

Western Tool & Die Works

The Farmer Should Consult the Western Tool & Die Works as Regards all his Special Tool and Implement Needs. This company will Design, Make the Die, and Turn out a Tool of Quality and Permanence—A Tool which will Prove Effective in its Work. They also do Repairing of Broken Tools and Worn Out Farm Equipment. Located in Portland at 109 North 3rd, Tel. BR. 0715 under the Capable Management of E. A. Church

This section of the country, as a whole, has an added business advantage by having in its midst such a very well known concern whose commendable policies and inherent honest dealings have gained them an ever increasing business.

First they insist that their service is dependable. You know that you are going to get value received and courteous treatment when you trade here because past experience has taught you that they are personally interested in you and your trade. Next, they leave nothing undone in their effort to provide for you the very best that can be had for the money.

To be merely rendering an average service in an average establishment

is all well and good. But to be able to give a service that is just a little in advance of others in an establishment that has become a feature of the commercial life of the community; that is indeed something well worth while.

Through the extended services of this very active firm, many dollars are brought yearly into circulation.

Good values and reasonable prices have placed their products everywhere.

This well known establishment started its business career upon a solid foundation, knowing that success in this advancing business could only be fully gained by offering quality service upon a fair margin of profit.

Fit. Fair and honest business methods at all times, excellent service to every patron has established for them a trade that has extended in every direction from town. All of these business assets have been the reason for their success, and with these methods in mind they have always been successful in business. These are but a few of the reasons that we wish in this review to direct the special attention of our readers to this place as one of the essential factors in the life of the community. But what we particularly call our readers attention to is the fact that in trading here you deal with people who are here every day and who are interested in you and your welfare.

EAGLE SHEET METAL WORKS

In Portland at 549 Milwaukie Tel. SEllwood 0083. Is the Firm to Whom the People of This Community Look for all Matters Pertaining to Expert Heating, Ventilating, and All Kinds of Furnace Service. Mr. Axel Peterson is the Proprietor, Rendering a Complete and Satisfactory Service.

This establishment is deserving of more than passing notice in this review of the onward progress of this section, as the manager is recognized as one of the most expert sheet metal men in this state.

They conduct a complete sheet metal establishment and are prepared to execute all classes of work including tin work and all of the other fine and intricate features of modern sheet metal establishments, such as skylights, ventilators, repairing and re-building, ridge roll, cresting and all kinds of ornamental work.

During the time this firm has been in business they have executed many contracts here and these stand as examples of the expert workmanship.

And while only the highest class of sheet metal and other work is performed by them, the prices are most reasonable. In the various departments they have a large stock on hand at all times, and this is especially true of the repair department. This class of work is a specialty with them and is done promptly and satisfactorily.

Whether the job be large or small makes no difference to them in the manner in which it is accomplished. The best materials, the best workmanship and fair prices regulate their activity, and it is without fear of contradiction that we say one cannot do better than to consult them in regard

to all matters of this work and allied features.

In the employ of the concern are expert men who thoroughly understand sheet metal work to the best advantage. The service on roofing work is rapid and satisfactory, the work careful and lasting. These crafts men will go on your job and will astonish you at the results that can be produced.

By giving first class work at moderate prices they have built their business to its present high standard.

We advise all our readers that when they want any of this work properly executed they consult the Eagle Sheet Metal Works.

W. E. PEGG

BEAVERTON, MORTICIAN OREGON

WE SERVE, REGARDLESS OF THE TIME DAY OR NIGHT



PORTLAND, OREGON

Henry Ford
Dearborn, Mich.

May 15, 1933

Time and again I am told—by my own organization and by others—that I penalize myself by quality.

Friendly critics protest our putting into the Ford V-8 what they call "twenty-year steel." They say such quality is not necessary; the public does not expect it; and that the public does not know the difference anyway.

But I know the difference.

I know that the car a man sees is not the car he drives—he drives the car which the engineer sees. The car which is seen, comprises beauty of design, color and attractive accessories—all desirable, of course. The best evidence that we think so is that they are all found on the Ford V-8.

But these are not the car. The car proper, which is the basis of all the rest, is the type of engine and its reliability; the structure of chassis and body, ruggedly durable; the long thought and experiment given to safety factors; the steady development of comfort, convenience and economy. These make the car.

A car can be built that will last two or three years. But we have never built one. We want the basic material of our car to be as dependable the day it is discarded as the day it is bought. Ford cars built 15 years ago are still on the road. It costs more to build a durable car—but two items we do not skimp are cost and conscience. A great many things could "get by"—the public would never know the difference. But we would know.

