

BEAVERTON ENTERPRISE

H. H. JEFFRIES, Publisher

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Those leaders and sponsors of the Boys' and Girls' Scouts troops have a keen conception of a citizen's duties. These meritorious organizations are for the education of boys and girls outside the class room. The leaders must devote time and study to enable them to properly instruct their young charges. The work is pleasant for every member of the troop. There is much to learn from Nature. There is much to absorb on a hike through the woods. A community that has leaders that will aid in organizing and helping the outdoor troops has gone a long way towards reducing the problems of entertainment for the boys and girls in their teens. Youth must be served and it is a wise parent that realizes that boys and girls must be kept busy at some interesting venture if they are to be kept out of mischief.

Are you going to the football game Saturday?

As the campaign advances, fierce broadsides are being fired at Julius Meier, the self starting independent candidate. He threw dust in the eyes of the voters by offering to donate, rather to refuse, accepting over \$1500 a year as salary. That may be all he is worth to the state. Even at the above figure his salary might be the costliest ever paid an Oregon governor. With all the charges, counter charges, affirmations, denials, promises, Mr Meier is being given a busy time. His campaign is built upon the popularity of George Joseph, and he is claiming to be championing the cause of the common people. Maybe he is, maybe he will, if elected, but it will be a radical change from his past treatment of toilers. No one doubts his business ability, but there is some doubt as to his ability to administer the affairs of state. Mr. Meier has reached the crest of popularity, he is now going down into the trough.

No country under the sun can rival the wonderful weather that is now and has been experienced for months past in the Tualatin Valley. Sunny, peppy days, star, moon light nights. Flaming autumn leaves, bright red, sun kissed apples, ornamenting trees, golden pumpkins, rustling corn, flushed tomatoes, sleek cows, cackling hens, proud turkeys, majestic China pheasants, fruitful fields, the harvest time. A drive any direction in the Tualatin Valley will reveal it a most productive land. Varied are the crops, heavy the yield. Rolling hills, giant oaks, stately firs, restful farm houses, inspiration for poets and artists. You will travel far and never see more beauty, more contentment, more varied scenery. Let us tell the world that the Tualatin valley is productive, the climate ideal, the scenery unsurpassed.

We are apt to be swept away by the publicity given college football teams and overlook our local high school squads. When you see two high school teams battling you are watching the college stars of tomorrow. The boys give their all, the play is hard and fast. Too often there is only a handful of men and women at the games. Youth must be encouraged. It is well worth anyone's time to witness the high school boys contesting on the gridiron. They are out to win. You will see the same plays executed as the most famous teams make use of. There are plays of deception, punts forward passes, end runs, a matching of wits. It is an inspiration to see and hear the student body cheering their heroes. Why provide a field, equipment and the material and then neglect to attend the games? The boys will keenly appreciate your attendance. Financial support is necessary, but far more important is your presence.

Centuries hence some scientist will find an Austin car in a cow track and will, with great enthusiasm, inform the world that he has found the egg of the automobile.

Statement of the Ownership, Management, Circulation, Etc., Required by the Act of Congress, of August 24, 1912

Of the Beaverton Enterprise published at Beaverton Oregon, for October 1, 1930.

STATE OF OREGON, COUNTY OF WASHINGTON, SS.

Before me, a Notary in and for the State and county aforesaid, personally appeared H. H. Jeffries, who having been duly sworn according to law, deposes and says that he is the owner of the Beaverton Enterprise and that the following is to the best of his knowledge and belief a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 411 Postal Laws and Regulations, printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor and business managers is H. H. Jeffries, 407-8 Dekum Bldg., Portland, Oregon.

2. That the owner is H. H. Jeffries, 407-8 Dekum Bldg., Portland, Oregon.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities, none.

H. H. JEFFRIES, Owner

Sworn to and subscribed before me this 9th day of October, 1930.

N. J. SKEE

My commission expires December 18, 1931.

MAKING AND CANNING KRAUT

Kraut has established a place in the American diet even in communities far removed from the influence of German or Dutch settlers. The recent study of vitamins has strengthened its position.

