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30 x 3 1/2 — 14.85

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Six-Ply Non-Skid Clincher Cord
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Non-Skid Cord 32 x 4 — 30.50

Non-Skid Cord 32 x 4 1/2 — 32.00

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THE lower prices on Fisk Cord Tires are interesting to you because they buy more tire value than higher priced tires can give you. Comparison with other tires will show you Fisk are bigger, stronger, and lower priced throughout the range of sizes.

There's a Fisk Tire of extra value in every size, for car, truck or speed wagon.



It Costs You More to rot buildings than it does to let paint save them

CHECK the costs. Compare the prices of lumber and paint. They will show you how extravagant it is to allow buildings to depreciate for lack of paint.

And buildings do depreciate rapidly unless they are painted when they need to be. Paint saves the lumber. It protects your investment.

To enjoy the biggest saving in painting, use the best paint. It covers more easily—saves labor cost. It covers more surface per gallon than "cheap" paint.

It covers five or more years longer than "cheap" paint. The best paint is most economical because it is superior in formula and preparation. We have been making best paints for 73 years.

They contain the finest materials. Our white lead, for instance, is **PIONEER WHITE LEAD**. It is super-purified and ground so fine that it will pass through a silk screen with 30,000 meshes to the square inch.

So with the other materials—pure linseed oil, pure zinc and pure colors—all of the finest quality, combined in Fuller's Paint in scientifically exact proportions with long-time skill.

Free Advice on Painting

Ask our expert for advice, color cards, etc. Ask the Paint Specialist. He'll show you the best color, color combinations and any other details. **Fuller's 49**

Fuller's SPECIFICATION House Paints

Manufactured by W. F. Fuller & Co., Dept. 47, San Francisco
Branches in 19 Cities in the West

SAVE THE HEAD BELOW—CUT IT OUT AND PASTE IT IN YOUR NOTE BOOK
My house needs painting. Fuller's Specification House Paints are sold by the following Agent:

The Beaverton Livery

The one place in town that is always at your service, day or night, Sunday or holiday, when you want us, or you want us, where you want us.

Perhaps, indeed, in a beautiful man in white used for dinner because he objected when his wife had her hair bobbed. Don't be too quick to denounce him. Perhaps her ears are bigger than he supposed them to be.

Let 103 Candies With One Match. In a conversation at Waco, (Texas) a woman let 103 candies with an ordinary woman safety match, writes a correspondent. She burned her fingers in doing so, but no other competitor lit half her number of candies.

DADDY THE DAIRY

PROFITABLE DAIRY IN SOUTH

Home Demand Supplied for Products and Soil Fertility Built Up and Maintained.

(Prepared by the United States Department of Agriculture.)

More than 5,000,000 pounds of butter was made by 100 creameries in the Southern states in the year ending December 31, 1919. Thirty of the 64 cheese factories scattered throughout the mountain region turned out 481,000 pounds of Cheddar cheese. Siles, however dairy farms, and purebred dairy cows are becoming common. "Fifteen years ago dairying as an industry had been scarcely started in the southern states," said a specialist in the dairy division, United States Department of Agriculture. "The South probably has made more progress in the last 15 years than any other section of the country. The increase in the number of dairy cows from 1907 to 1920 was more than 50 per cent. The increase for the entire United States during the same period was 11.5 per cent."

While the increase in number of cows has been large, it is pointed out by men working co-operatively with the federal government and the state agricultural colleges that the improvement in quality has been of even greater importance. Purebreds have been shipped in every year in large numbers, and great interest has been shown in the use of purebred sires. There are now 48 bull associations in these states. The latest census figures available show there are 5,184 head of purebred dairy cattle in South Carolina and 9,286 in Virginia.

"Dairy development began in the southern states shortly after 1900," said one of the specialists, "but the improvement was slow at first. It was difficult to convince growers in my territory that there was anything for them in dairying. But an object lesson was found that finally convinced them. On one side of a road was a field of cotton that yielded two bales per acre; on the other side a field gave half a bale. The farm that grew two bales to the acre had kept roots for five years, and the manure had produced the change. Farmers soon taken from miles around to see these two fields.

