



Will You Smile
Made the Doc See Red
Physician—Why, I'll have you cured of measles in a week.

Here's A New One
He—Why are you crying, darling? She—I can't tell you. He—Can't tell me? She—No—it's too expensive—Passing Show.

A Long Hike
First Girl—Dick says he came from a good family. Second Girl—Yeh, and I'll bet he's footsore.

So Stupid of Him
Husband—You are always wishing for what you haven't got. Wife—Well, goodness, there's no sense in wishing for what I have got is there?

Neighbors Close the Windows
'Is your daughter musical?' 'Well, you'd get that impression from her conversation, but when she sings opinions differ.'

Taking Shelter
Nervous Wife—John, get up! I think I hear a burglar. Husband—I'll crawl under the bed and see if he's there.—Boston Transcript.

From Trench to Tee
'Murphy got rich quick, didn't he?' 'He got rich so quick that he can't swing a golf club without spitting on his hands.'—Boston Transcript.

Circuitous Result
'Did you find a suitable wife through your matrimonial advertisement?' 'Yes, I had so many replies that I had to employ a typist and I married the typist.'—Fliegende Blaetter.

Poor Illustration
'What is your recreation, my boy?' said the banker to his caddie. 'I'm a Methodist, sir.' 'No, no, that's your belief. I mean, have you any particular sport or hobby? Just as, for example, I am a golfer.'

Even Up
'I desire no remuneration for this poem,' said the office visitor. 'I merely submit it as a compliment.' 'Then, my dear sir, allow me to return the compliment,' replied the editor with true journalistic courtesy.

Nocturnal Mysteries
Theosophist—Does your husband believe his soul leaves his body while he sleeps? Mrs. Tompkins—I can't say as to that, but he's got a suspicion that his money leaves his pocket.

LISTERINE THROAT TABLETS
Antiseptic
Prevent & Relieve Hoarseness Sore Throat Coughs
Made by Lambert Pharmacal Co., Saint Louis, U. S. A.

SPECIAL
One or More 6x8 Photos Nicely Mounted for \$1.00
Make Your Appointments Today

HOFSTEATER STUDIO
165 1/2 Third Street
Between Morrison and Yamhill

PORTLAND'S PROGRESSIVE FLORIST
FLOWERS

TOMMY LUKE
Sixth and Alder (Almost)
P.O. 7215 Portland, Oregon

Sarah Anne's Cooking Class

How often have we heard the housekeeper wish that she didn't have to even think of a menu much less prepare it. Meals and especially family meals should not mean something to be gotten over in the shortest time possible.

Canned Veal with Potato
8 Irish potatoes.
1 teaspoon salt.
1 egg well beaten.
1 tablespoon butter.
1/2 cup milk.
2 cups cooked diced veal.

Boil potatoes and mash, add the milk. Beat until fluffy. Form a circular border of the mashed potatoes on a well greased baking sheet. Brown in a hot oven. Transfer by sections to a large platter. Fill the center with the veal which has been combined with the white sauce and thoroughly heated. Garnish with a dash of paprika, the carrots and parsley.

Salmon Mousse
1 package lemon gelatin.
1 3-4 cups boiling water.
2 tablespoons vinegar.
1 cup flaked salmon.
1 cup cucumbers, diced, salted.
1-2 cup mayonnaise.
1-2 cup cream whipped.
Salt.

Disolve gelatin in boiling water. Add vinegar and salt. Chill. When slightly thickened beat with a rotary beater until of consistency of whipped cream. Fold in remaining ingredients. Turn into mold. Chill until firm. Unmold in lettuce.

Corn Balls
2 1-2 cups corn.
1 egg.
1 tablespoon minced onion.
1 teaspoon baking powder.
1 1-2 cups cracker crumbs.
1 tablespoon of shortening.
Salt and pepper.
Mix the corn with the onion and well beaten egg. Stir into the dry ingredients. Mold into cakes. Arrange these in a baking pan in which the shortening has been melted. Bake in an oven 425 degrees for 20 minutes, turning once to brown on both sides. Serve with tomato sauce or as an accompaniment to fried chicken.

Coffee Cakes
Beat together one cup of sugar, two eggs and two tablespoons of melted butter; then one and seven-eighths cups of flour with one and one half teaspoons of baking powder are added alternately with one cup of milk. Beat until smooth. Pour into a shallow greased pan, pour melted butter over the top. Sprinkle half a cup of brown sugar which has been mixed with one teaspoonful of cinnamon over the top. Bake in a hot oven. Cut in squares and serve for breakfast.

