

BEAVERTON ENTERPRISE

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New Federal Taxes

There seems to be no doubt but that Congress will have to increase taxes at the coming session. The deficit of the Federal Treasury is increasing by the close of each month and something will have to be done. It remains to be seen whether the tax burden will be placed upon those able to pay or upon already hard-pressed ordinary citizens.

Radio Mysteries

Every radio listener experiences the annoyance of fading signals in broadcast reception. A number of theories have been expressed by scientists as to the cause thereof and these learned men have been attempting to remedy this defect.

Radio experts of the government say that this is caused because radio waves are reflected from the Heaviside layer in the atmosphere, a body of ionized gaseous material about seventy to two hundred miles above the earth. When these reflected waves return in different time-cycles from the waves arriving direct the fade-outs occur.

The usual experience is that radio reception is better in the night than in the day and in the winter than in the summer. The theory of the scientists explains this by the fact that the Heaviside layer varies in height daily and seasonally, being higher at night than in the day, and higher in the winter than in the summer. The higher it is the better the reception.

Loans For Homes

President Hoover announces that he will request Congress to create twelve "home loan discount banks," with a total capitalization of \$150,000,000. Each bank would be authorized to advance twelve times the amount of the capital in small mortgage loans on homes.

As a result these institutions President Hoover expects four benefits, summarized as follows: (1) "A revival of home building and a resultant increase in employment. (2) An emergency easing of financial strain upon sound banks and loan associations dealing in home building securities. (3) A safeguarding against future building slumps. (4) A long-time promotion of home ownership through the financial strengthening of credit institutions."

The proposal made by President Hoover should receive favorable consideration. Care, however, should be taken to provide that the builders of homes secure the benefit of a low interest rate and that the banks do not over-loan the values on the various pieces of property, thus avoiding the necessity of foreclosing later. It is good governmental policy to encourage the ownership of homes.

Why not make it a point today to speak a few words of admiration to somebody in your acquaintance for whom you feel a real admiration?

Our idea of a convict's heaven is when the prison eleven runs roughshod over a bluecoat squad and sees the battered officials hauled out of the game on stretchers.

These are the times when a lot of merchants roll over and play dead, thinking that they can get along without advertising. They maybe able to do so, but they won't get any business.

The best solution of most political problems is intelligent voting over a period of years. Professional politicians usually stage comebacks when the vigilance of the voters go to sleep.

THE FESTIVE BOARD OF COLONIAL DAYS

When the table groaned with good things on Thanksgiving Day, in the time of George Washington, it meant something besides a quick trip to the grocery store, or a hurried dash to the corner delicatessen. It meant that from one end of the colonies to the other households had been preparing for the events for days and weeks. Eating and drinking were among the most keenly related pastimes of the period. The work of planting, garnering, preserving, we are informed by the United States George Washington Bicentennial Commission, went on the year around.

The products of the farms were somewhat limited in variety. Most luxuries were imported from foreign shores: sugar, molasses, tea, coffee, and spices. Natural ingenuity had plenty of exercise in concocting palatable dishes, and in devising ways and means of preserving perishable foods. That the tables were bounteously supplied in spite of all, is evidenced in more than one record

which has come down through the decades.

One Thanksgiving table in Philadelphia according to a writer of the times, had at one sitting, "Turkeys, duck, hams, chicken, beef, pigs, tarts, creams, custards, jellies, foos, floating island, sweetmeats of 20 sorts, whipped sillibubs, fruits, raisins, almonds, pears and peaches, with the usual accompaniment of beer, porter, punch and rum."

Since the earliest days in America, it has been necessary for housewives to experiment with new and strange foods, originating recipes, partly borrowed from the Indians, resulting in some of the dishes we have today. Pumpkins and squashes were native vegetables and grew wild. Indian corn, potatoes, and certain fruits were new to the colonists. They often made mistakes when encountering something new. In the early days in America they did not know what to do with coffee beans, and boiled them whole in water, eating the beans. Tea, for many years took precedence over coffee.

