

Sunshine Minerals

Korinek Laboratories, sole Manufacturers. Portland and San Francisco, Home Office 239 E. Salmon St., Portland, Oregon.

Among the progressive feed houses of the state is the Korinek Laboratories. They supply you with the famous Sunshine Minerals for Poultry, Cattle, Hogs and Sheep.

The first requisite of any successful business must be courtesy, then quality at the right price must be offered. This has been the policy of the Korinek Laboratories that manufactures the Sunshine Minerals. They have directed their efforts to the end that their product might be the best to be had.

They receive numerous letters from poultrymen and commercial feed manufacturers of which this is typical:

"Since adding your minerals to our egg mash, the condition of the flock have improved to a noticeable

degree and thin-shelled eggs have been reduced to a minimum. We are so well pleased with the effects of the minerals on our laying flocks that we want to know the percentages of your minerals recommended in chick and developing fashers."

There is no more public spirited firm in the community than the Korinek Laboratories and in making this review of the onward progress of this section of the state we wish to compliment them and to direct your attention to this establishment as one of the reliable business institutions which has added to the development and progress of this part of the state.

Safeway Stores, Inc.

Are Conveniently Located and Offers the People of This Territory the Very Lowest Prices on High Class Groceries, Provisions, Fruits, Vegetables and Specialties—A Store Organized Along Lines That Bring Them in Ever-Increasing Business.

Lucky indeed are the people of the surrounding country to have in their midst and at their beck and call the very extensive and efficient establishment of Safeway Stores.

They are excellently located where one can park, drive away and not be inconvenienced by traffic jams the Safeway Stores seeing the drift of trade from the congested areas, has established stores that are gaining in patronage every day and now are so busy that all goods are turned quickly, which makes both for lower prices and for new and fresh stock. This vast volume of business enables Safeway Stores Inc. to better deal with the wholesale firms and accrues to the benefit of the public.

The Safeway Stores Inc., strikes the keynote in modern life, as people do not want to spend all the money they take in for groceries and provisions, but want to have money left for other pleasures of life. Those who trade here have found that they are able to save much each week on their grocery bills,

and if properly put away, it will, by being saved, net them a handsome sum over a period of time. The prices are a result of lower overhead, close buying, doing a large business and making small profit on each sale. The quality of the provisions are the very best, standard brands of packed and canned goods and the choicest of fruits, vegetables and fancy groceries are a part of the very complete stock.

The service at the Safeway Stores Inc. is very pleasant as the clerks are familiar with the stock, study the business and are able to assist those that desire it, in the selection of a bill of groceries at any time. They know exactly where everything is kept and can make rapid time in waiting on those that are in a hurry.

We would advise anyone having trouble with the food problem in any way to visit Safeway Stores, Inc. and make the family happy by furnishing them with the freshest of fruits, vegetables, fancy and staple groceries.

CLASSIFIED ADVERTISING

BUY AND SELL

10 CENTS
A LINE
PER TIME

INSTRUCTIONS

TEN CENTS a line per issue. Count five words to the line. Then count your profits. Cash should accompany the order. When a statement is required the charge is 15c per line, minimum 50c.

These Classified Ads appear in six newspapers: Beaverton Enterprise, Tigard Sentinel, Multnomah Press, Aloha News, Yamhill Journal and Gaston Herald.

OVER 17,000 READERS WEEKLY

PERSONAL

ANY GIRL in need of a friend, write Elsie H. Alleman, the Salvation Army White Shield Home, 565 Mayfair Avenue, Portland.

MISCELLANEOUS

FOR SALE—Sand, gravel, crushed rock and road gravel. P. E. Hagg.

League of Oregon Cities Meets February 26-27

Municipal problems, more intricate now than ever before, will be attacked at the meeting of the League of Oregon Cities, to be held at the University of Oregon February 26 and 27. More than five hundred city officials from all over the state are expected to attend.

Paul V. Beters, national secretary of the American Municipal Association, will come from Chicago to attend the conference and discuss problems with the delegates. He is a national authority on municipal matters and his presence at the meeting is considered an unusual opportunity for city officials to receive help concerning their problems.

William M. Briggs, city attorney of Ashland, president of the League, will preside. William J. Locke, secretary-manager of the League of California Municipalities, will be the

Phone Tigard 46.

BIG ORCHARD in Apples, Pear and Grapes for rent. Extremely low price. Inquire for conditions, Antone Weber, Portland, Rt 5 Bx 371

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PRINTED SIGNS FOR SALE—10c each. For Rent, For Sale, Rooms for Rent, etc., Pioneer Printing Co., 407-S Dekum Bldg., Third & Washington Sts., Portland, Oregon.

GENERAL HAULING—Long and short Distances, Robert Johnson, Phone Beaverton 3152.

WARPENTER, Grinding and Saw filing. Phone Beaverton 7651.