Cheese Relish
1 package lime gelatin.
1 pint boiling water.
4 tablespoons vinegar.
1 cup cheese cut in cubes.
1-2 cup sweet pickles firmly chopped.
1-2 teaspoon salt.
Dissolve gelatin in boiling water. Add salt and vinegar. Chill. When slightly thickened fold in the cheese and pickle. Turn into mold. Chill until firm. Serve with cold cuts.

Butterscotch Parfait
2-3 cup brown sugar.
2 tablespoons butter.
1-2 cup water.
1 pint cream.
Salt.
4 egg yolks.
2 teaspoons vanilla.
Combine sugar and butter. Heat until melted and boil one minute. Add water. Cook until butterscotch is melted. Add syrup mixture to beaten egg yolks. Cook in double boiler until light and fluffy. Chill. Add whipped cream, salt and vanilla. Freeze.

SKIN ITCHING ENDS
when soothing Zemo is used
Right from the first touch, antiseptic, healing Zemo takes the itching misery out of mosquito bites, rashes, and many other skin afflictions. Try it also for itching, peeling toes. Bathe and other outdoor folks thank cooling Zemo for relief from sunburn. Douse it on ivy-poisoning. Pimples and dandruff fade when safe, antiseptic Zemo is applied. It instantly eases razor-smart. Always have Zemo nearby wherever you go. Any druggist. 35c, 60c, \$1.00.

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. Allemann, the Salvation Army White Shield Home, 565 Mayfair Avenue, Portland.

Looking at Washington
(Continued from Page 1)
a surprise to senators and especially to Democrats, some of whom had been called to the White House the night before to discuss the government's fiscal program.

tion officials presented its opposition to the measure, particularly directing their fire against the outlay for direct relief and public works construction. Offsetting the stern opposition of the President, was the recorded approval of the American Federation of Labor. Declaring that between fifteen and sixteen million persons were in dire circumstances, the Labor representatives predicted that the \$100,000,000 provided for direct relief would be "totally inadequate" unless additional funds were provided in December.

In reply, Speaker Garner quoted from the President's speech of acceptance in 1928, urging "a program of public works, to require an expenditure of upwards of one billion dollars within the next four years." Moreover, the Speaker said that the term "pork barrel" might be applied with equal logic to the Reconstruction Finance Corporation, which extended aid to banks, insurance companies, railroads and financial institutions. He insisted that the benefits of this measure had "not filtered down to the small business men or the smaller industries" and that "unemployment has increased steadily" since its passage on January 22 and that further relief measures were necessary.

The sudden necessity of a tax on gasoline, electricity and increased income taxes followed a statement by Secretary Mills, who told the Senate Finance Committee that changed economic conditions had affected the estimates of the Treasury Department in February and that the bill, originally expected to provide \$965,000,000, could not be relied upon for more than \$840,000,000 and that reductions agreed upon by Congress and the Treasury reduced the early estimates another \$100,000,000.

This made necessary new taxes to bring up the total yield and for this purpose the Secretary suggested the Walsh sales tax amendment as the "most effective means of balancing the budget, giving assurance of the needed revenues." As an alternative, he suggested the Connally amendment and the gasoline tax, both of which was enacted and restoration of the tax on admissions above ten cents, but this latter was not included in the bill, which contained instead, the electricity tax.

Immediately following the passage of the revenue bill, the Senate turned to its economy bill, in which it must provide for reductions in government expenditures to aggregate \$200,000,000. More than one-half of this amount was expected to result from a ten per cent cut in salaries of all government workers.

In the House the Garner Relief bill was praised and attacked in committee which began its hearings after the spirited exchange between President Hoover and Speaker Garner, both of whom gave out public statements. Naturally, administration officials presented its opposition to the measure, particularly directing their fire against the outlay for direct relief and public works construction.

Drs. O. F. & S. Etta Heisley
Rooms 1 & 2 Cady Bldg., Beaverton
304 Postal Bldg., cor 3 & Washington St., Portland
Office Hours from 10 to 4
Saturdays and Sundays by appointment

PROFESSIONAL DIRECTORY
J. E. BUCKLEY, M. D.
Postoffice Bldg., Multnomah, Oregon
Office AT 4736 Res. AT 5048

OLD FIRST GROWTH DRY FIR
\$5—Second Growth \$4.50. MR. Adams, ATwater 3885 or ATwater 1973.

