

The Beaverton Review

ISSUED EVERY FRIDAY AT BEAVERTON, OREGON

J. H. Hulett Editor

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INCOMING MAIL

From Portland (letter mail). 7:20 a. m.
From Hillsboro-McMinnville. 10:00 a. m.
From Portland (parcel post). 9:00 a. m.
From Portland (letter mail). 3:30 p. m.

OUTGOING MAIL

To Hillsboro-McMinnville . . . 9:00 a. m.
To Portland (parcel post) . . . 9:30 a. m.
To Hillsboro-Forest Grove . . . 3:00 p. m.
To Portland 5:50 p. m.

WASHINGTON COUNTY OFFICERS

- Circuit Judge George R. Bagley
Senator, Eleventh District, Edwin Allen
Representatives, Fourth Representative District
J. O. Johnson, rt. 1, box 391, Tigard, Or.
E. J. McAlister, Hillsboro, Or.
District Attorney . . . G. Russell Morgan
County Judge . . . Donald T. Templeton
County Commissioners:
H. D. Kerkman, Cornelius, Or., rt. 1
James Lewis, Beaverton, Or.
Sheriff J. W. Connell
County Clerk Edward C. Luce
County Assessor . . . J. E. Carpenter
County Treasurer . . . W. W. Boscow
County School Superintendent
O. B. Kraus, Hillsboro, Or.
Recorder of Conveyances
James H. Davis, North Plains, Or.
County Surveyor . . . J. W. Barney
Coroner F. J. Sewell

Mail directed to Hillsboro, Or., will reach all the above with more convenience.

Well, we are back at the helm again. "I told you so," say about five out of every six of the old friends we meet on the street.

During the four months that The Review has been handled by our experienced friend Mr. Sefton, many changes have taken place, in Beaverton and in The Review.

When we turned the helm over, we confidently expected that we were bringing to Beaverton a much better editor than ever had lived here. Whether we did or did not, time alone can tell. But of one thing we are sure, we find that we have done more for Beaverton than any other editor. To enumerate would probably be out of place here.

We shall take up our work in somewhat of a different fashion than when we laid it down. For one thing, we shall bury our inferiority complex. Now we know something of our comparative ability.

Beaverton has many opportunities. Some of them will be grasped and capitalized, some will go by the board, as they have gone in the past. But Beaverton people and Beaverton businessmen no more deserve such wholesale condemnation than we deserve to be run out of town.

In taking up our work again we do so with a keen sense of responsibility, to our country, to our state, to our community and to ourselves. For our own good, we shall endeavor to seek the good, to boost for the Town and community as well as the county and state, to give publicity to those items which will reflect credit rather than blame, to eliminate personalities, to reflect the best we can find and to neglect the mention of anything that does not reflect credit upon our town and our home.

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We shall be grateful to our friends who call our attention to instances wherein we have failed should we at some future time falter in this program or if through oversight or thoughtlessness we should fail to live up to the course we have outlined. If there is anything we should add to or take away from this outline, we shall be pleased to have you call it to our attention.

ON PAPER

men build dams, bridges, commerce agreements, sell crackers, or announce a wedding party.

Back of these physical manifestations at the feast of Christmas and the New Year, paper carries the spirit of service; the atmosphere of good cheer; the friendly wholehearted co-operation that puts everyone in a cordial Yuletide mood.

We have enjoyed being with you during 1933, and we wish you a colorful, happy, wealth-giving, New Year.

The Beaverton Review

Journalism Not a Trade

Journalists, the necessity of whose work calls on them to meet people of every rank and style, on equal terms; who must be prepared to deliver sound criticism on art as well as to report minor crimes, whose daily task may range from scribbling a couple of lines about a death to writing leaders or essays on philosophy; are unlikely to regard themselves as mechanics to be trade unionized. Their work creates a higher sense; and the professional organization is naturally more likely to appeal to the large majority. Journalism is essentially not a trade.—World's Press News, London.

Paper's Interest in Community

There may be a newspaper somewhere which is not sincerely interested in improving the community in which it is published, but I do not know of it. It would be reckless to say that everything a newspaper does is for the uplift of the people, because we know that is not the case. Some of the cheap and sensational material printed, some of the comics and lurid stories put before readers, cause self-respecting newspaper men to grieve quite as much as such journalism offends the members of the clergy.—Louis Wiley, in the New York Times.

FOREST FACTS

The separator plates in radio and automobile batteries are usually made of Port Orford cedar from southwestern Oregon.