FOR SALE—Tree roses, fine stock, yearling \$1. 2 and 3 years \$1.25. English Holly grape plants 2 & 3 years old 10c each, 11 for \$1. Fruit trees and shrubs, no delivery. Come and see me or write to A. Weber, Rt 5, Bx 371, Portland.

WANTED—Cheap horses for fox farm. Telephone Beaverton 9855.

WOOD FOR SALE—4 ft Country Slab, \$4 cd; 4 ft Oak and Ash, \$7.50 cd; 16 inch, 4 ft fir, coal and Sawdust. Phone Beaverton 5225.

CIRCULATING HEATERS—\$45 to \$85 Wood or Coal. Multnomah Hardware Store, Multnomah

FOR SALE—Fruit trees, tree roses English Holly, grape plants, shrubs, all sold for Half Price. Guaranteed best varieties, Andrew Weber, R5 Bx 371, Portland.

RADIO SERVICE and Repairing. Modern equipment and expert workmanship. Pownder Radio Co., Multnomah AT. 4066, after 8 p. m., call AT. 3854.

FOR SALE—Clean Clover seed. F. Leuthi, Walnut Ave. Phone Tigard 24-35.

SWAP—A No. 1 Royal typewriter for a good cow. Broadway 9725-R-2.

RADIO REPAIR WORK—Call H. G. Eamons, Beaverton 6603.

CUSTOM HATCHING—2½ cents per egg in 500 lots at the Tualatin Hatchery. E. C. Richardson, Tualatin, Oregon.

RICHARDSON'S RUGGED CHICKS every Wednesday, Hanson White Leghorns, Barred Rocks, Rhode Island Reds, Tualatin Chickery E. C. Richardson, Tualatin, Oregon, Phone Tigard 04152. Custom hatching.

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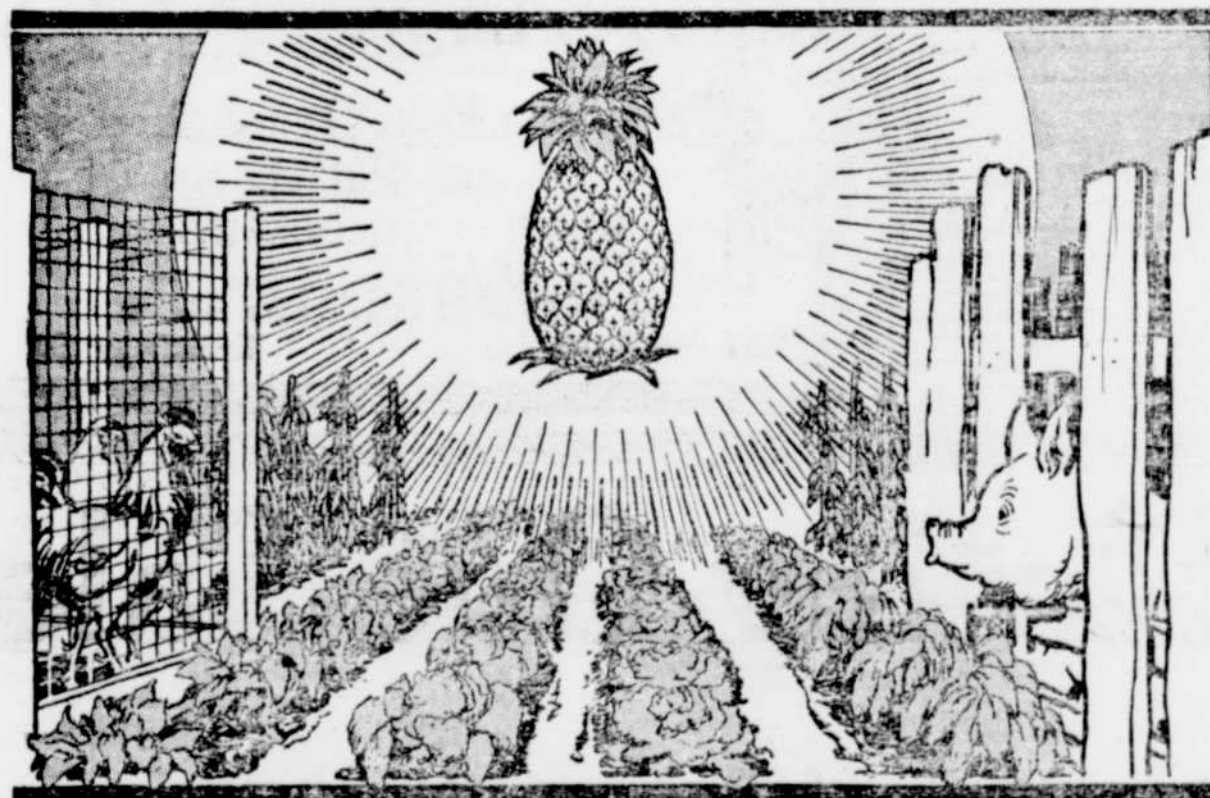
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HOFSTEATER STUDIO

165½ Third Street

Between Morrison and Yamhill

A Taste of Sunshine



SUNSHINE is always beneficial. Try to have a taste of it in the foods which you serve these grey, chill winter days. Sun-ripened pineapple combines extremely well with vegetables, and carries into the combination some of the benefits of that tropical sunshine which people nowadays frequently travel many hundreds of miles to enjoy. Here are two recipes in which it is combined with tomatoes—the most popular canned fruit with a succulent fresh vegetable. Try these out on your kitchen stove.