Pumpkins, or pompons, as they were named, became a staple article

of diet and were dried for winter use. Bread, pancakes, pies and puddings were made from pumpkins, until the early colonists felt they never wanted to see another. They liked, however, "injun bread" baked of yellow Indian corn meal and they liked the succotash, a mixture made by the Indians, from beans, peas, corn and pumpkins boiled together. Potatoes, although native to America, had been rare to New Englanders, and were probably the sweet variety, as they were in the south. As late as 1763, a farmer in New England boasted that he had raised eight bushels of potatoes in one crop, an enormous amount.

It was thought that horses and cattle would die if they ate them, so they burned the surplus in the spring.

Huckleberries or blueberries, blackberries, straw-berries and grapes grew wild, but improved under cultivation. Orchards generously flowered and bore fruit. Pears and quinces were plentiful. Apples, especially in New England, were a part of every meal. One encountered apple-slump, apple-mose, apple crowdy, apple-tarts, mess-apple, pies, puff apple, pies. So it is easy to see that the New Englander's reputation for having apple pie in every menu was earned at an early date. Cider was free to tramp or traveller in every menu, was earned an early date. Cider was free of tramp and traveller in every New England farmhouse.

As there were no hermetically sealed jars, preserves, pickles, marmalades, candied fruits and flowers, were made so rich that they could not spoil, and were kept in a stone crock, its top tied down with cloth or paper.

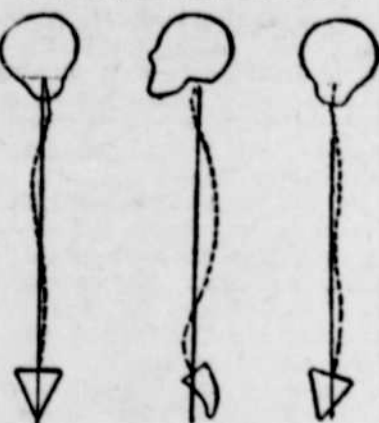
In cooking meats, great amounts of spices were used, even perfumes, perhaps with good reason, as there was no such thing as ice for preservation, the coolest places being the cellar, the spring-house or the bottom of the well.

The colonists potted fish and game, and salted fish and meat in strong brine. November was the busiest month of the year, as it was "killing time." Oxen, cows, swine, which had been fattened for slaughter, met their fate in the dawn of early morning, so that the meat would be hardened ready for the pickle. Sausages were made, some slight variation in the recipes in the different localities being in evidence as were roiliches, head-cheese, and pickled pig's feet. They tried-out lard and made tallow.

Many families secured sweetening from maple sugar and honey, although housewives of elegance always had some loaf sugar on hand for company. This was purchased in a large cone, covered with blue paper, which incidentally was carefully kept, and soaked for the indigo which was used as a dye. The ladies of the house usually performed the task of cutting the sugar for the day a ceremony involving in some homes, a parade of silver salvers, specially made scissors, all laid out on the polished surface of the dining-room table with much fluttering about of busy femininity over this important and delicate task. So we see that while the people of Washington's time did not have the fancy foods which are used today, they always had more than enough to take care of their appetites.

DALLAS—Polk county, where just 70 acres of alfalfa were grown five years ago, this year harvested 3500 acres, according to J. R. Beck, county agent, who has made this one of his major extension projects. This development has been made possible largely through the use of the genuine Grimm variety, late seeding alone on a firm, well-drained seed bed, and severe cultivation of the stand each year after it was firmly established to eliminate weeds. Mr. Beck believes this year's acreage could profitably be doubled.

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FARM & GOSPIP

ODD FERTILIZERS

Many farmers are familiar with various types of material being used to make up the commercial fertilizers of today; among these being meats and refuse from packing houses, ground and dried, ground and dried fish from the seacoast, ground coconut, cotton seed, soya bean and castor bean meals. Then the mineral sources; such as: phosphate rock, sodium nitrate, sodium sulphate, potash and others. The synthetic nitrates, where nitrate is taken from the air and incorporated in various lime basis, the ground skimmings from steel refining vats; all these and many others are employed. Recently we learned of the heavy applications of shrimp dust being used on island settlements near New Orleans.

HOW SOAP STARTED

Way back yonder in the Stone Age our ancestors probably had a hard time to cleanse their bodies properly and it seems as if some of the most esthetic were desirable of keeping clean, so they used all kinds of methods.

