

WILL YOU SMILE

The Kind You Eat and Have, Too
 "What's this, honey?" said Mrs. Youngbride's husband as he speared a slab from the dish.
 "Lucifer cake, dear."
 "I thought you said you were going to make angel cake."
 "I was, but it fell."

Outing Was All Outgo
 "How did you spend your vacation?"
 "Spending."

Heard In an Office
 "How did your wife like the bracelet you gave her for her birthday?"
 "Delighted. She was awfully nice for a couple of days—but she's herself again now."

For Hot and Cold Weather
 Salesman (posting green customer)—This is the radiator and this is the fan.
 Lady Customer—Oh, then it's an all season car.

Where There's A Will
 Britisher (slightly festive, going to big tennis match)—I want a wimble to singleton, please—no, no, I mean a simple to Wingle—hang it, give me a ticket to Putney and I'll walk the rest.

Combination Game
 "Out at our country place we go horseback riding and play croquet."
 "Oh, that's polo, isn't it?"

Kitchen Tyranny
 Mrs. A—Two is company, you know.
 Mrs. B—Yes, our cook never allows us to invite more than that.

Expert Sponger
 "Can I borrow a cigaret, old man?"
 "Well, you ought to be able to—you've had enough practice."

Rainbow Gleam
 Wife (during quarrel)—You are becoming absolutely unbearable. It will soon be impossible to live with you.
 Husband (hopefully)—How soon?

Opposite Effect
 Mrs. Myles—That new hat may be stylish, dear, but it makes your face look short.
 Mrs. Styles — That's strange. It

Yarn For Our Colleagues
 "And what," asked the chief of the Cannibal islands, "was your business before we captured you?"
 "I was a newspaper man."
 "An editor?"
 "No, merely a sub-editor."
 "Cheer up, young man; promotion awaits you. After dinner you shall be editor-in-chief." — Sarina Observer

INTEREST HIGH IN CHERRY INDUSTRY

New Bulletin Issued by O. S. C. Deals with Culture of This Popular Fruit

Although the Pacific coast sweet cherry industry is still in its infancy, interest in this phase of horticulture in which the far west holds practically a monopoly is still very keen, reports Dr. W. S. Brown, chief in horticulture at Oregon State college. A new bulletin by Dr. Brown entitled "Cherries" has just been published by the extension service of the college and will be distributed hereafter in answer to the many inquiries being received as to the culture of this fruit.

"What the future holds for cherry growers of Oregon is hard to foretell," says Dr. Brown in this bulletin. "There was an increase in the number of bearing cherry trees on the Pacific coast in the 10 years between 1920 and 1930 and the rather astonishing increase of 118 per cent in non-bearing trees. In discussing briefly the economic situation of the cherry industry, a subject handled in greater detail by a previous bulletin of the Oregon Experiment station, Dr. Brown points out that while parts of eastern Oregon especially are growing black sweet cherries of excellent shipping quality—cherries that are produced commercially only in the far west—it has been estimated that approximately 70 per cent of the American people east of the Rocky Mountains never have the opportunity of purchasing these cherries.

"What seems to be needed is an improvement in the system of distribution which will spread this attractive fruit into the smaller centers of population," the writer concludes.

Most of the bulletin is devoted to cultural practices and takes up the climate and soil requirements, varieties, pollination, planting, cultivation, cover crops irrigation, fertilizers, pruning and harvesting and marketing. Other more detailed publications of the college are referred to under control of insect pests and diseases. The bulletin is now ready for free distribution.

SALTING GOOD PLAN FOR PRESERVING VEGETABLES
 That "salting" is an economical method of preserving the surplus beans of the home garden is pointed out by the Home Economics division of the Extension service. Vegetables such as beans, cabbage, beet tops and turnip tops, may be salted in three different ways—by dry salting with fermentation, dry salting without fermentation and by the strong brine method.