During the period 1925-1929 nearly 10 billion feet of saw timber was cut annually in western Oregon and Washington, according to the Pacific Northwest Forest Experiment Station. During the same period 82.5 million cubic feet of wood was removed annually for other products.

Cottonwood grown in the Pacific Northwest is in demand for the manufacture of matches in the Orient. Original growth trees furnish most of the supply, though some 35-year old planted trees



The Nuttier the Better—In Food!

A-nutting we will go! At least, if you live in the country, you're missing a deal of fun if you don't saunter out with bag and tall stick (to knock them down) to gather your share of nuts when the autumn rolls around. If it's the city where you dwell, then it's the markets and the street vendors who must supply your new-crop nuts. For "and add a cup of nuts" is the culinary direction that makes a success of many a recipe, lends charm to many a dish.

Black walnuts (vanishing Americans that they are); filberts; almonds; chestnuts, sometimes called "marrons"; English walnuts; pecans—hard shell or soft; Brazil nuts, called "niggertoes"; butternuts; and the tough hickories which need a smashing to get the meats—all the nuts of nutdom can go in or on your favorite dishes to make them taste even better. Let these recipes guide you in making them nuttier—and better!

Almond-Filled Cookies

- 1 cup butter
2 cups flour
1 cup sugar
1 egg
1 tsp. vanilla
Cream butter until soft and fluffy; add sugar gradually; beat well. Add unbeaten egg and flavoring.

have recently been cut for this market.

Though the occurrence of lightning storms cannot be predicted accurately in advance, recent work of the Pacific Northwest Forest Experiment Station indicates that the probability of approaching storms setting forest fires can be determined.

Oregon white oak, so common throughout the Willamette Valley, is practically the only wood used for axe handles and insulator pins in the Pacific Northwest. In the eastern states hickory ranks first among handle woods and black locust among woods used for insulator pins.

One enterprising manufacturer in western Washington has been producing coat and dress buttons from yew wood.

HELEN TEFFT, HERMAN SHERWIN WED

Miss Helen Tefft, and Herman Sherwin of Hood River, Ore., were married at Vancouver, Wn., Wednesday, December 27. They will make their home at Hood River, where Mr. Sherwin is an accountant with the Hood River Apple Growers' Association.

Mrs. Sherwin is the daughter of Mr. and Mrs. Floyd B. Tefft. She received her education in the Beaverton schools, graduating from the local high school with the class of 1931, after which she took a course in nurse's training at St. Vincent's hospital, from which she graduated in June, 1933. She is also an accomplished musician.

Add sifted flour slowly to make a very soft dough. Press one half of the dough into ungreased shallow square pan. Cover with filling. Prick and bake in moderate oven (350 degrees Fahrenheit) for 25-30 minutes, or until delicately brown. Cut in squares when cool.

Filling: Mix together 1/2 cup preserved Canton ginger, 1/2 cup blanched almonds, and 1/2 cup citron; put through food chopper. Add 1/3 cup maple syrup and a little salt.

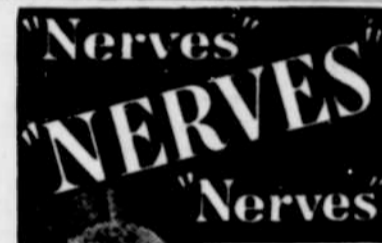
Brazil Nut Salad

- 1 can grapefruit
1 pkg. cream cheese
1/2 cup Brazil nuts
Lettuce
Cream mayonnaise or French Dressing.

Make cheese into little balls and roll in coarsely chopped nuts. Drain juice from can of grapefruit. Arrange grapefruit sections and three cheese balls to a serving on cup-shaped lettuce leaves. In center put a date (stuffed with date-cheese mixture). Cover with dressing and sprinkle with chopped nut meats. Other nutmeats may be substituted for Brazil nuts. 6 servings.

Nut Brown Puff

- 6 graham crackers, crumbled
1/2 cup sugar
1/4 tsp. salt
1 1/2 cups scalded milk
2 egg yolks, beaten
1/4 cup nutmeats



Dr. Miles NERVINE "Did the work" says Miss Glivar WHY DON'T YOU TRY IT?

After more than three months of suffering from a nervous ailment, Miss Glivar used Dr. Miles Nerveine which gave her such splendid results that she wrote us an enthusiastic letter.

If you suffer from "Nerves," if you lie awake nights, start at sudden noises, tire easily, are cranky, blue and fidgety, your nerves are probably out of order.

