

BEAVERTON ENTERPRISE

H. H. JEFFRIES, Publisher

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Life Span is Not Longer

Many readers of this paper are under the impression that the life span of man has increased within the recent century. The fact is, however, that this is not true and the capacity of man to live a longer life is no better than that of his ancestors.

The confusion arises out of the application of sanitary science in the past century, which has brought more people through the hitherto dangerous period of infancy, permitting them to survive into childhood, early adult life and maturity. For this reason, the "expectation of life" is eighteen years more than it was a century ago but the individual capacity to live more years has not increased.

To explain this, one should remember that the expectation of life is based on the average death age of individuals. It is obvious that this average age will advance if the lives of infants and young children are saved, regardless of the fact that old men and women continue to die, at the appointed three score years and ten.

Should Distribute Jobs

The average American will subscribe to the doctrine that if there should be a shortage of food in this country the supply should be distributed among the people in order that all, by sparing use, might live.

The American Federation of Labor is urging that if there is a shortage of jobs in the country, they be apportioned so that all workers might have a chance to earn a living.

The Federation is right. If the so-called machine age has permanently taken from American workers the opportunity for all to find employment, then a five-day week is in order at once so that the work can be divided among the workers.

It may be that the shortage of jobs is temporary. Even so, while the condition exists there is no reason why a five-day week should not be set in motion in some of the key industries in order that employment may be afforded as many men as possible.

Carefully Store Firearms

Parents of this county should carefully place pistols, guns, and other weapons out of the reach of children.

Almost every day some child is killed in the United States through the handling of a firearm by another child who usually "finds it" where the parents "thought" it was safely hidden.

Grandfather sagely remarks that the car is the real reason of so much comment on modern youth. Maybe so, Grandad, but you can't wrap the steering wheel around the whip stock at that!

Before passing around any criticisms of your home town, it is appropriate to examine your home place, and make sure its appearance does not warrant any unfavorable comment.

When people and things become important, they are mentioned in the newspapers. If business is to seem important, it should be mentioned in the advertising.

FEEDING METHODS TESTED ON O. S. C. PULLET FLOCK

One thousand white leghorn pullets in the laying pens at the poultry department of Oregon State college are serving to reveal the comparative value of several methods of feeding from time of hatching to full production. These pullets have already gone through the first part of the experiment, which was to show whether they could be raised just as well on laying rations as on the more complicated and expensive chick feeds. Results of this phase of the experiment are now being compiled.

Now that 500 have been raised one way and 500 the other, these two groups have again been divided, each into four pens of 125 each. Throughout the coming winter they will all receive exactly the same treatment and will be in the same environment except that each of the four pens in each group will be fed differently.

The two No. 1 pens will get hand fed grain in the litter with hopper fed mash. No. 2 pens will get both hopper fed grain and hopper fed mash. The third pens will be given cube feed or "pellets" in hoppers, while the fourth pens in each group will

get an "all mash" ration from hoppers.

"All four of these methods are in commercial use in Oregon and the experiment station is constantly in receipt of many requests with regard to their relative merits," says A. G. Lunn, head of the poultry department. "Field tests by poultrymen have also indicated that good pullets can be raised by using regular laying rations, and if this is correct it will greatly reduce the labor and feed cost.

Every precaution was taken to see that the two batches of pullets are the same in heredity even to the point of dividing each batch as it came from the incubator.

Two other feed studies being undertaken are aimed to determine the amount of alfalfa meal that can be substituted safely for succulent feed, and the effect of cod liver oil on the texture of egg shells.

OREGON CITY—Members of the Estacada Berry Growers' association are planning to improve both the quality and quantity of next year's crop. They recently purchased 23 tons of commercial fertilizer recommended by J. J. Inskeep, county agent and many of them will use cover crops between the berry rows for the first time.

Sarah Anne's Cooking Class

The other day I heard this remark: "There is nothing better than plain, perfectly cooked asparagus hot and well buttered."

Seemingly there isn't. A feast indeed! But there are other arrangements and combinations that are so good it would be a pity to lose them. Give them a trial.

Eggs and Asparagus Au Gratin
5 hard boiled eggs,
2 tablespoons butter,
2 tablespoons flour,
1-2 teaspoon salt,
1-2 teaspoon celery salt,
1-3 cup milk,
1-3 cup breadcrumbs,
Asparagus tips cooked or canned,
1-2 cup grated cheese.

Slice eggs. Make a cream sauce by melting butter, stirring in flour, salt and celery salt. Add milk and cook until thick. Sprinkle bottom of greased baking dish with half the crumbs.

