

THE BEAVERTON ENTERPRISE

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"SMALL TOWN STUFF"

We shall attempt neither a defense nor a rebuke of so-called "small-town stuff," but we shall be obliged to use the language of the street to describe it. After all, there isn't much difference between those living in the villages, towns and smaller cities and those living in great cities. In both places may be found sophistication, education, artistic natures, culture, alertness and enterprise. The people of the small towns are not lacking in the finer qualities and able capacities. There are just fewer of them. Comparatively, they possess the real values of life against the artificial and superficial.

There would be as many or more "rubes," "saps," "suckers," and "gold-brick" buyers in New York City, America's greatest community of people per square mile as in the country or smaller city districts, even if the country districts had as many people per square mile. What counts, however, is which class of people enjoy the more wholesome existence, all things considered.

Yes, the "small-town stuff" is sometimes unnecessary, in whatever form it shows up. Too many people know too many other people's business. Too many people make loose and unproved remarks about other people which they couldn't prove in court or anywhere else. Too many people have an all too narrow viewpoint on life, are too intolerant of the views of others, and have too small a scope of vision. These people see the world thru a knot-hole. They are always among us. They make possible all of the gos-

sip and most of the misunderstandings in the community.

They are responsible for most of the lawsuits, and they either unwittingly or designedly break up homes and separate families by their slips of speech or inquisitive nosiness. They know so much about the other fellow's business they have little time to attend to their own. They convict and hang men mentally on the street corners. They sneer at law especially if it seeks to compel them to obey it. They become cynical, and blame everyone but themselves and every circumstance but those of their own creation for their failures and unhappiness. They contract and spread that terrible disease known as knockitis. But they are not all to be found in the small town. The opportunity to hear and see them is simply greater there. No city, however large, is immune from infestation. The difference is that in the small community they are more easily detected and singled out; and because of the comparative degree of population they stand out more vividly in the public eye. In the small community there is no escape from their kind, while in the great city they become lost in the mass. Fortunately in both places they are in such minority that their ultimate damage is negligible. This is why the phrase "small-town stuff" has been used humorously and innocently more than it has been used in connection with harmful consequences.

From a glance at any metropolitan daily one must conclude that all small-town stuff doesn't happen in small towns.

OSC TELLS HOW TO MAKE TOUGH MEATS PALATABLE

A great many people apparently do not know that pork means more than just pork chops, and that beef steak is not synonymous with sirloin steak. And their ignorance is their misfortune, as anyone will agree who knows that delightful "Irish Stew," or some of its almost equally delicious contemporaries, such as Swiss steak and pot roast.

Of course, these dishes made from the less expensive and usually tougher cuts of meat require more care and ingenuity to make them attractive, and that is probably why the people of this hurried nation so often pass them by.

There are three factors affecting the tenderness of a cut of meat—the animal from which it comes, the part of the animal from which it is cut, and the way it is cooked. Any good housewife knows that good beef is firm and lean, well mottled with fat, and that the parts of the animal which receive the most exercise are the toughest. But many of them do not know how the tougher cuts can be made tender.

As it is the thick connective tissue that makes meat tough, this must be either broken up or softened. It is broken up by grinding for meat cakes or meat loaf, or by pounding as for Swiss steak. The most effective way of softening the tissue, is by including a small amount of acid, such as tomato juice, lemon juice or vinegar, as a part of the liquid used in the cooking. A temperature below boiling point will bring far better and quicker results than a higher temperature.

INDUSTRIAL REVIEW

Klamath Falls—Contract awarded for erection of Balsiger Motor company garage to cost approximately \$65,862.

Forest Grove—Former Carnation Milk Products building being remodeled into a mill, Carnation Lumber company.

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Rainier—Zimmerman Stores constructing addition to store building. Station changes hands.

Nehalem highway being widened and danger spots removed in vicinity of Jewell and Elsie.

Oswego—Marylhurst College located south of here, to spend \$300,000 in expansion program.

Gearhart—Golf hotel moved to new location on beach front and plans made for improvement of building.

Burns—MacMarr Stores, Inc., opened chain grocery here in Clemens building.

Eugene—Building permits in this city for month of September totalled \$56,283.

HITEON SCRATCHES

Work is progressing on the program for the bazaar to be held November 2 at the Hiteon school house. Don't forget the date.

Mr. and Mrs. Chris Christensen Gladys were Sunday visitors at the Lena Olson home.

Mr. and Mrs. Chris Christensen attended the I. O. O. F. encampment at Hillsboro Saturday evening.

Mr. and Mrs. Chris Restroff of Washougal, Wash., were calling Saturday evening at the Hite home.