Undoubtedly, they first learned to use water, but this was unsatisfactory. Probably some thoughtful ones scrubbed themselves with sand and then with clay, rinsing off in water. Then it was discovered that after fire was discovered, one with an inventive mind tried wood ashes and found he could clean himself in this way, but the strong alkali in the ketr-g-pryeutoc, PuUebtoBetrat wood ashes irritated and burned the skin.

Naturally, he rubbed his body with bear grease or some other kind of animal fat and found that ashes and grease together cleaned fairly well. Probably they began mixing hot ashes with grease before applying and discovered a crude process of soap-making developed to the present stage.

ON OREGON FARMS

OREGON CITY—As much as 40 per cent difference in yields was found between fields grown from well stored and poorly stored lots of seed potatoes grown in a trial conducted by County Agent J. J. Inskip this year in cooperation with several Clackamas county farmers. The three high yielding lots in the trial were all from seed stored in cold storage sometime in April, and the highest yielding lot was the one

that had the most desirable storage conditions throughout the entire year Inskip said.

EUGENE—Nitrogen used alone or in combination with other fertilizers gave better apple tree growth and vigor in every case in trials conducted on the H. S. Merriam ranch at Goshen by O. S. Fletcher, county agent. Complete fertilization gave increased yield, size and color, while nitrogen and phosphorus combinations gave nearly as good results. The fertilizers were applied in February 1929 and February 1930.

TOLEDO—Application of superphosphates to 1½ acres of White Pomernanian and Bortfield turnips proved a profitable venture for M. W. Richmond of Siletz according to a report recently turned in to County Agent M. J. Conklin through whose office the fertilizer was obtained. An untreated strip across the field left as a check is bare as a floor this fall, Mr. Richmond said, while the treated ground is producing a good crop of turnips.

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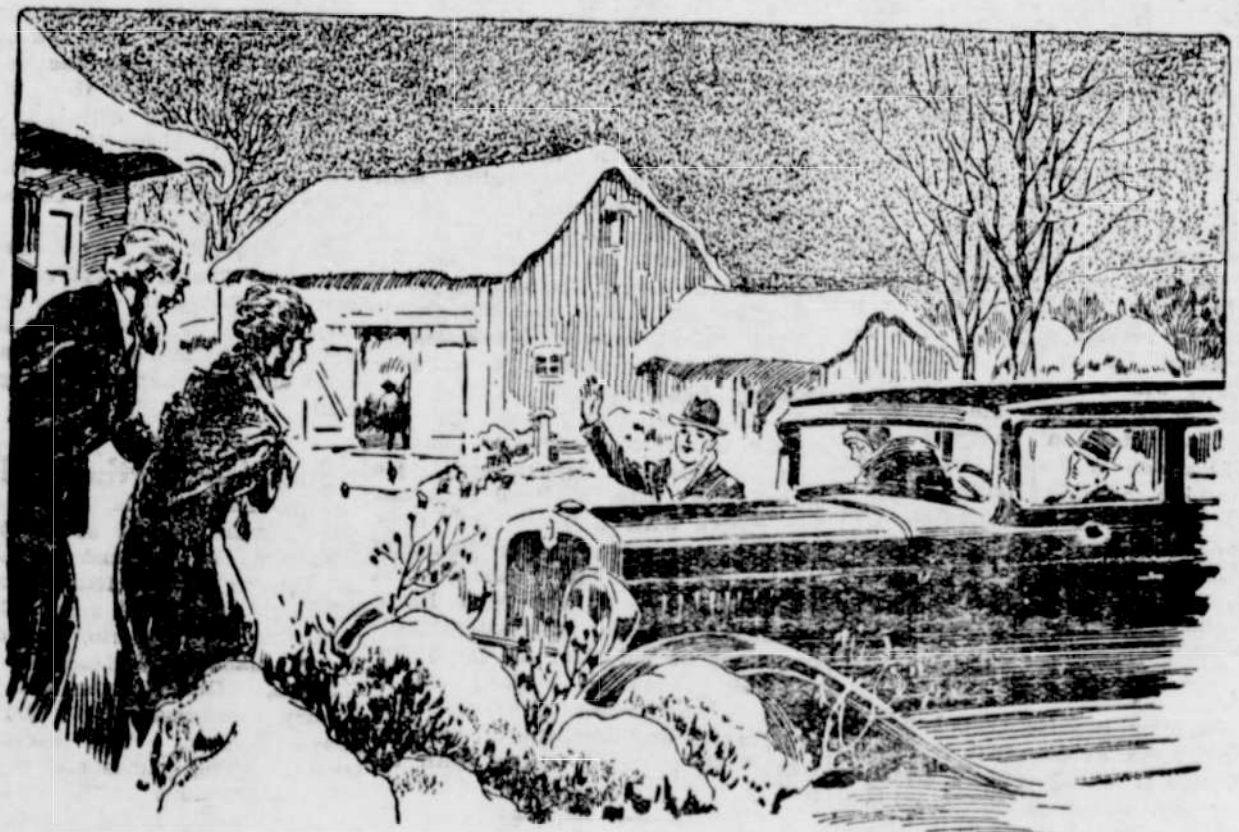
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WHEN WE GIVE THANKS