Place a layer of egg in bottom of dish, pour over some white sauce, sprinkle with grated cheese, then a layer of asparagus. Repeat layers of egg, sauce, cheese and asparagus until all are used. Sprinkle top with paprika and remainder of crumbs and dots of butter. Bake until brown in oven 350 degrees.

Chicken Smothered in Asparagus

Cook a hen until very tender and divide into pieces for serving rejecting bones and skin. Roll in seasoned flour, brown lightly in a frying pan in hot drippings. Make good sized rounds of toast, butter, place in a shallow serving dish, lay a piece of chicken on each round and surround with hot cooked asparagus which has been cut in inch lengths. Pour over all a liberal amount of hot white sauce to which a beaten egg yolk has been added just after taking from the fire, stir rapidly while doing this to prevent curdling. Garnish with points of toast on each of which is laid a tiny cube of bright jelly.

Peas and Asparagus with Egg Sauce

Combine lightly two cups each of cooked peas and inch long pieces of asparagus, both salted. Add two tablespoons of butter. Heap on toast in a serving dish and pour over all just before serving, two cups of thin white sauce with which has been mixed a diced hard boiled egg. Garnish with toast points and serve hot.

Use Tomatoes Freely

Use all the tomatoes you can now and save the surplus for winter, is the suggestion of the diet specialist. They add interest, color and flavor to low-cost meals.

Tomatoes green and tomatoes red are used in 11 ter d recipes assembled in a mimeographed leaflet just released at the home economics extension office in Corvallis. Spicy-smelling concoctions such as chutney, mock mince and tomato mangoes are included and these, say food specialists, add piquancy to a meal. The ingredients and the method for making green tomato picallilli are given as follows:

Green Tomato Picallilli: Chop 1/2 bushel green tomatoes, 6 large white onions, 6 green peppers, and 2 pound cabbage finely. Mix them together with 1 cup salt and let them stand overnight. Drain, add 3 pints of vinegar and boil for 30 minutes. Drain off the vinegar. Then mix together the following ingredients: 2 pounds sugar, 1 tablespoon whole cloves, 1/2 cup ground mustard, 2 quarts vinegar, 1 tablespoon whole allspice, 1 tablespoon pepper-corns and 2 cups grated horse-radish. Heat the mixture to a boiling point. Add the chopped mixture and bring again to the boiling point. Seal in clean, hot jars.

We really don't like to be intolerant, but it's just a bit irksome to have the mutt that knocks our paper and fails to pay up his subscription try some stunt on us for the purpose of a little free advertising. There's nothing to the report that we came here on account of killing a man in Brazil, but we're getting old and touchy and while we will valiantly strive to keep our homicidal tendencies in check, we ask that you keep in mind that advertising space is merchandise.

LUNCH COUNTER
and
BILLARD PARLOR
MAPES & SON
In Manning Building
MERCHANTS LUNCH

Car Owner's Scrap Book

How to Make a Grease Gun

A very serviceable grease gun can be constructed from an old single cylinder foot pump. The lower end of the pump is sawed off just above the foot piece. Then take a fairly large sized funnel (one that is made of heavy gauge metal) and cut it off just above the spout. Solder the funnel to the bottom of the pump cylinder.

Oil or light transmission grease can be drawn into the gun by putting the end into the oil or grease and pulling on the handle. To fill with heavy grease, unscrew the cap and remove the plunger; fill the gun with grease, then replace the plunger and cap.

When the Engine Stops Suddenly

Sometimes when out on the road, the engine will stop suddenly without apparent cause. It is probably due to one of the following troubles: No gasoline supply. Spark plug broken. Electric circuit disconnected at some point. A broken wire. A loose terminal. Timer trouble.

To Clean the Glass

Try dipping a clean cloth in gasoline and rubbing lightly over the windshield and windows, then polishing with a dry cloth.

IN OREGON HOMES

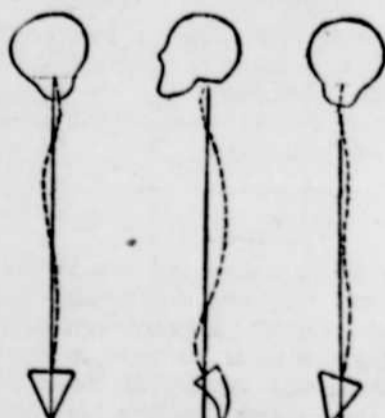
GRESHAM—Sauerkraut-making is the order of the day for many, Multnomah county housewives, reports Frances Canton, county home demonstration agent. Telephone calls and mailing requests for directions for making sauerkraut and pickling cucumbers and other vegetables are numerous she says, and she answers the majority of them by sending out Farmers' Bulletin 1438, "Making Fermented Pickles." Detailed directions for making sauerkraut, dill pickles, sweet pickles and mixed pickles are contained in this publication, which may be obtained free from any home demonstration agent or from Corvallis, upon request.