Quiet and relax them with the same medicine that "did the work" for this Colorado girl. Whether your "Nerves" have troubled you for hours or for years, you'll find this time-tested remedy effective.

At Drug Stores 25c and \$1.00. DR. MILES' NERVINE LIQUID

1/4 tsp. almond flavoring
1/4 tsp. vanilla
2 egg whites
Mix crumbled crackers, sugar, salt and cover with scalded milk. Stir into beaten egg yolks. Add nutmeats (chopped) and flavoring and fold in stiffly beaten egg whites. Pour into buttered baking dish. Bake in a moderate oven (350 deg. F.) 35-40 minutes.

Fruit Nut Penoche

- 3 cups light brown sugar
1 cup rich milk
1/4 cup water
1/2 cup butter
1 tsp. vanilla
1/2 cup figs (cut)
1/2 pkg. dates
1/2 cup nuts (cut)

Place the water, cup of milk (or 1/2 cup evaporated milk) sugar and butter in a large saucepan. Stir over low heat until the sugar is entirely dissolved and the mixture begins to boil. Boil until a soft ball is formed in cold water (238 deg. F.) Remove from the stove and cool. Add vanilla and beat until creamy. Add the cut nuts and fruit just before turning into a buttered pan eight inches square. 1 1/2 pounds.

Pecan Pie

- 1 recipe pie crust
3 eggs, beaten
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3/4 cup sugar
2 tbsps. butter
1 cup pecans, chopped

- 1 cup dark corn syrup
1 tsp. vanilla
Salt

Bake pie crust slightly—just enough to "set". Then mix filling ingredients well, pour in shell and bake in moderate oven (350 deg. F.) until done. If you prefer a pie of lighter color, use light syrup.

Nut Sandwiches

Chop salted pecans and combine with chopped, drained canned pimientos; just before serving spread on saltinas. For sweet sandwiches, combine chopped bananas, moistened with orange juice, English walnut meats and spread on graham crackers when ready to eat.

Nutty Divinity

- 1 1/4 cups sugar
2/3 cup white corn syrup
1/4 cup water
1/4 tsp. salt
1 egg white
1/2 tsp. vanilla
1/2 pkg. dates
1/2 cup nut meats
1/2 cup toasted cocoanut

Cook sugar, syrup, water and salt to hard ball stage (260 deg. F.). Leave saucepan over the burner after heat has been turned off. Beat egg white quickly with Dover beater. Pour hot syrup slowly over beaten egg white, beating constantly. Continue beating until candy will hold shape. Add vanilla, sliced dates, and nuts; mix thoroughly. Turn out on marble slab or molding board. 1 1/4 lbs.

Business Places To Patronize IN BEAVERTON! Spend Your Money in Beaverton
BEACH'S MARKET Fruits, Vegetables and Groceries
W. E. PEGG UNDERTAKER AND EMBALMER
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Crystal Beauty Shop FREDERIC PERMANENTS COMPLETE \$2.50 All Lines of Beauty Work APPOINTMENTS NOT NECESSARY
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G. A. COBB Attorney at Law HEDGE BUILDING, BEAVERTON

"MICKY" AND HIS GANG



MICKIE, THE PRINTER'S DEVIL

WHILE SWINGING AT A FOOTBALL WITH HIS HAPPY RIGHT FOOT, JIM SLEEP ANGED THE BALL AND KICKED THE ROCK IT WAS TIED UP ON - JIM ACCOUNTS FOR HIS BANDAGED FOOT BY SAYING IT'S THE GOAT!



A TRAMP SIGN PAINTER CAME T' TOWN TODAY, AND HE'S PAINTING ON JACK WRIGHT'S WINDOW - "BARBER SHOP" AND DOWN IN THE CORNER - "MEN'S HAIR CUTTING AND SHAVING ALSO DONE!"

RUPUS BRIDGE, WHO'S ALWAYS THINK SOMETHING NEW, GAVE UP A KITE YESTERDAY, USING A COPPER WIRE FOR A KITE STRING - THEN HE ANCHORED TH' KITE TO AN INSULATOR AND ATTACHED TH' WIRE TO HIS RADIO - HE TUNED IN SEVERAL STATIONS, WHEN A HIGH WIND CAME ALONG 'N BLEW TH' KITE AWAY, CARRING TH' RADIO GUY WITH IT, AN' NUTHIN' HAS BEEN HEARD OF 'EM SINCE I HAD HAI!



Three Laughs

By Sam Iger