"This little demonstration illustrates the purpose for which dairy cows were



Purebred Haintains on a Louisiana Farm—Cows Have Been Dipped Regularly for Ticks Without Loss in Milk.

recommended in sections of the South—not to make dairying a major industry, but rather to establish a system that would supply the home demand for dairy products, and at the same time build up and maintain soil fertility, both by supplying manure and by securing a proper rotation of crops. This would make possible the production of coffee and other staple crops at greater profit. This was the aim of the southern dairy extension work, the first large scale extension project attempted, which was started under the direction of the dairy division of the Department of Agriculture in 1909, and carried forward co-operatively by the department and the state agricultural colleges.

One of the first things corrected was the poor feeding methods. Out-tossed manure and hulls formed the basis of the ration; farmers had no knowledge of balanced rations; silos were few in number, and it was not known generally that they could be built by farm labor. A few silos were erected in 1910 as demonstrations, and the idea began to grow slowly in popularity.

The value of silage compared with out-tossed hulls was very striking even in the days when hulls were only \$4 or \$5 a ton. A dairy farm near Elgin, Miss., where 40 tons of silage were fed instead of out-tossed hulls, reported a saving of \$250 for the winter.

"From a local standpoint," writes one of the federal agents of the dairy division, "the establishing of dairying in the better-west districts of Mississippi has been one of the greatest achievements. Anyone acquainted with the despondency of farmers in 1912 in southern Mississippi, and who was enabled later to see the change wrought by the dairy cows, will agree that enthusiasm for dairying is well founded in a region that was formerly regarded as one of a breadless, non-climatic to a country in which the farmers are supplying whole milk for New Orleans and other points. This means good methods are being used."

The KITCHEN CABINET

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There is a guidance for each of us, and by lovingly following we shall hear the right word.—Emerson.

MUTTON WITH SAUCES.

Mutton would be far more popular in many homes if care in cooking the skin were observed. The woolly flavor so objectionable is found in the skin. If the animal has been well dressed there should be no strong flavor.

There are two ways of cooking mutton. For those who are fond of the mutton flavor it is cooked to bring out the natural flavor; the other way mixes it with highly flavored vegetables or seasonings which produce a combination of flavors.

One of the important things to remember in serving mutton and lamb with the gravy containing any of the fat is to have it piping hot, as the fat hardens so quickly that it leaves an unpleasant furry feeling on the tongue. Everything used in the serving of mutton, service plates, platters and gravy dishes, should be well heated.

Roast Saddle of Mutton.—A saddle of mutton is the loin, cut off in one piece. It is a favorite roasting piece. Sprinkle the meat with salt and pepper, place in the baking pan on a rack and drizzle with flour. Bake in a hot oven, basting frequently and allow ten or fifteen minutes to the pound, depending upon whether it is to be rare or well done. The leg of mutton is roasted in the same way. Serve with a brown gravy with or without currant jelly. In making the gravy allow two tablespoonfuls of fat for each cupful of gravy desired. Pour off all the fat and measure the desired amount, add three tablespoonfuls of flour for each two of fat and cook until well browned. Add broth or hot water—one cupful to the proportion of fat and flour given. Season with salt and pepper and add one glass of currant jelly to a cupful of gravy. This makes a delicious sauce for roasted cold mutton.

Caper Sauce.—Melt one-third of a cupful of butter, add two tablespoonfuls of flour and cook thoroughly. Pour on gradually one and one-half cupfuls of hot mutton broth, add one-half cupful of capers drained from their liquor and one-half teaspoonful of salt. Chopped sour pickles may be substituted for the capers. This sauce is served with boiled mutton.

Nellie Maxwell THE KITCHEN CABINET (© 1921 Western Newspaper Union.)

All that is great in man comes through work, and civilization is its product. Success breeds on the heels of every right effort.—Samuel Butler.

SUMMERY DISHES.

