

# 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 4 newspapers: Beaverton Enterprise, Tigard Sentinel, Multnomah Press, Aloha News.

Classified ads produce results, use them.

**BEAUTY PARLORS**

If your hair "won't take" a permanent, you're wanted at the Christy Beauty Shop. They simply "glory" in giving glorious permanents on stubborn hair that "won't take" and with every permanent free order of high grade face powder blended right there to suit your complexion. 505 Raleigh bldg., above Pahey Brock man. AT. 7893.

**FREE MANICURE** — Given with Shampoo and Finger Wave. Yes, that's right—a fine, thorough shampoo and lovely finger wave for only 75c, with a smart manicure included absolutely free—that's the thrilling special at ESTHER REED'S BEAUTY SHOP Columbia Bldg., ATwater 4573

**FOR SALE**

APPLES FOR SALE—30c a box, Fred Leuthi, Walnut Ave., Tigard. Phone Tigard 2435.

FILBERTS—Budded (suckerless) stock only Barcelonas and Brix Nuts. A. J. Vance, Beaverton, Rt 1 Tel. Hillsboro 3R6.

SELL—or Exchange for wood—White Corn on cob. See Mrs. Ellen Rush N. Vista Ave., Aloha.

WANTED—Cedar Fence Posts and poles, also bank gravel, delivered near Beaverton. 3424 N. E. 65th Ave., or Garfield 3460, Portland.

FOR SALE—SC Mammoth Black Minorca cockrel, SC Mammoth Black Minorca setting eggs, R3, Bx 203, Beaverton.

**PATENT ATTORNEY**

For U.S. and Foreign **PATENTS** Trademarks & Copyrights See **SAMUEL JACOBSON** Patent Attorney Interviews Without Obligation Free Booklet on Request 805 Yeon Bldg., BE. 1424 Portland, Oregon

**PERSONAL**

LEARN Correct Contract Bridge Bidding by mail. Twenty four short easy logical lessons covering all the fundamental principles. Price \$2. M. Tufft, 611 Studio Bldg., Portland

HEALTH can be established through right eating habits, and our nature cure system, when all others fail. Satisfaction guaranteed. Dr. Cora V. Getty, Naturopath & Chiropractor, 602 Times Bldg., Cor. 4th & Wash. Portland, Phone BE 3665.

DRUGLESS HEALTH INSTITUTE Steam Baths, Massage, Violet Ray Treatments for Colds, Rheumatism and Constipation. Consultation Free Dr. Elna A. Sorenson, N. D., 418 Swetland Bldg., AT 0403.

SCIENTIFIC HEALTH BUILDER Nervous and Chronic Diseases DR. D. E. CHRISTIANSEN Chiropractor Physician 210 Times Bldg., 4th and Wash. St. Portland Phone ATwater 5931 Residence Phone STafford 0284

Colds and Influenza respond to Chiropractic wonderfully. Don't hesitate to see Dr. Redmond. Consultation Free. 705 Dekum Bg. Portland 2-10-34

**BESSIE V. HAYES** When tired or suffering from Rheumatism, take a mineral steam bath for rest and health. 705 Dekum Bldg., BE. 2614.

**LADIES!** Don't let your large abdomen and double chin mar your figure; trial treatment 1/2 price. BE. 9339, 1014 S. W. Jefferson St., between 10th and 11th, Portland, Ore.

**CAPABLE** refined widow, 36, desires position housekeeping for widower or motherless home. Capable of management of hotel or any legitimate business. Marian La Verne, Gen. Del., Portland, Oregon.

**JOIN** Oregon Social Letter Club. Make new acquaintance, strictly confidential, enclose self addressed stamped envelope for particulars. 1134 S.W. 11th Ave., Portland, Oregon, Oregon Social Letter Club.

**SCHOOLS**

**MOLER** Barber College—This International System is the scientific way; some pay; 3 teachers. Write or call 227 S. W. 3d ave., Portland.

**OREGON AND MODERN BARBER COLLEGE** Pays you while learning —N. R. A. creating demand for barbers. Master Barbers agree to employ our students. Write or call 1038 S. W. -1st Ave., cor. Main or 135 Madison St., Portland, Ore.

**STAMPS**

**STAMPS** Do you Collect Stamps? We have the Largest Stock of Stamps, Albums, and Supplies in Portland. Mail Orders Filled Promptly. 1000 all different \$1 Postpaid. 1000 mixed (on paper) 25c. JOHN C. ADAMS, 5128. W. Broadway, Portland, Oregon.

