.

Will Inflation Affect Food?

Inflation may or may not affect our
country's prosperity but it has usually
resulted in some excellent dishes in
cooking. First and foremost of the in-
flationary foods are doughnuts—just
where would they be if their flat sides
did not swell up under the influence of
the golden hot oil? Test the soundness
of this inflationary statement with
these plump doughnuts:

Doughnuts
Thoroughly mix 3 eggs, 1 cup sugar,
1 teaspoon salt, 3 tablespoons mazola
and 1 cup sour or butter milk. Sift to-
gether then 5 cups sifted pastry flour,
1 teaspoon baking powder, 1/2 teaspoon
soda, and 1 teaspoon mace or nutmeg.
Add dry ingredients to first mixture.
Mix thoroughly but lightly, roll out on
slightly floured board. Cut with cutter
and fry in deep hot mazola until done,
drain and roll in powdered sugar.

Condensed Suggestions

Grate cheese by putting through food
chopper.
Keep cocoa and sugar combined in
proper proportions for making bever-
ages; add a little cornstarch and a
pinch of salt to mixture to improve
flavor.
To hasten French frying of potatoes
at dinner, partially fry potatoes in
morning; just before ready to serve
plunge into hot mazola for final brown-
ing.
Four grape juice over combined and
cut orange, pasteurized dates, grapes
and canned pineapple for a delicious
fruit cup.

An easy way to crumble graham
crackers, for use in making delicious
crumb pastry, is to put them on a paper
and crush with rolling pin; or put
crackers into large paper bag and roll.
Cream cheese moistened with cream
and mixed with pasteurized dates
(sliced or chopped) makes the perfect
sandwich filling for the school lunch
box.

Early fall baked apples taste better
if a little grated lemon peel is added
to the syrup. Make your syrup by boil-
ing maple karo and water together, add
lemon peel, pour this over apples and
bake half an hour in a casserole.

Chicken a la king tastes better when
it is served on Holland rusk—more
flavor.

A Biscuit Trick
To make an extra special kind of
fancy fruit roll out of plain baking
powder biscuit, simply mix a short
biscuit dough, add a little sugar, and
some sliced pasteurized dates. Serve
hot—delicious!

KINTON.

Concluded from Page 2.
Mr. and Mrs. George Snider and
daughter, Miss Eunice Ellen, went to
Hebo Saturday for a few days' visit
with Mrs. Snider's brother, who resides
there. He is in very poor health.

S. H. Pomeroy represented Kinton
Sunday school, as he is superintendent,
at a meeting of the numerous schools held
at the church Tuesday evening. Plans
are being made for fall picnic, or get-
together, at an early date.

Miss Ellen Larson of Portland, who
visited with her friend, Miss Emma
Johnson, for two weeks, returned to her
home last Monday.

Mr. and Mrs. James Grant and family
of Sisters, Or., have been spending a
few days during the past week at the
home of Mr. and Mrs. Warren Wilson.
Mr. Grant is a nephew of Mrs. Wilson.

Two of our Kinton boys were quite
highly honored at the state fair held at
Salem last week. Ivan and Amos Bierly

won first prize in the corn demon-
stration, also grand championship, which
will entitle them to attend the Inter-
national stock show in Portland, also
two weeks at summer school in Corval-
lis next year.

Mrs. Lilly M. Bierly entertained at a
family dinner Sunday, her sons, Floyd
Bierly and family and Roy Bierly and
family, being guests.

Mr. and Mrs. A. R. Sawtell and Mrs.
Fred Burch and son, William, of Port-
land, were Sunday visitors at the home
of Mr. and Mrs. Warren Wilson.

Floyd Bierly has been making some
repairs to his barn and onion house
during the past week, preparatory to
housing this year's onion crop.

FALL-SOWN COVER CROP
WILL SAVE PLANT FOOD

Need of Protecting Orchards Against
Erosion Is Emphasized

To save plant food, add humus to the
soil and prevent erosion in Oregon
orchards, nothing equals the fall-sown
cover crop, says O. T. McWhorter, hor-
ticultural specialist in the extension
service at Oregon State college. With
the early fall rains here already, such
crops sown at once will come rapidly,
he says.
"Continual cultivation of orchard
soils liberates plant food, which is
soluble in water and which leaches
away rapidly during the heavy fall and
winter rains," says McWhorter. A cover
crop takes up much of this soluble
plant food and returns it to the soil
when the crop is plowed under in the
spring.

"Many Oregon soils become seriously
deficient in humus unless organic mat-
ter is constantly returned. Annual
cover crops assist greatly in maintain-
ing this humus supply so necessary for
the continued good health and produc-
tion of orchard trees.