Raw cabbage is rich in vitamins. Cooking destroys vitamin C, especially in non-acid products. Cooked cabbage has lost considerable of its vitamin value but canned or cooked kraut, being acid, retains much of its vitamin value.

Kraut is gaining popularity as a salad dish. Dietitians rank it as a vitamin rich, raw vegetable, even when canned.

Kraut, made late in the season and kept in a cold basement after it has matured, can be held successfully through the winter without canning. In homes where the storage facilities are not good or in sections where the climate conditions are trying the canning of kraut when it is matured, insures a good quality throughout the winter and spring.

The percentage of salt and the temperature at which the product is held during the period of fermentation are the important points in making good kraut.

Salt should be used at the rate of two pounds to every hundred pounds of cabbage. A large stone jar or wooden keg or barrel should be used. The cabbage is finely shredded and packed, layer by layer, each layer being salted and gently tapped. Enough juice will form while packing to make a brine that covers the cabbage. A well weighted cover should be used.

Too much salt in the cabbage results in a pinkish kraut while not enough salt produces slimy kraut. The organisms that ferment kraut

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work at temperatures ranging from 60 to 80 degrees. If the cabbage is held at 85 degrees, the fermentation takes place very rapidly, but its results in a flabby, inclined-to-be slimy kraut.

If the cabbage is fermented at a 60-to-70 degree temperature, the kraut is firm, crisp and exceptionally well-flavored. At this lower temperature it takes from four to six weeks for the fermentation. When fermentation is completed, bubbles no longer form, and there is usually less brine covering the top.

At this stage the cover and weight should be removed and washed. Replace the cover and add enough brine (1 pound of salt to 6 gallons of water) to cover well.

If the kraut is not to be used at once, pour hot paraffin over the top to make a seal. As soon as the kraut is matured, it can be canned or the canning may be done later in the winter when the housewife has more leisure and probably more empty cans. Never attempt to can any kraut that is not in prime condition.

When packing it in the cans, the kraut should be well broken apart. The cans should be filled with a boiling hot brine made in the ratio of 1 pound of salt to 6 gallons of water. Do not pack the kraut too tightly for then it is hard for heat to penetrate to the center of the can. Sterilize the cans 40 minutes in boiling water.

ON OREGON FARMS

Hillsboro—Acreage of Austrian Winter Field peas in Washington county will be increased this year from 150 acres to approximately 1000 acres. Practically all of this will be grown for seed on a contract basis. Arrangements have also been made by County Agent W. F. Cyrus to try out these peas as a silvage crop on the farm of J. A. Lindow.

Klamath Falls—Potato shipments from Klamath county this fall are expected to be far greater than in any previous year, reports County Agent C. A. Henderson. Shipments started early in September and reached 10 or 12 cars a day during the latter part of the month. Five additional warehouse storage plants with capacities of 50 cars each, are under construction, and a number of farm storage cellars are being completed. The tubers are of good quality and a little larger than usual.

Enterprise—The average production of the Willowa County Dairy Improvement association herds this year was 331 pounds of butterfat, according to the annual association report compiled by County Agent N. C. Donaldson. This was 19 pounds more than last year and 45 pounds more than the year before, when the association was formed. Nine cows averaged more than 500 pounds of fat for the year. Figures showed that one herd owner has increased his production 88 pounds per cow during the three years the association has been in operation.

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Wilfred, Alfred and Sister Winifred

Alfred and Wilfred

BE SURE TO FOLLOW THE ADVENTURES AND DOINGS OF THESE WIDE AWAKE TWINS THEY'RE HUMOROUS - SNAPPY - PEPPY!

HERE WE GET LOCKED UP JUST BECAUSE WE A KINDA SMILED AT THAT HONEY - WOMEN GET ME SICK - THEY'RE FUNNY - CAN'T FIGURE THEM OUT! PECULIAR!

Winifred
 THE PRETTY SISTER OF THE TWINS
 YOU BETCHA SHE'S OK SHE'S A K.O.

ON NEAR! THEY'VE GOT THEIR TROUBLES, TOO!

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