Dry salting with fermentation is the most popular method according to home economists of the extension service who explain it as follows:
 Use 3 pounds of salt (coarse or fine) for each 100 pounds of vegetables. Cover the bottom of the container with a one-inch layer of vegetables and over that sprinkle a little of the salt. Desirable containers are stone crocks, hardwood kegs and glass jars not suitable for sealing. Repeat the alternating layers of vegetables and salt until container is about three-fourths full. To the top layer add remaining salt and over it spread a piece of muslin or three thicknesses of cheesecloth. Tuck the cloth in at the sides and weight it with a board or plate.
 Place the container in a moderately warm room. If the brine does not cover the vegetables in about 24 hours, add heavier weights. When bubbling stops, fermentation is complete. This may take from 8 to 30 days.
 Store container in a cool room. Remove cloth and any scum or mold. See that brine comes up to, but not over, the cover. Cover the surface of the brine with melted paraffin. When vegetables are used from the supply or when the paraffin breaks from moving the container, remove, remelt and replace the paraffin.
 Before using salted vegetables, rinse them in fresh water and cook them. They may be soaked in fresh water to remove some of the acid taste.

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 5 newspapers: Beaverton Enterprise, Tigard Sentinel, Multnomah Press, Aloha News, and Yamhill Journal.

OVER 17,000 READERS WEEKLY

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

BEAUTY SCHOOLS
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.

FOR SALE
FOR SALE or Rent—5 acres Beaverton in Beaverton. East 6886. 1206 East Couch St., Portland.

GOOD SADDLE PONY—For Sale. or will trade for stock or chickens. Fritz Eisner, Phone Tigard 028.

FOR SALE—Baled hay, weaned pigs, brood sows, male hogs. C. L. Johnston, Sherwood, Oregon. Telephone 362.

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

MISCELLANEOUS
ZARPENTER, Grinding and Saw filing. Phone Beaverton 7651.

WANTED—Cheap horses for fox farm. Telephone Beaverton 9865.

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

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

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

PERSONAL
DRUGLESS HEALTH INSTITUTE—Steam baths, massage, alcohol rubs, violet ray treatments for colds, rheumatism and constipation consultation free, nurse assistant, Dr. Elma A. Sorensen, N. D., 418 Swetland Bldg., AT. 0403.

CABINET BATHS, SUNLIGHT TREATMENT—Needle Shower, including massage \$1.00, regular \$2.00 treatment, depression special. 9 a. m. to 9.30 p. m., Sundays by appointment. 610 Dekum Bldg., AT. 3433.

ELMA KALSCH Psychic Reader Circles every Tuesday and Saturday nights at 8 p. m. Private readings daily. 665 Johnson St. near 21st W. H. car. BR. 5345.

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

PROFESSIONAL DIRECTORY
J. E. BUCKLEY, M. D. Postoffice Bldg., Multnomah, Oregon Office AT 4756 Res. AT. 5048

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

TO TRADE
TO TRADE—One fresh Jersey Cow for Hay. Mrs. Munsey, Bx 116 Aloha, Oregon

WILL TRADE FURNITURE for WHEAT. Multnomah Furniture Exchange, on viaduct Multnomah.

WOOD
CORD WOOD—No. 1, Old growth \$4.50 cord, S. D. Spiesz, N. Union Ave., Aloha.

FREE FIRE WOOD—At Gloss Wood Camp Cooper Mt.

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.

If your business will not stand a small advertising appropriation, better advertise it for sale.

Has Your Subscription Expired? Come in and renew it next time you are in town.

MICKIE SAYS—
 WHAT? YAWNY BILLBOARDS ARE AS GOOD AS MEANTIME FOR ADVERTISING PURPOSES? SAY, TH' FIRST TIME YA SEE ANEMOY BITIN' DOWN READIN' 'TH' ADS ON A BILLBOARD, LET ME KNOW



Advertising Is Not An Added Expense

ADVERTISING is an improved and modern way of distributing your merchandise. It takes the place of the old slow, costly and inefficient methods of the past.

In olden days it was necessary to depend upon personal solicitation or gossip and hearsay—now you can tell your trade, through the columns of this paper, timely, interesting news about your merchandise and store.

We can make these messages very attractive for you, and we can also furnish cuts to illustrate your message. Our rates are low and results should follow with our system.

Our advertising man will be glad to call on you at any time.

supplies to be used during winter months.