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

OLD GROWTH CORDWOOD—\$4.50 to \$5 cord, delivered. Sterl D. Spies, N. Union Ave., Box 32, Aloha

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

WOOD FOR SALE—Partly dry 16-inch slab \$4.50 cord; 16 inch old

growth \$5.50 cord; 2nd growth \$4; Coal and Sawdust. Phone Beaverton 5225.

RADIO SERVICE and Repairing. Modern equipment and expert workmanship Pownder Radio Co., Multnomah AT. 2829, after 8 p. m., call AT. 3854.

ZARPENTER, Grinding and Saw filing. Phone Beaverton 7651.

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

FOR SALE—Seed Potatoes 50c per sack. Fred Leuth, Walnut Ave., Tigard.

BROILERS, 5-10-75 cents, Tualatin Chickery, Tualatin, Oregon.

10c—G. E. ELECTRIC GLOBES 10c 15w and up. Beaverton Electric Store.

ORDER YOUR RUBBER STAMPS and Seals from Pioneer Printing and Stationery Co., 407-8 Dekum

Bldg., 3rd and Washington Sta. Portland, Oregon.

ELECTRIC WIRING—Plugs, Motors, Water Heaters, Ranges \$15 up. Adamson, BR. 1761.

EARLIEST OF ALL Burbank Seed Potatoes, weaned Pigs, Brood Sows Male Hog, for sale by C. L. Johnson, Sherwood, Ore., Phone 362.

HAY, FORK, ROPE—\$9.50. Multnomah Furniture Exchange.

Jell-well or Jiffy-Lou

By JOSEPHINE GIBSON
Director, Helix Food Institute

THE Christmas dinner is a highlight of holiday festivities, rivaling in importance the tree and gifts. It's a joyful time of family reunions, when everybody gathers around the dinner table!

Chilled Tomato Juice or Oyster Cocktail*
Celery Ripe Mission Olives
Roast Turkey or Goose or Chicken with Dressing* Mashed Potatoes
Creamed or Buttered Brussels Sprouts or Cabbage
Cranberry Jelly Fresh Cucumber Relish
Malaga Grape and Pineapple Salad with French Dressing
Plum Pudding (ready to serve) with Hard Sauce
Coffee Nuts

Cream of Tomato or Cream of Pea Soup (ready to serve)
Celery Spanish Queen Olives
Roast Stuffed Little Pig Baked or Glazed Sweet Potatoes
Baked Onions Cold Slaw
Pure Apple Butter Hot Parkerhouse Rolls
Fig Pudding (ready to serve) with Ice Cream or Sauce
Coffee Christmas Candies

Oyster Cocktail: Allow six oysters per person. Serve on half shell; arranged on cracked ice in deep plate; or mix oysters with cocktail sauce and serve in stemmed glasses. Prepare cocktail sauce as follows: 1 cup Tomato Ketchup; 3 tablespoons Chili Sauce; 2 tablespoons Pure Vinegar; 2 tablespoons Evaporated Horseradish, which has been soaked for ten minutes in 2 tablespoons cold water; few drops Pepper Sauce; 1/2 to 1 teaspoon salt; dash of pepper. Mix all ingredients thoroughly together. This makes about 1 1/2 cupfuls of sauce. Turkey Stuffing: Crumb one loaf slightly stale bread. Season with salt and pepper to suit taste. Add 1/2 cup melted butter, 1 teaspoon cinnamon, if desired, 1 tablespoon Worcestershire Sauce and 1 tablespoon onion juice. Mix thoroughly. Press firmly into fowl.

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WHITTLE FOR A PRIZE
\$1000.00 in cash prizes and one thousand other prizes are offered for examples of skill with a jackknife. Entries may be any kind of model, figure or special carving, requiring skill and ingenuity, made entirely of wood, and with no other tools than a jackknife.

W. E. PEGG
MORTICIAN
BEAVERTON, OREGON
WE SERVE, REGARDLESS OF THE TIME DAY OR NIGHT

MEN'S SUITS
Cleaned and Pressed
"None Better at Any Price"
"Save by Cash & Carry" 75c

Every Garment Boxed to Make Easy to Carry
Ladies' Dresses and Coats Cleaned and Pressed 85c
Men's and Women's Hats Cleaned and Blocked 50c
CHICAGO CLEANERS
281 THIRD STREET S. W. Corner Third and Jefferson
SATISFACTION GUARANTEED
Prompt Attention to Mail Orders.

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