MEDFORD—Recent pear baking experiments carried out at the State college of home economics are of particular interest in this leading pear region, according to Mabel Mack, Jackson county home demonstration agent. Mrs. Mack reports numerous calls for Experiment Station bulletin No. 283 "Baking of Pears" prepared by Agnes Kolshorn, assistant professor of foods and nutrition. The bulletin reports baking experiments with Bosc, Comice and D'Anjou pears. It notes the effect of sugar, water, acidulation of seasonings, baking time, cooking utensil and age of pear upon the appearance, texture and flavor of the baked product.

CANBY—Not one recipe trampled underfoot at the Clackamas county fair rounds, at least, not any of those tested and approved and given away at the home economics exhibit says Mrs. Carson Amrine, member of the county home economics extension committee, who personally checked the grounds to make sure. Consequently, Mrs. Amrine and others of her committee are certain that Clackamas county homes are enjoying milk, cheese, butter, cream, and ice cream dishes they have never had before. Hundreds of recipes using milk and milk products were received by fair visitors who spun the dairy wheel.

The Portland telephone directory has the largest circulation of any Oregon publication except newspapers.

DEFECTS OF SPINAL BALANCE



In 20 or more types are now recognized as the Cause of Disease

SCIENTIFIC DIAGNOSIS plus CORRECTIVE ADJUSTMENTS will prevent Disease and Promote your Health
X RAY SERVICE Consult
DR. ERNEST G. WIESE
CHIROPRACTIC SPECIALIST
520-521 Morgan Bldg.
Office BE. 5864 Res. SUset 3022

Louisa's Letter

Dear Girls:

I know a woman who is a splendid cook and very smart. But when Mrs. T. says she is coming on a visit everybody has a fit. The first thing she does, when she reaches Mary Jane's house—Mrs. J is her sister-in-law—is to broadcast the fact that now she has come they will have some delicious cake. She tells M. J.—who is a notoriously bad cook and poor housekeeper—just exactly what is wrong with the one she is eating and the exasperating thing about the whole affair is that she does go into the kitchen and makes a perfectly delicious cake.

She then proceeds to get the house in order—has regular places for everything, fixes flowers and brightens things up in general. She admonishes Mary J about the thin places in the tablecloth, wants to know why the blankets haven't been put away, sews buttons on the children's clothes, and tackles the darning with a disapproving eye.

She could be a perfectly wonderful guest and one that her folks would vie with each other to entertain if she did not insist in showing how much better she does everything than anybody else does.

Another woman of my acquaintance is just about as irritating in another way. Instead of parading her virtues she exhibits her faults.

She tells how little she paid a poor man for eggs and how ashamed she ought to be about it—she tells how she lets her temper get away with her and slapped the children for nothing. She says that she babies her children too much and quotes incidents that are silly beyond words.

If she did these things and remained quiet about it it would be bad enough but it is absolutely trying to have to listen to such tales without telling her exactly what one thinks. She expects you to say that she is not to blame for paying the man too little—that is his look out and as far as slapping the children she is not to blame, for being overwrought and that it is just mother love that prompts her to make her children dependent and probably she is doing the best thing after all.

I suppose she would drop dead if one would say instead, "Why, how could be so dishonest" and "You should be as ashamed to punish the children because of such a temper," and "how can you do such silly things—you ought to have more sense."