Sautéed Pineapple and Tomatoes: Drain slices of Hawaiian pineapple. Salt and pepper ripe tomato slices, having the same number of each. Sauté separately in a little hot fat. Lay a tomato on each slice of pineapple, and serve around the meat platter.

Tomatoes Stuffed with Pineapple: Cut the tops off four even sized ripe tomatoes, scoop out, and drain well. To the pulp add the drained contents of an 8-ounce can of crushed pineapple, one small minced onion, two slices of diced and fried bacon, and sufficient crumbs to make the combination the proper consistency for stuffing. Season to taste, refill tomato shells, and top with more crumbs, this time buttered. Bake until soft but not broken. Serves four.

With Parsnips and Yams

Baked Parsnips and Pineapple: Wash and peel five young tender parsnips, cut in long thin slices, and boil until tender. Lay them in a large, flat, shallow pan. On top lay

the slices from a No. 2 can of Hawaiian pineapple. To the syrup from the can add three-fourths cup sugar, and boil a minute, then pour over. Bake until all very tender, a golden brown and the syrup thickened. Serves five.

Baked Yams on the Half Shell: Select three large even sized sweet potatoes (yams, if possible) and bake until tender. Cut in halves lengthwise, and scoop out centers. Mash, add four tablespoons butter, four tablespoons heavy cream, four tablespoons brown sugar and the drained contents of an 8-ounce can of crushed pineapple. Season to taste with salt, and beat until fluffy. Refill cases, sprinkle more sugar on top, and dot with butter. Brown in oven. Serves six.

A Tasty Omelet

But vegetables are not the only foods to which a taste of tropical sunshine can be added by means of pineapple. The ubiquitous egg, too, can be made into a unique dish in the following:

Pineapple Omelet: Beat until thick four egg yolks with two teaspoons sugar and one-half teaspoon salt. Add four tablespoons syrup from an 8-ounce can of crushed Hawaiian pineapple. Fold in four stiffly beaten egg whites. Melt a little butter in a skillet or omelet pan, pour in the mixture. Cook over a low flame until brown on bottom, then place in oven until the mixture is cooked on top. Spread with fruit jam made by cooking together the crushed pineapple, one tablespoon butter and two tablespoons sugar, fold over and onto a hot platter. Serve at once. Serves three.

Meats are made better, too, by means of pineapple, the enzyme bromelin of which helps to digest them. It is mighty good with ham.

Meats Made Digestible

Special Baked Ham: Brown two slices of smoked ham lightly on both sides, lay one piece in a baking dish, and spread sparingly with peanut butter. Cut in halves four slices of Hawaiian pineapple (half the contents of a No. 2½ can) and cut two oranges in slices, leaving the peel on. Lay alternate slices of fruit on the ham, and sprinkle with one-half cup brown or maple sugar and one-fourth teaspoon clove. Top with the second slice of ham, and pour around one-half cup of the canned pineapple syrup and one-half cup cider (or a whole cup pineapple syrup, if you have no cider). Cover, and bake one hour in a 375° oven, removing cover at end to brown. Serves eight.

Stuffed Meat Loaf: Mix together three-fourths pound chopped beef, three-fourths pound chopped veal, one beaten egg, one-half cup milk, one teaspoon salt and a few grains of pepper. Line bottom and sides of greased loaf pan with mixture. Fill cavity with the stuffing described below, cover with stuff of meat, lay strips of bacon on top, and bake in a 400° oven for about forty-five minutes. Serves eight.

Stuffing: Add to one and one-half cups dry crumbs, one-half teaspoon sage, one-half teaspoon thyme, and salt to taste. Add two tablespoons melted butter, and mix in the contents of an 8-ounce can (one cup) of crushed Hawaiian pineapple.



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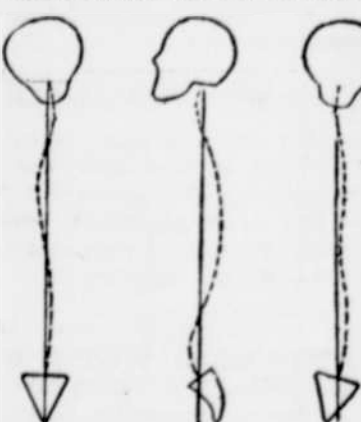
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