A list giving approximate amounts of canned products which may be obtained from raw products has been compiled by the home economics division of the extension service, Corvallis. It reads as follows:

Apples—1 bushel or 48 pounds yields 20 quarts canned.
 Berries—1 crate or 18 pounds yields 10 to 14 quarts.
 Cherries—1 lug or 24 to 28 pounds yields 18 to 22 quarts.
 Peaches—1 lug or 24 to 28 pounds yields 8 to 12 quarts.
 Pears—1 box or 40 to 45 pounds yields 20 to 24 quarts.
 Prunes—1 bu or 45 to 50 pounds yields 30 quarts.
 Tomatoes—1 bushel or 45 to 50 pounds yields 14 to 18 quarts.
 Asparagus—3 pounds yields 1 qt.
 Beans, string—20 pounds yields 14 to 16 quarts.
 Beets, baby—1 bushel or 60 pounds yields 17 to 20 quarts.
 Carrots—1 bushel or 60 pounds yields 17 to 20 quarts.
 Corn—2 dozen ears yield 2 to 3 quarts.
 Peas, green—8 pounds yields 2 qt.
 Pumpkins—4 pounds yields 1 qt.
 Spinach, Swiss chard or beet tops—2 pounds yields 1 quart canned.
 Fowl—2 pounds yields 1 pint solid meat and 1 pint stock thick enough to jell.

HERE'S LIST FOR COOKS "HOW MANY QUARTS?" TOLD

"How many quarts can I can from a crate of berries?" How many pints of solid meat can I get from a two-pound fowl?" How many quarts can I can from a bushel of tomatoes?" These and similar questions are asked by housewives who are busy at this time of year filling their storage pantry shelves with surplus food.

KEEP YOUR LAWN GREEN

This new lawn tool has met with great public favor. If your lawn is dying out go to your nearest hardware or seed store and get a **Lawn Perforator**. This tool is to your lawn what a doctor is to the sick. Call us, we will be glad to show you how you can have a beautiful lawn.

UNIVERSAL LAWN TOOL CO.
 1076 East Broadway
 Phone TR. 7371

SKIN ITCHING ENDS
 when soothing Zeno is used!

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

hired to keep them out of the vacant seats.

This year general admission to the grandstand will be free, with only a slight charge for logs and reserved seats. A free grandstand is a new departure for State Fairs, but is deemed very timely for this year. Fair attendance will be much larger when one admission ticket admits to both the grounds and the grandstand. In spite of times, people crave some amusement and diversion. This year people are looking for their money's worth in every line and there is no place along this line where so much can be had for the money as at the State Fair.

The operating cost of the State Fair has been reduced drastically and this reduction should either be passed on to the patrons of the Fair in the way of lower admission charge or by giving them more for their money. The latter course will be taken. Considering that only a small percent of the total attendance of the Fair ordinarily pays admission to the grandstand, it is apparent that grandstand attractions ordinarily selling for \$1.00 a seat can be financed by a small fraction taken out of each ticket.

A \$2 Dinner for 6



HERE is an unusual—and an unusually good—menu with an intriguing Spanish dash to it, and the additional advantage of costing only two dollars.

Baked Stuffed Spanish Mackerel 83¢
Potato Puffs au Gratin 20¢
Spanish Lima Beans 24¢
Bread and Butter 11¢
Tomato and Cucumber Salad 22¢
Orange Marshmallow Jelly with Whipped Cream 25¢
Coffee with Cream 15¢

Baked Stuffed Spanish Mackerel: Select two-pound Spanish mackerel, have head and tail removed and fish split down middle. Salt and pepper inside. Sauté one small chopped onion in one-fourth cup butter, add one-half cup crumbs, three-fourths teaspoon salt, pepper to taste and one teaspoon capers; then hot water to thoroughly moisten. Stuff fish with this, and tie securely. Lay in baking dish and pour round it one 6-ounce can evaporated milk and two-thirds cup water. Bake half an hour in moderate oven, 375°. Remove fish to hot platter.

Thicken liquid in pan with one tablespoon butter rubbed in one tablespoon flour, adding more liquid if necessary. Season to taste, strain and pour round fish. Serves six.

Spanish Lima Beans: Dice two long slices bacon, and fry them with one small chopped onion. Add one can diced pimiento and one No. 2 can lima beans, drained. Season to taste with salt and pepper, and pour into buttered baking dish. Add enough bean liquid to moisten, about one-half cup; place in hot oven till brown on top.