The new Ford V-8 is a car that I endorse without any hesitancy. I know what is in it. I trust our whole thirty years' reputation with it. It is even better than our previous V-8. It is larger, more rugged and mechanically a better job all round.

I readily say this in an advertisement because I know the car will back it up.

Henry Ford

Harry Copeland

TAILOR

Harry Copeland offers the highest quality in men's custom tailored apparel in Portland at 392 Washington, near 10th, at remarkably low prices and thus enabling all in Portland and community to keep well and fashionably attired in distinctive clothes at prices they can afford to pay. His many satisfied customers insist that his shop is the house of personal service.

Harry Copeland operates a shop where men know good clothes are made. Only the highest grade of material and workmanship used. Observant men know the value of good appearance.

Whenever you see a group of men, there are always a few who seem to stand out from the others. They are the men on whom your eyes unconsciously rest as you survey the group.

They are the men you look at not once but two or three times. Did you ever stop to analyze why these men are able to hold attention? It is not only because they wear custom tailored clothes, but it is because men who are careful of their appearance almost invariably do wear custom tailored clothes. These men are usually leaders in their particular lines of endeavor. They do not wear custom

tailored clothes simply for the name of wearing tailor made suits and clothes; they have far too much sense for that. They wear custom made clothes because they know the almost inestimable value of good appearance in business or professional life.

Men in this community patronize this popular tailoring shop for another reason. Few men are capable of judging what they can best wear. Men of this community know that this tailor can be trusted to tell them what they can best wear and they know, too, that they will never leave this shop with a suit which is unbecoming to them if they follow his advice.

Harry Copeland knows how to measure you and how to make clothes after having taken your measure. It is one thing to go to a tailor who knows his

business and quite another thing to go to one that turns out work no better if not worse than the ready-mades. Harry Copeland has a reputation of being among the best merchant tailors in this section of the state and when you order here you can do so with the confidence that your suit or coat will fit you as it should and that the workmanship and material will be of the highest quality and well worth the price that is charged for it.

This publication takes pleasure in commending Harry Copeland to all of the men in this section of the country. They are indeed fortunate in having a place where they know that good clothes can be always obtained at a figure within reach of all. It is no wonder that men from other cities are glad to take advantage of such service.

Lotteries Were O. K'd by Government, States

A New York woman who had the time and money has gathered several hundred lottery tickets which had been officially sanctioned by the government, state or city of this country at some time in its history. It has been presented to the historical society of that city. The collection included advertisements and other references to this method of raising money for various public purposes.

There are tickets in the collection for a United States lottery sanctioned by congress; a New York city lottery in 1790 for enlarging city hall, and tickets for a Washington monument in Baltimore in 1816, with engraved portraits of George Washington on them.

Of equal interest are Delaware lottery tickets of 1772 signed by Lord Sterling, major general in the Revolutionary war; the Hon. William Byrd's lottery signed by Peyton Randolph of Virginia, in 1768; a Faneuil hall lottery ticket, dated Boston, 1765, and signed by John Hancock. In 1860 the state of Delaware sponsored a lottery for its benefit with \$578,557 offered in prizes. The Louisiana State Lottery Co. was incorporated in 1868 and was perhaps the largest doing business in the United States.

Turn to the classified section for your wants.

HI-WAYS TO HEALTH

by ADA R. MAYNE

OREGON DAIRY COUNCIL

Salads Bring an Essence of Spring

The mode for spring vegetable salads is becoming universal. The chopped salad habit is a good one for they are not only easy to prepare but green vegetables are valuable in the diet for their vitamin and mineral content. They are important too from the standpoint of adding roughage. These facts are also true of fresh fruits.

The chopped vegetables are mixed in a large bowl, blended with a dressing and served from the bowl at the table. This type of salad usually consists of shredded lettuce or cabbage, chopped celery, diced cooked carrots, peas, green peppers or parsley. Any combination of fresh green vegetables in season may be combined to make a tempting and appetizing salad.

A few salad dressings which are to be recommended are:

Delicious Cooked Mayonnaise
2 tablespoons butter, 3 tablespoons flour, 1 cup boiling water, 2 egg yolks, 1 cup oil, 1 teaspoon each of salt, mustard, powdered sugar, 3 tablespoons vinegar, 3 tablespoons lemon juice.

Cook butter, flour and water together. Put remaining ingredients in a bowl. Do not mix. Pour hot mixture over them and beat with a Dover beater.

