

BEAVERTON ENTERPRISE

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This May Save Your Child's Life

Boys will be boys, but parents can very often avoid tragedy by using more care in teaching them the dangers of commonplace things.

For example, the other day, in Illinois, an 8-year-old lad tried to start a fire with gasoline. The explosion killed him and seriously injured his 6-year-old brother. Unfortunately, the little fellow is dead, but there are parents in this community who permit their children to use oil and gasoline in starting fires? If so, is it not possible to stop the custom, and maybe save a little life?

It is not unusual to see, in the press, where youngsters get hold of firearms and, probably without understanding the nature of their act, kill somebody. In Pennsylvania, not long ago, two little boys got into an argument over some crackers, it is said, and one shot the other with a pistol. The killer was only six years old. Who imagines for a moment that the tot understood the effect of his pistol pointing and that he really had a murderous intent in his heart? Parents in this community should be very careful in removing firearms from the reach of children, but more than this, they should never fail to instruct them against the danger of such weapons.

Lindbergh Teaches Geography

The projected flight of the Lindberghs to Japan and China arouses considerable interest, and will make a few citizens check up a bit on their knowledge of geography.

For example, it will seem strange to some that the flying colonel may leave New York, flying north to Greenland, and skirt to the east of the North pole on his way to Japan! Or, again, that a course slightly northwest, towards Hudson Bay, is being considered. It will pay us to get a new slant on the shape of the world, and try to plot courses on a round globe instead of a flat map.

SERVICE CHARGES

A sound bank is a great convenience to a rural community. A bank that isn't sound endangers the deposits entrusted to it. The margin between soundness and unsoundness is a narrow one. So narrow is it that some rural banks, in their anxiety to make enough profit to cover their expenses, made loans and investments which promised a yield of 6%, 7% instead of the safe, old 4% or 5%. Those are the banks which went broke. Their communities suffered loss of cash; their stockholders suffered double liability; their officers suffered disgrace.

It will be much safer for banks, especially in rural communities where there is little diversity to spread economic risk as the seasons pass, if they could make a profit out of service charges instead of looking to high interest rates. It would be much safer for farmers as depositors and also as borrowers, to have banks able to subsist on service charges and the narrow margin of profit from ultra safe investments of depositor funds, than to force their banks to seek their profits from securities and loans which promise a higher yield but which may disappoint when crisis comes.

At first, some farmers, just like some newspaper reporters and some stenographers, resent a service charge, especially a little fee of so much per check. To them it looks like the big financial interests were pigging, and anybody hates to be pigged for a few cents a day. The fact that the farmers resent the service charge proposal is evidenced by the address of State Grange Master Hulet and the resolutions passed by the Granges. But we expect the farmers to know more than do some of the city folks who haven't nearly as much at stake, and when the farmers stop to figure it out, we believe they will recognize that there are two sides to the question, and that the side marked "service charge" is the side which represents greater safety for rural banks and surer prospects for their survival.

"Pay as you go," and "pay for what you get," are old farmer maxims, disregard of which sometimes proves expensive. If we can pay the banks for services, on a scale which measures the pay by the cost of the service, we know what we are getting, and can be surer of what we are doing than when we get a service without paying for it directly but as

Checking Incomes

The Federal Government and almost every state has income tax laws. Each agency proceeds to gather its statistics and investigates its returns without cooperation. This has caused a duplication of effort very often and has also allowed some taxpayers to avoid paying their just tax.

A considerable improvement in this connection will result from an executive order promulgated by President Hoover which makes the individual income tax returns submitted to the Federal Government subject to the inspection of state officers.

Hereafter individuals who have been more afraid of the Federal Government will have to make their returns identical to avoid trouble. No honest man can object to this. Only those who have been defrauding one or the other governments will criticize the decision of President Hoover.

War is a funny affair. First, we lend the Allied nations vast sums to beat Germany, and when they begin to pay we cut the debt down to a fraction. Then, along about this time, we are asked to help Germany get over the financial difficulties caused by the licking that she got. We are not diplomats, and we can't understand it.

About the most useless citizen at this time is the man who is trying to outguess the dope on horse races, baseball games and politics.

A visitor from Mars would have a hard time accepting the reliability of man if he compared the statements put out by the national parties.

