



GARNER-HOOVER ROW DIFFER ON RELIEF LOANS DRYS CONSIDER FUTURE "LOS ANGELES" ENDS SERVICE ANTI SUPPORT PARTY

Speaker Garner in a speech on the floor of the House, delivered a broadside attack upon the President's attitude towards relief legislation, insisting that the chief executive was trying to give a "select clientele" all the benefits. The vice-presidential candidate was unsparing in his words declaring that he would not forego his demand that some form of relief be provided upon a wider base than that allowed under present law, through the Reconstruction Finance Corporation.

The president replied that to include the Garner provision would force the government into the banking business all over the country and mean the "squandering of hundreds of millions of dollars of public funds." Earlier, at a White House conference, a group of Democrats and Republicans met with the president, and an agreement was reached in regards to the public works provision of the measure and the relief fund for the states.

As agreed upon, the \$132,000,000 for highway construction remained and the rest of the \$322,000,000 program was incorporated with the provision that its expenditure should depend upon the decision of the secretary of the treasury as to whether the government's fiscal condition would stand the strain. Upon the question of relief through states, it was agreed that the \$300,000,000 be made available upon the basis of need instead of population with the proviso that no state should receive more than fifteen per cent of the total amount.

The Garner provision provided for aid in financing agriculture, commerce, industry and housing, including the exportation of agricultural and other products, and assistance in unemployment relief through loans to be made by the corporation "to any person" when in the opinion of the board of directors of the corporation such person "is unable to obtain funds upon reasonable terms through banking channels." The word person, as used in the bill, includes people, companies, political subdivisions and governmental agencies.

As an aftermath of the convention one observes the Dry leaders trying to formulate plans for their

group during the coming campaign some favor a third candidate, suggesting Cohan, who has given no word that he will run, and others believe that the best way for the Drys to meet the present danger of the amendment is to concentrate their work in supporting Dry candidates, regardless of party.

An effort to secure another beer vote, with an idea of having the present Congress legalize a higher per cent beverage was noticeable in both houses of Congress, but few observers thought that any success would crown the efforts. Anti-prohibitionists in both Senate and House sought several opportunities to force a vote on the issue, but even this was doubtful.

The Navy dirigible, Los Angeles, has been decommissioned in order to save \$280,000 a year. This money, however, will be less than necessary to operate the new dirigible, Macon, expected to be ready in January. The Los Angeles went into service in 1924, when her German makers brought her safely to the United States as a piece of war reparations. The Navy wanted an airship to use in conjunction with its fleet maneuvers and the airships behavior has done much to maintain the reputation of lighter-than-air craft. In the Akron and the Macon, when completed, the Navy will have two of the largest and most modern airships in the world. Their value, as scouting ships for the Navy, seems to be agreed upon by naval officials.

After maintaining a silence for five days Al Smith, in a statement answering "thousands of letters and telegrams" announces that an effort to start a Third party would not be practical and that the question before the country is the approval of the Republican record for the past twelve years. He expressed his dissatisfaction with it and concluded "I shall therefore support the Democratic party." Neither Roosevelt nor Garner was mentioned by name although inquisitive reporters led him to admit he would have to support the party's candidate. Before Smith's declaration Shouse Davis and practically all of the leaders of the Smith bloc had telegraphed their support to the New York Governor.

REGISTRATION OF PASSENGER VEHICLES DECREASE 1932

Salem, July 15—Washington county shows a decrease of 301 in the number of passenger vehicles registered last year in comparison to 1931, according to the annual license report just compiled by Hal Hoss, secretary of state. In 1931 8348 cars were licensed, while in 1932 only 8047.

Multnomah County in 1931 had 89,188 cars registered, in 1932 82,776—a decrease of 6412.

Berry Days Are Here Again



The berries that Huck Finn made famous are on the market today. Use them to make jam quickly by the short-boil method.

By Alice Blake

REMEMBER Huckleberry Finn? Remember Huck, with his ragged trousers, bare feet, freckled face and happy grin, trudging along, picking berries?

A good many of us used to do that. Too. Remember how those berries tasted? Well, these are berry days, right now. They are on the vines for us to pick, if we can get to them.

And if we can't, the markets are filled with them, shiny, big blackberries, tight little raspberries, bluish-black huckleberries. They are at their best right now, plentiful. Think how good it will be next winter to be able to taste the flavor of those berries. There is a way to store it up, you know—in jam and jelly.

This is the time to make them. Berries are cheap, sugar is cheap and Summer hasn't clamped down its hard hand. You can make a batch of jam or jelly in twelve minutes or less, with bottled fruit pectin, and you can think, when you serve it next Winter, of Huckleberry Finn and Summer days.