EVERY Thanksgiving Day we celebrate a very beautiful thing—it is the quality of gratitude. Everyone who has given or received gratitude knows how fine it is, how warm, how stimulating. Great thinkers tell us that gratitude opens the way for wonderful things to come to us. It seems almost a pity that it is so—or at least that we should know it—so beautiful is gratitude in itself. That for which we have cause to be most thankful does not always come with glowing colors in success; sometimes it steals in quietly on days so dark we do not know that it is there.

Seek a quiet corner, a comfortable chair, turn back the pages of your own life, look at the sadly thumb-marked ones, do you not find written there for the first time in its annals the name of a friend, afterwards the inspiration of deep happiness?

Our Forefathers Knew

We have more to be thankful for than we realize, and our forefathers knew that when they set aside a day for giving thanks and considering our blessings.

So let us get out our whitest linen, our gleaming glass, our richest silver, and let us prepare the finest feast our hands can make to fête, in gratitude, our friends, not forgetting the greatest Friend of all, who, whether the times are bright or gray, showers us with gifts. Here's the menu which serves eight.

Sardine Points
Orange Cups
Pickled Crabapples Celery Curls
Roast Turkey
Bread Stuffing Giblet Gravy
Whipped Potatoes
Baked Hubbard Squash
Creamed Cauliflower
Frozen Cranberries
Dressed Assorted Salad Greens
Pilgrim Father's Pudding
English Toffee Coffee
Salted Nuts and Raisins

Sardine Points: Mash one 4-ounce can boneless sardines. Add two teaspoons lemon juice, two tablespoons chopped walnuts, two tablespoons chopped stuffed olives, two tablespoons chopped celery, three tablespoons mayonnaise and mix well. Fill caviar puffs in pointed triangle shape or spread pointed pieces of toast with this mixture. Garnish with a slice of olive placed at the wide end of the puffs or toast. Makes about twenty. These may be passed with some iced beverage before going in to dinner.

Orange Cups: Scrub four California oranges and cut in halves with a saw edge. Scoop out pulp and remove all the white fibre from it. Keep skins in cold water while preparing filling. Add one No. 2 can crushed pineapple to orange pulp, then add two tablespoons syrup from green mint cherries. Drain orange cups, dry, dip edges in a thick sugar syrup, then in finely chopped fresh mint,

making a green rim. Fill with fruit mixture. Put two or three after-dinner mints in the center of each.

Frozen Cranberries: Boil one-fourth cup sugar and three-fourths cup water to a thin syrup. Soak one-half tablespoon gelatin in two tablespoons cold water, dissolve in the hot syrup and add two tablespoons lemon juice and one-half cup orange juice. Add the finely mashed, sieved or melted cranberry sauce from a No. 2 can and freeze to a mash. Fold in one stiffly beaten egg white and pack in ice and salt mixture, four to one.

A Different Pudding

Pilgrim Father's Pudding: Beat two eggs, add one-third cup melted butter and two-thirds cup diluted evaporated milk. Add two cups flour, four teaspoons baking powder, one-fourth teaspoon salt which have been sifted and lastly one-half cup orange marmalade (or any kind of jam or preserves). Put one teaspoon of marmalade in each greased individual mold, pour in the batter and steam thirty-five minutes. Serve with the following Sauce: Cream six tablespoons butter and one cup confectioner's sugar, add grated rind of two oranges, three well-beaten egg yolks and six tablespoons orange juice. Fold in stiffly-beaten egg whites. Serve cold over the hot pudding.