Church going people need not worry over the criticism of those who are too "smart" for the church. The present depression is no excuse for a man to loaf; if money is hard to get, work harder and get it.

a courtesy for patronage and without knowledge of how much it may cost us in the long run.—Oregon Voter.

WORTH REMEMBERING

By James Donovan
HORSEMEAT

Canning horsemeat for human consumption is a lucrative industry. Though horseflesh is not a part of America's diet, this country boasts the largest factory for canning horsemeat in the world. In Rockford, Ill., over 60,000 horses were chopped up, sealed in tin cans and exported to Europe last year for people to eat. Thus horses which ran wild on the ranges of South Dakota, Montana and Wyoming, later graced the dinner tables of many homes in Sweden, Czechoslovakia, Italy, France, Austria, Holland and Denmark. The American company which owns the canning factory at Rockford owns also about 1,500,000 acres of range land in the West, on which the horses roam in a wild state until ready for canning.

LOOK AND LEAVE

Q.—Which states border the Pacific Ocean?

A.—California, Oregon and Washington.

Q.—What is the highest mountain in North America?

A.—Mount McKinley, Alaska, 20,464 feet.

Q.—What is meant by buying stock on the margin.

A.—Buying on credit.

Q.—Who is the only President in the United States who lived to see his son become president?

A.—John Quincy Adams.

Q.—How many gallons of air are consumed by the average person a day?

A.—2,600.

Mr. and Mrs. A. G. Kessler of near Stillwell, Ga., are the parents of 4 sets of twins, all living.

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Sarah Anne's Cooking Class

Hot days when the appetite fails try some of the appetizers which are easy to prepare and taste as good as they look. These can be served at the beginning of a meal or between the main course and that which follows it. Garnishings for this type of dish may be thin slices of lemon, strips of pimiento, beets cut in cubes, pickles and olives. Anything that appeals to the appetite and has a pleasing color and flavor. Be sure to have plenty of seasoning, left-overs maybe used to advantage.

Grilled Sardines

Cut bread in thin oblongs. Place a sardine split thru the center on each side, the split side up. Sprinkle with paprika, brown under broiler. Garnish with slice of lemon and sprig of parsley.

Shrimp Canape

Cut 6 slices of bread (graham, white or whole) in pretty shapes and brown in fat. Mix 1/2 cup shrimps with 2 tablespoons tomato catsup, 2 tablespoons vinegar and 1 tablespoon paprika. Spread on bread, sprinkle with American cheese and brown under flame. Serve hot.

Tongue Canape

Toast 4 slices of bread. Butter and cover with 1/2 cup potted or deviled tongue, moistened with 2 teaspoons of vinegar. Garnish with chopped relish and parsley or stuffed olive in center.

Cheese Appetizer

Cut 6 slices of bread, 1/4 inch thick. Spread 3 slices with 1 tablespoon prepared mustard covered with 1 cup grated cheese and season with salt and paprika. Cover with slices of bread. Toast in oven until both sides are brown. Cut in triangles. garnish with spiced gherkins.

Caviar

Caviar in some form is always a correct appetizer to serve at a formal dinner. Caviar is expensive but there is a less costly variety, the roe of salmon. Cut thin slices of Spanish onion, spread it with caviar, sprinkle with lemon juice and top the center with a half of stuffed olive. Serve with lettuce.

Stuffed Celery

Short lengths of celery one to two inches cut from the hollowed

part of the stalk filled with soft cheese highly flavored, or with tomato paste, or anchovy, or caviar, or anything savory that may be pressed in the stalk, and smoothed over with a small knife. These are served as an appetizer at dinner or luncheon.

Editors Note—Sarah Anne will answer questions addressed to her care this newspaper. A stamped envelope should be enclosed

Chemistry Volume Now in Use All Over the Country

University of Oregon, Eugene — Described by the publishers and those familiar with the field as the first book to be written in any language that treats the chemistry of both plant and animal life adequately, "Introduction to Biochemistry," a text written by Roger J. Williams, professor of chemistry at the University of Oregon, is now being distributed all over the United States. It is expected to meet with success equal to that of his earlier volume, "Introduction to Organic Chemistry," which is now used as a text in more than 300 colleges and universities.