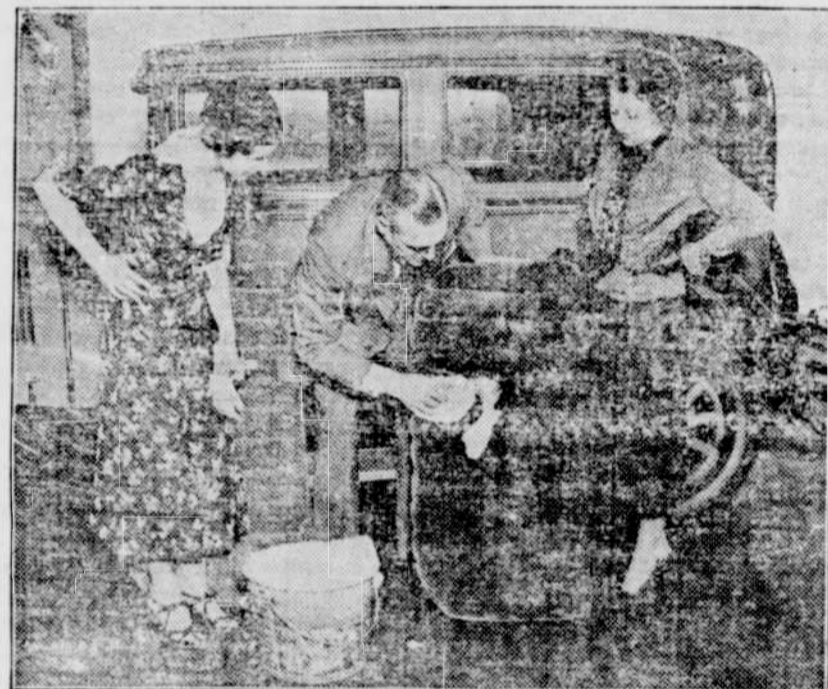
I doubt if she would speak to her critic again.

It is really a toss up as to which is the more annoying, the parader of virtues or the parader of faults.

Yours,

Louisa

Soap and Water Best Mohair Cleaner



Summertime is motoring time—but it is also the time when scenes like this are common—soap and water is best to clean mohair or velmo upholstery.

MOHAIR POPULAR FOR AUTO SEATS

Easy to Clean—It Makes Expensive Slip Covers Unnecessary.

An increasing preference for mohair velvet upholstery in automobiles is being manifested by buyers throughout the Middle West, according to reports to the Mohair Institute from a questionnaire sent to 5,000 dealers. While the survey did not seek the detailed reasons for this preference, one of the chief reasons, previous surveys has shown, is that mohair is preferred in the summer because it is cooler than flat fabrics, it is easier to keep clean and the buyer does not need to go to the extra expense of purchasing slip covers. No slip covers are necessary with mohair velvet or velmo.

The Mohair Institute is authority for many practical hints for taking care of mohair velvet upholstery in case it becomes soiled. The fabric requires comparatively little attention aside from a thorough brushing with a stiff whisk broom occasionally.

Ordinary grease spots and soiling from constant use can be removed from mohair velvet with warm water and any good laundry or toilet soap. If this operation is not sufficient, any of the reputable dry cleaning com-

panies are practical for the purpose, but under no circumstances should any ammonia solutions be used, as ammonia is destructive to the color in any fabric.

Ink spots may be removed with a saturated solution of oxalic acid. Soak the stain for a few seconds with this solution, then rinse in clear water to which a few drops of ammonia have been added. Perhaps a better method, eliminating the use of ammonia, is a solution of potassium acid oxalic which is salts of lemon or salts of sorrel.

Soak the stain in this solution in the proportion of two and one-half teaspoonful of the salts dissolved in one-half pint of water, leaving the fabric in the solution several hours if necessary, after which apply soapsuds on the spot, allowing the suds to soak well into the fiber, then rinse with cold water. This will neutralize any of the acid which may be left in the goods.

Sometimes after severe use, mohair upholstery takes a kind of set in spots, the pile being laid slightly, giving the goods a mottled color effect. This can be removed by wringing out a cloth in hot water and laying it over the parts affected. Leave the wet cloth on the mohair velvet until the cloth dries. If the velvet has not been wholly restored, repeat the operation with the result that the pile which is laid down will come back to its original position and the fabric will have its original plump appearance, not showing any signs of wear. It is never necessary to cover any mohair velvet upholstery with slip covers, particularly when used at home or in an automobile.

Pacific International Live Stock Exposition Inc.
PORTLAND OREGON
\$100,000 PREMIUMS Oct. 24-Oct. 31
21st Annual Exposition combines Pure-bred Livestock Show; Fat Stock Show; Dairy, Manufacturers' and Land Products Shows; Wool and Mohair Show; Poultry and Rabbit Show; Industrial Exhibits; Boys-Girls Club Work Exhibits; Wild Life Exhibits; "Truth-in-Meat" Exhibits; and spectacular Horse Show. Elevator runs under one roof. Parking space for 3,000 autos. Paved roads direct to entrance. Reduced fares on all transportation lines. Portland, Oregon. October 25-31