Take a choice of any of these appetizing salad combinations which will supply the family for a week or two: Hard-boiled eggs with lettuce and mayonnaise; lettuce and cooked asparagus or tomato with asparagus; lettuce with chopped cucumbers or asparagus; head lettuce with Roquefort dressing; green pepper sliced, mixed with cottage cheese, boiled dressing, mushrooms and scalloped tomatoes, radishes and French dressing; orange and pineapple with French dressing; spinach with eggs and boiled dressing; lettuce with chopped peanuts, onions and French dressing.

Chicken Jelly Salad.—Soften one-half teaspoonful of gelatin in four tablespoonfuls of cold water, add to one cupful of boiling chicken broth, stir till well dissolved, adding salt, pepper, onion juice and celery salt to season. Chill until cold, then add part of this to a cupful of finely chopped cooked chicken in layers with the broth as it hardens, adding cooked egg, carrots or beets cut in shapes to decorate. Let each layer become firm before adding another. Serve unadorned with mayonnaise dressing.

Raspberry Sherbet.—Take one pint of rich cream, one pint of rich milk, one and one-half cupfuls of sugar and one pint of raspberries, juice prepared by crushing and straining the fruit. Freeze as usual.

Cream of Spinach Soup.—Wash two ounces of spinach and place in a saucepan over a moderate fire, adding no water. Stir with a fork and when the berries unweaved. Cooked in this way it loses none of its flavor and little color. When tender put through a sieve and add to it six cupfuls of rich white sauce prepared as follows: Take one-fourth of a cupful of butter, one-third of a cupful of flour and cook until bubbling hot. Add four cupfuls of chicken broth, cook until smooth and add two cupfuls of milk. Season to taste and serve with croutons.

Nellie Maxwell

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G. L. MILLETT Proprietor

J. W. Fordney Shows Need For United States Valuation

Congressman Points Out Necessity for New System Incorporated in Tariff Bill.

"We are importing at the rate of about \$300,000,000 worth of foreign goods per month into the United States," declares Congressman J. W. Fordney, Chairman of the House Ways and Means Committee. "Most of those goods could be made here. There is not a manufactured article produced in the United States in which the labor cost is less than 50 per cent of the total cost—I mean, following the raw material from start to finish. Now, if that is true, of the \$300,000,000 that we are sending abroad each month to buy foreign-made goods, \$250,000,000 is going out from the people of the United States to employ German, French, English, Japanese and Chinese labor, while our laborers are walking the streets in idleness.



Copyright, Underwood & Underwood Congressman J. W. Fordney, Chairman of House Ways and Means Committee.

"Under free trade we must come to a common level somewhere, if we compete with all the countries of the world. Today German labor is getting from 60 to 65 cents per day in gold for ten or twelve hours, Japanese and Chinese labor today is from 12 to 18 cents per day in gold for twelve hours' work. If we had to be placed on a par with the imports from those countries, do you think we could lift those foreign countries up to our standard of living? Not at all. We have got to come down to a common level somewhere, but we are not ready to do that, and we are not going to do it.

Resistor Demanded

"The people of the country are demanding tariff revision. Some people say that Canada will retaliate. Canada is the best customer we have in the world on the basis of population. There is no place in the world where our markets are traded stronger than in Canada. Canada has no reason to complain about the rates fixed in the new tariff bill; none whatever. I shall tell you why.

"Last year Canada collected \$19.50 in import duties for every man, woman and child in Canada. Great Britain, the great free trade country of the world, or said to be, collected \$16.50 per capita, or \$728,000,000. We collected \$2.15. Little Japan is collecting at the rate of 21 per cent ad valorem upon all her imports, dutiable and free. We have the lowest duty of any principal country on the face of the earth right now, and have had since 1913.

"Some people are opposing American valuation, some of the great importers of the country. Some of them have sent out circulars appealing to the merchants of the country, the manufacturers, to appeal to their congressmen and their senators to oppose American valuation. Why? I shall tell you why. Last year in the customs office of New York alone there were fifty-four hundred cases of under valuation, and this year they are running at the rate of five hundred cases a month.

"Why do foreigners who export to this country, or people of this country who import from foreign countries undervalue? Because they pay less duty. Profit is made in the duty. If they can import at fifty cents on the dollar of the real value of the goods."