The volume, which has been printed by the D. Van Nostrand Company of New York, is the result of many years of study in the fields of both chemistry and physiology. One of the most important teaching points is the development of the discussion from single-celled organisms to multicellular organism, and the student studies first the characteristics of simple organisms and then by logical progression moves on to study higher forms of life.

"Like the author's 'Organic Chemistry' this book contains a simple, lucid organization that permits a wide range without sacrificing a central unity," the publishers' announcement says. Three important questions to be asked and answered in the book are: first, of what are organisms composed? second—What do they take from their surroundings out of which they build themselves? and How do they bring about their transformations? Around these is the organization of the book, it is stated.

Dr. Williams, who recently achieved national recognition by discovering a new process of separating vitamins in yeast growth, is regarded as a national authority on chemistry. He has served as research chemist for the Fleischman Company, and for the past three years has been carrying on research here on yeast growth under a grant from this company. He has been a member of the faculty at the university since 1920.

Louisa's Letter

Mothers Can Overdo Care of Children

Dear Girls:

I read an article a few days ago by a woman who asserts that the old idea of a little child bringing parents closer together is all wrong. She went on to say that they were the factors of dissension in her married life and were finally the means of separating her from her husband.

In support of this statement she said that she had lost her slim figure permanently—that as her husband was called off frequently on business trips she had to give up accompanying him, that they could never discuss any subject properly because she was eternally interrupted to attend to one of the children—that they had always been accustomed to nice clothes and nice surroundings but the children were so expensive that they had to live in a cheap apartment and wear shabby clothes and that finally she was so taken up with babies and their needs that she was unable to keep up with her husband's mental progress.

Unfortunately this woman had her children so close together that before she could enjoy one she was having all the infant worries with another. She probably stayed by them and with them too much. It is poor economy and poor judgment to try and be with one's children all the time. No matter how much one loves a child it is better for him and the mother to be apart for a certain period each day.

anyone who has even had a fretting baby to care for all day long realizes what an irritable state of mind a mother can be in at the end of the day and what a tired, sleepy companion she makes for a husband who returns from work ready for an evening's recreation.

Personally I would rather do without other things and be able to hire a competent nurse to relieve me entirely of the children for a part of the time. Take an evening or so off during the week and go to a movie or dinner even if it does cost something. It is cheaper in the end than a nervous breakdown or a divorce.

This same woman who accused the children of coming between her husband and herself said that they were all much happier now as she had a part time job and left the children each morning with a good nurse in charge of her home which was just a few doors from her mother. Why didn't she think of that before she kissed her husband good bye?

From experience I can truthfully say that I know of no tie which serves to bind a husband and wife closer together than the love and care of their children.

They should not make the mistake, however, of giving up everything else in their lives for the children and it is a wise idea to have only as many as they can properly take care of and educate.

Yours,
LOUISA

Editor's Note—Louisa invites questions to be answered in her column. Address Louisa, care this newspaper.

FORD REPAIRING

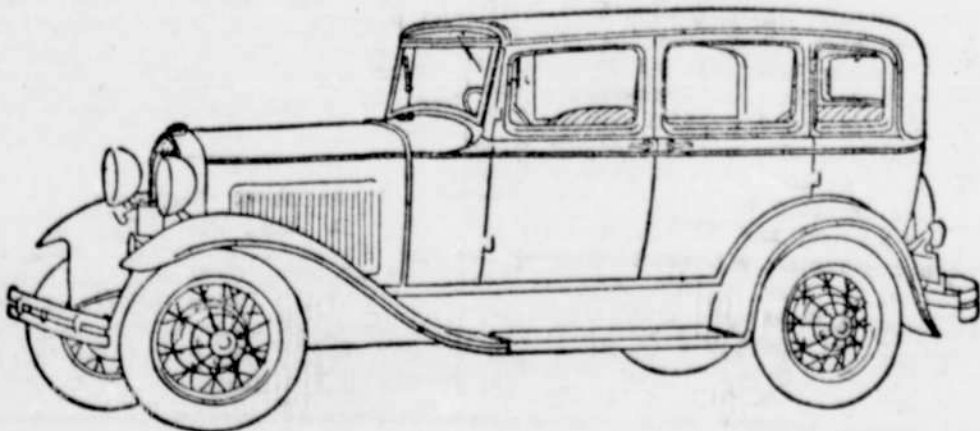
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