"Recent years have emphasized the
need of protecting the orchard against
erosion. Nearly every orchardist has
experienced or seen erosion where the
surface soil was washed away in spots
down to plow depth. Cover crops or
their equivalent in straw or other bulky
material are the best protection against
this loss of surface soil. Even weeds
are better than nothing for such pro-
tection."

In discussing the possible cover crops
to use, McWhorter mentions a long list
that have proved satisfactory under
varying conditions. East of the moun-
tains the crop must be either an annual
winter hardy crop or a perennial crop
such as is used in some of the irrigated
orchards.

A relatively new idea in some parts
of western Oregon is the use of turnips.
Sown in the fall, white globe turnips
make a heavy growth that has proved
satisfactory for use at least part of the
time. They are sown at the rate of 1 1/2
pounds of seed per acre, broadcasted
and harrowed or drilled in.

Other possibilities are winter grain,
common or Hungarian vetch, Austrian
peas, mustard, rye or various combina-
tions of these.

Seed of New Grass Harvested.

Johnson brothers, Canby dairymen,
harvested 200 pounds of Meadow Fox-
tail grass seed from two acres of wet
land this year, according to a report
made to J. J. Inskeep, county agent.
Meadow foxtail, a highly palatable pas-
ture grass, is a new grass on the west
coast, and this is the first seed to be
produced commercially in the north-
west, so far as there is any record, Mr.
Inskeep says.

PREPARATORY WEEK OPENS
AT OREGON STATE COLLEGE

Registrations for Sixty-sixth Year to
Start Saturday, September 18

Oregon State college, the oldest in-
stitution in the state system of higher
education, will begin its sixty-sixth
year of instruction Monday, September
18, when the class of 1937 registers for
freshman week.

Freshman week is held in advance of
the starting of regular term, for which
upperclassmen will register Saturday,
September 23, in order that the admin-
istration and faculty of the college may
be free to give undivided attention to
the needs of the new students. It pro-
vides an opportunity for the freshmen
to become oriented on the campus, to
learn where different buildings and
classrooms are, and to get acquainted
with each other and with the faculty
before the older students return.

The chief value of this preparatory
week, however, in the opinion of
Registrar E. B. Lemon, who originated
the idea at Oregon State 11 years ago
and has been in charge of the programs
ever since, lies in the instruction and
information imparted to the beginning
students by some of the most ex-
perienced members of the faculty in
lectures during the week.

Dr. U. G. Dubach, dean of men, in
his lecture on "Comparative Values,"
during this week, for instance, will take
pains to give the freshmen a general
idea of the proper relationship between
the different phases of college life. H.
T. Vance, professor of secretarial
science, whose topic is "Budgeting," has
had years of experience in teaching stu-
dents how to use their time and money
to best advantage. Dr. F. W. Parr of the
school of education, whose address is
entitled "Study Hints," is the author
of a syllabus on how to study, which is
in general demand, even by exper-
ienced students. Dr. Kate W. Jameson,
dean of women, will talk on "College
Spirit and Traditions." Dr. F. A. Gil-
fillan of the school of pharmacy on
"Student Activities," and Mr. Lemon
on "College Procedure."

Among the other features on the
week's program will be freshman con-
vocation Monday night; psychology
and English placement tests Tuesday;
as well as a convocation Tuesday morn-
ing with student body officers in
charge, and the annual reception of
the Chancellor and Mrs. W. J. Kerr for
the freshmen Tuesday night; convocation
Wednesday night with Dr. J. R. Jewell,
dean of education, as speaker, and
"Freshman Mix" Wednesday night;
pledge convocation Thursday night, an
impressive ceremony when the fresh-
men pledge allegiance to their new
alma mater; final registration Friday,
with open house at the various churches
Friday night; freshman week examina-
tions and the first freshman class
meeting Saturday morning. Saturday
afternoon a double header football
game between Oregon State college and
Willamette and Oregon State college
and Southern Oregon normal.

Water Increases Hop Yields.

Between 1000 and 1500 c - es of hops
are being grown under irrigation in
Polk county, and the yield in these
fields has been increased from 300 to
500 pounds above that on acreages not
receiving water, according to J. R.
Beck, county agent. Some of the
growers of the county who are getting
good results from irrigating hops are
C. A. McLaughlin, 375 acres; Horst
company, 400 acres; Mitoma Ranch,
80 acres; Lloyd Plaster, 15 acres and
John E. Brophy, 20 acres.

If you like the Review, show it to
your friends. They will like it, too.

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Service Stations
In Beaverton

TO THE PUBLIC

The service stations listed below have all signed the
NRA code and are doing their utmost to make the presi-
dent's reemployment program a success. They are local
taxpayers and are entitled to the whole-hearted sup-
port of Beaverton residents. Buy your gas, oil and acces-
sories from them. Patronize your home dealers and keep
your money at home.

HUB AUTO CAMP
ALEXANDER'S SUPER SERVICE
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VALLEY VIEW SUPER SERVICE
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