Mr. and Mrs. Cleo Scott and children, of Portland, called Sunday on the Struthers family.

Mrs. Sophia Olson, Mabel Olson, Mrs. G. Anderson, and Mrs. E. Anderson visited Sunday at the L. M. Davis home.

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Local Agency Wanted

Miss Lucile Hite has returned to her work at Western Union after a months vacation.

A number of children have been absent from school with colds. Harry and William Duncan are new pupils this week.

Miss Dorothy Struthers spent Thursday at her parents home.

A number from Hiteon enjoyed the Rebekah card party at Tigardville Saturday evening. Thirteen tables of 500 were played.

Mrs. Chas. Willett is very ill at St. Vincent's hospital having undergone a serious operation there last week.

NEW BOARD ASKS U. S. TO MAKE EDUCATIONAL SURVEY

The impartial survey of Oregon's institutions of higher learning, provided for in the law creating the joint board of higher education, will doubtless be made by the United States bureau of education as the result of action taken by the board at its first meeting at Oregon State college.

The board voted to open negotiations with the federal bureau at once, which under normal conditions would get the survey started early in 1937. The board also granted permission to the college to lease additional land for the experiment station farms and to add two lots to the campus.

SKILFUL SEASONINGS MAKE THE DISH

Most of us take as much pleasure in the delicate flavor of our food, and in its attractive appearance, as we do in the valuation of nutrition. A glance at the pantry shelves or kitchen cabinet generally exposes the real reason why so many housewives repeat the cry, "I get so tired of my own cooking, it all tastes the same."

Inexpensive dishes can be made delicious and wholesome if properly seasoned and flavored.

In our great-grandmother's day, many varieties of herbs and seeds were grown in her own garden; extracts were made by saving from their her rose petals, orange and lemon peels.

The onion is one of the most valuable of its type of food, not to be chopped in chunks and served raw, but ground fine and used sparingly. Parsley, which usually appears as a decoration, can be minced fine and used in all kinds of meats, fish, soups and egg dishes.

Pineapples are adaptable to light meats and all salads. Cinnamon, both ground and in stick form, harmonizes well with chocolate, fruit dishes, many cakes and pies, either alone or blended with other spices.

It is a matter of habit that causes the average housewife to use, as a rule, only lemon or vanilla. Flavoring extracts can be blended to give surprising results. Equal parts of lemon, vanilla, and almond are delicious in cakes, sauces and frozen puddings.

Half as much rose as orange is a new flavoring for white or angel food cake. Vanilla seems to go best with milk or egg desserts and wafers.

MELVIN ALLEN PRESIDENT SOILS CLUB AT O. S. C.

Oregon State College, Corvallis, October 24—Melvin Allen of Tigard, a senior in agricultural at Oregon State college, was recently elected president of the Soils club, a club composed of students taking agriculture. The membership in the Soils club is limited to students who are interested and versed in agricultural work. The club takes up present day problems in the growth and care of crops, trees, and hot-house plants. Allen holds an responsible part in the club development but is well qualified for the position as seen by his past work.

The government telephone on the summit of Mt. Hood is one of the highest, if not the highest, telephones on the Pacific Coast, and can be connected, via Pacific Telephone and Telegraph Company lines, to nearly any telephone in the United States. It is 11,225 feet above sea level.

OXFORD AND HAWAII WILL DEBATE WITH U. O. TEAMS

University of Oregon, Eugene. — The University of Oxford, England, and the University of Hawaii have been placed on the 1937-38 schedule for the University of Oregon debate team, it was announced by Eugene Laird, Portland, who has been named general foreman of the associated students. The debates will be held in Eugene, according to present plans.

Ralph C. Hoerber, assistant professor in the English department, will be the forensic coach for the coming year succeeding J. K. Horner. Florence McNeerney, Portland, senior woman on the executive council, has been placed in charge of women's debates. Robert Miller and Hobart Wilson will manage men's debates and oratory, while Lavina Hicks will have charge of debate publicity.

U. O. LAW STUDENTS PASS STATE BAR EXAMINATION

University of Oregon, Eugene. — Five of the 77 men who successfully passed the state bar examinations at Salem recently graduated from the University of Oregon Law school last June, it was reported upon investigation into the personnel of the successful list. All were members of Phi Delta Phi, international honorary law fraternity.

The five Oregon graduates who passed the test are: William Adams, Milwaukie; John Bell, Jr., Eugene; Lester Oehler, Salem; Chris. Boesen, Eugene, and Orval Yokum, Eugene. Adams is now practicing in a Portland law office; Bell is with the Lane County Title and Abstract company, and Boesen is practicing in Marshfield.

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