Here are some perfect recipes:

Huckleberry Jam
4 cups (2 1/2 lbs.) prepared fruit
7 cups (3 lbs.) sugar
1 bottle fruit pectin
To prepare fruit, crush about 2 pounds fully ripe berries. Add juice of 1 lemon and strain out seeds. Measure sugar and prepared fruit into a large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly.

and while boiling. Boil hard 2 minutes. Remove from fire and stir in fruit pectin. Skim, pour quickly. Paraffin hot jam at once. Makes about twelve 8-ounce glasses.

Crushed Strawberry Jam
4 cups (2 lbs.) prepared fruit
7 cups (3 lbs.) sugar
1/2 bottle (1/2 cup) fruit pectin
To prepare fruit, grind about 2 quarts fully ripe berries, or crush completely one layer at a time so that each berry is reduced to a pulp.

Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about ten 8-ounce glasses.

Blackberry Jelly
4 cups (2 lbs.) juice
7 1/2 cups (3 3/4 lbs.) sugar
1 bottle fruit pectin
To prepare juice, crush thoroughly or grind about 3 quarts fully ripe berries. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large kettle and mix. Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jelly at once. Makes about ten 8-ounce glasses.

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PERSONAL

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

Sarah Anne's Cooking Class

Cucumbers are at the height of their season and in the best possible condition. They used to be eaten when raw, but today we make them into countless dishes. Try these unusual recipes on your family.

Cucumber Puffs

Pare 1 cucumber and cut it into thin pieces, removing as many seeds as possible. Cook ten minutes in boiling salted water, then drain and cool. Make a batter of 3/4 cups flour, sifted with 1-2 teaspoon each of salt and baking powder. Add 3/4 cup of milk, 1 well beaten egg and 1 tablespoon melted butter. Dip the piece of cucumber into the batter and fry in deep fat until delicately browned. Drain on paper, sprinkle with salt and pepper. Serve hot.

Cucumber-Ham Ramikins

Two medium sized cucumbers pared, cut in small dice and cooked in boiling salted water ten minutes. Drain and mix with one and one half cup of white sauce and one cup of ground ham; turn into ramikins, dotted with buttered crumbs. Bake 15 minutes in oven 400 degrees.

Cucumber Rings

Cut two medium sized cucumbers into rings one inch thick. Pare each slice downward in thin slices producing a striped effect. Boil ten minutes in salted water. Then scoop up as much of the pulp as possible and fill with a stuffing of 1-2 cup bread crumbs and 1 cup of chopped sautéed mushrooms seasoned with 1-4 teaspoon salt, 1 table paprika to taste and 1 tablespoon spoon chopped parsley. Dot rings with butter and bake a delicate brown in an oven 350 degrees. Serve each cucumber ring on a slice of tomato which has been dipped in French dressing and sprinkled with chopped parsley. This is a very good accompaniment to broiled steak.

Cucumber Pickle

2 gallons sliced cucumbers
2 pounds onions
6 tablespoons salt
Cover cucumbers with water and salt, let stand 3 hours, rinse in cold water and drain.

Heat 3 pints vinegar 1 table-spoon celery seed, 1-2 teaspoon curry powder, 1-2 cup mustard seed, 2 tablespoons tumeric, 4 cups sugar. Let this come to a boil, add cucumbers and onions. When heated thoroughly, put into jars and seal.

Cucumber Catsup

Pare very thin 6 large cucumbers, chop finely, add a scant tablespoon of salt and let drain in a colander for an hour or two. Add a large onion, chopped fine, one teaspoon of white pepper and one pint of vinegar. Stir thoroughly and seal in glass jars. Let stand a month before using.

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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. Powder 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 9865.

FOUND—Black pocket book, Cady Bldg, check, some money, Dr. Mason, Beaverton.

BROILERS, 5-10-15 cents, Tualatin Chickery, Tualatin, Oregon.

ORDER YOUR RUBBER STAMPS and Seals from Pioneer Printing and Stationery Co., 407-8 Dekum Bldg., 3rd and Washington Sts Portland, Oregon.

FOR SALE—7 weeks Worcester Pigs, 22 to 25 pounds, each, C. Topich, Route 3, Box 453, Beaverton, Huber road, near Cooper Mt. School.

LOGANS FOR SALE—One cent a pound you pick, bring containers. C. P. Syverson, near Hazel-dale.

FURNISHED 3 ROOM APTS— with 2 beds \$1.50 per day and up. Cove Court, 3rd and S. Ave, East, Mrs. C. E. Nelson, mgr, Seaside.

WANTED Colored Fries. BR 5321

FOR SALE—Baled Hay, Weaned Pigs, Brood Sows, Male Hogs. WANTED—Potatoes for stock feed. C. L. Johnston, Sherwood.

THE MARINELLO SCHOOL. Nationally recognized system of Beauty Culture. Nation-wide free employment service. National School of Cosmeticians, 1008 Broadway Bldg., 345 Morrison St. Portland.

DINING ROOM SET—Oak Buffet, table and chairs, snap, Care P. O. Box 144. Tigard, Ore.

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