Cottage Cheese Dressing

Mix 1½ teaspoons salt, a dash of pepper, and 1 teaspoon each of sugar and mustard with one egg. Pour into 3 tablespoons of vinegar scalded with 2 tablespoons of water. Cook until it thickens. Add ½ pound of cottage cheese and allow to cool. Serve on salad.

Fruit Salad Dressing

Cream 2 tablespoons of butter, to this add 1 teaspoon each of salt and sugar, ½ teaspoon each of mustard and paprika. Put in double boiler 2 slightly beaten yolks of eggs, add to them very slowly beating constantly, 4 tablespoons of tarragon vinegar, cook until thick. Remove from the fire, add butter and seasoning, beat thoroughly. When perfectly cool and ready to serve fold in ¾ cup of heavy cream whipped.



SPRING HOUSE-CLEANING AGAIN

NO use to procrastinate any longer! We might just as well face it now. Curtains must be taken down and laundered, dusty rugs beaten; woodwork freshened with new paint, floors waxed, and winter clothes put away in moth preventives. It is a long, tedious job, but there is a great deal of satisfaction at the end, when you know that every nook is spotless.

During all this hustle, the family usually does not receive proper meals. We have no time to fuss, and so we give them a cold and hurried dinner and probably a meager "on-the-run" lunch. As the result, the whole family suffers in silent indignation,—martyrs to spring cleaning.

Here is the answer to this problem! Many nourishing foods may be prepared in a hurry and still be almost festive dishes. Below you will find some time-saving recipes. Husband and children will think you are little less than a magician to be able to clean house and still give them such appetizing meals. House-cleaning will no longer be regarded as the family's spring bogey.

Your modern gas refrigerator and gas range will prove to be especially helpful during this period... your refrigerator for storing left-overs and your range for speedy and accurate cooking.

Lettuce Soup
2 tablespoons chopped onion
2 tablespoons butter
2 tablespoons flour
2 cups boiling water
2 bouillon cubes
¼ teaspoon salt
¼ teaspoon pepper
2 cups milk
1½ cups chopped lettuce

Cook onion in butter until yellow. Blend in flour and add water gradually, stirring constantly to prevent lumping. Add bouillon cubes and seasonings. Cook slowly 10 minutes. Add milk and lettuce, bring to the boiling point and serve immediately. Serves 6.

NOTE: Use outside leaves of lettuce. 2 cups beef broth may be substituted for bouillon cubes and water.

Surprise Potatoes
Cut hard-boiled eggs in thin slices, lengthwise. Inclose them in left-over

mashed potatoes. Dip in beaten egg, and then in fine bread crumbs. Fry until golden brown in hot fat. The number of hard-boiled eggs to be used will, of course, be determined by the quantity of left-over potatoes you have.

Cheese Straws

1 cup grated American cheese
1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
few grains cayenne pepper
¼ teaspoon paprika
1 egg
2 tablespoons milk

Mix first six ingredients; add beaten egg; mix well; add milk enough to make stiff dough. Roll out ¼ inch thick, on floured board; cut into thin strips 5 inches long, ¼ inch wide. Bake in hot oven at 450° F., 15 minutes.

Shrimp Wiggle

1 tablespoon butter
2 tablespoons flour
1 teaspoon salt
¼ teaspoon paprika
¼ teaspoon pepper
1 cup milk
1 cup shrimps, fresh or canned
1 cup cooked peas, fresh or canned

Melt butter, add flour, salt, paprika and pepper. Mix well. Add the diluted milk slowly and bring to the boiling point, stirring constantly. Add shrimps and peas. Heat thoroughly and serve on thin slices of buttered toast. Serves 6.

NOTE: An ideal way to use a cup of left-over peas.

Toasted Coconut Squares

(For in-between meals or as a dessert.)
1 loaf white bread
1-1/3 cups sweetened condensed milk
1 can shredded coconut

Cut bread into 2-inch squares, ¼ inch thick. Dip each square in milk and drain slightly. Then dip in coconut, covering all sides well. Bake in moderate oven (325° F.) 25 minutes, or until golden brown. Makes 3½ dozen squares.

Pecan Pie

1 cup of Karo syrup
3 whole eggs
¼ cup of sugar
¼ cup of butter

Flavor with vanilla. Bake in pastry shells. Place pecans on top.

NOTE: Pastry shells may be purchased at any reliable bakery, if you do not have time to bake them yourself.