**WATCH REPAIRING**

**\$1** WATCH REPAIRING WATCHES Cleaned and Oiled or New Mainspring Fancy shaped unbreakable crystals 50c **HARRY DEPP** 261 Alder St., near Third, Portland

**Get Up Nights?  
Make this 25c Test**

Physic the bladder as you would the bowels. Drive out impurities and excessive acids that cause irritation burning and frequent desire. Get a 25c test box of BU-KETS, the bladder physic, from any drug store. After four days if you are not relieved of getting up nights go back and get your money. BU-KETS, containing buchu leaves, juniper oil, etc., acts pleasantly and effectively on the bladder similar to castor oil on the bowels. If you are bothered with backache, or leg pains caused from bladder disorders you are bound to feel better after this cleansing and you get your regular sleep. Sold by

**DEANS DRUG STORE** Beaverton, Oregon

## HI-WAYS TO HEALTH by ADA R. MAYNE OREGON DAIRY COUNCIL

**BUTTER IMPROVES EVERY MEAL**

To be a perfect hostess is the secret desire of every homemaker. Just such a hostess was Dolly Madison, the famous first lady of the land in early American days. Without an Emily Post to guide her in the correct ways of society, Dolly Madison learned the secret trick which made her a charming example of the perfect hostess—this was her cooking. She knew that while most folks enjoyed a variety of entertainment, they also loved good food—food made tasty with plenty of butter.

Just as butter was the secret of Dolly Madison's entertaining, it is still the secret of delicious foods as the sweet, natural taste of butter blended with other foods produces a flavor which cannot be duplicated. What, for example, would Southern fried chicken, steaming baked potatoes or hot, crisp waffles be without butter? Butter cake, butter cookies and butter sauces, as well as butter on vegetables, and breads of every kind all suggest the importance of butter in preparing tasty meals.

Besides this delicate flavor, butter is an excellent food. It is the most practical, palatable and dependable food source of vitamin A—that vitamin which aids in building a health

reserve in the body. Butterfat is the only food fat which contains any considerable amount of this vitamin. Vitamin A is necessary for growth and contributes to the health and vigor of adults and children alike. A surplus of vitamin A serves not only as a reserve supply to be used in case of shortage of the vitamin but as an agent in resisting disease, especially colds.

A delicious and easy to prepare dish using butter is this Apple Tart recipe:

**Mrs. Brown's Apple Tart**

1 cup flour  
1/2 c butter  
1/2 c brown sugar  
Peel and slice apples into a shallow baking pan. Season with sugar, a few grains of salt, cinnamon and a bit of nutmeg. After mixing the flour, sugar and butter together, put it over the apples and bake in a quick oven. Serve hot or cold with whipped cream.

IF YOU HAVE SOMETHING TO sell, let the classified advertising department of this paper prove its ability as a speedy and efficient sales medium.



WM. F. CYRUS,  
County Agent

Properly prepared Bordeaux thoroughly applied sometime between now and the first of February is an effective remedy for curly leaf of peaches. Some few growers use this year after year and never obtain satisfactory control while others use it and are satisfied with its effectiveness. Usually one of two things causes the poor results, either the Bordeaux has been poorly prepared or all the buds and twigs were not covered in the application of the spray.

Good Bordeaux may be purchased but many of the peach growers prefer to make their own. It is well to remember that only the very best of material should be used in the manufacture of satisfactory Bordeaux. Either hydrated lime or quicklime may be used but in either case they should be fresh and of the highest purity. If hydrated lime is used water should be added and the milk of lime allowed to stand several hours before using. Filling the spray tank with water and then dumping in six pounds of lime and an equal quantity of bluestone is not making Bordeaux and effective curly leaf control can not be expected when spray of this kind is used. Whatever method is used in preparing Bordeaux it is most important that both the copper sulfate solution and the milk of lime be as dilute as possible before combining to form Bordeaux.

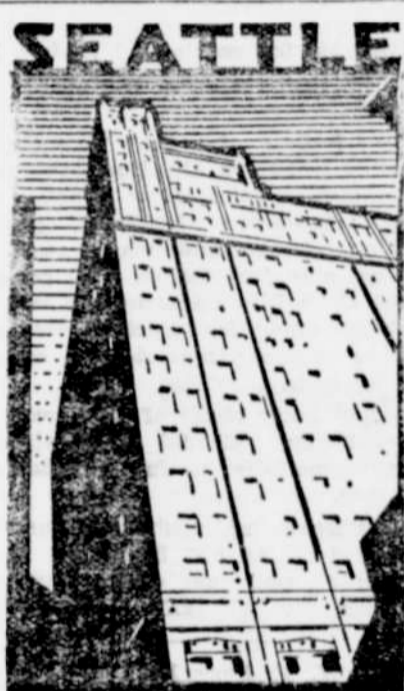
Complete directions for making Bordeaux spray on the farm may be obtained at the county agent office

In Hillsboro and if these directions are followed a good quality of material can be made that when properly applied to the trees will do the work it is intended it should do. When this kind of spray is prepared it should be used immediately and not allowed to sit around for even a few hours.

Getting a nice blue coat of spray all over the trunk and limbs of the tree gives the appearance of having been well sprayed but examination of these trees will sometimes disclose the fact that many of the young shoots in the top of the tree were missed in the spraying process. Every bud and twig needs to receive its coating of spray. The new growth in the tree is the part that needs the protective covering and if it is effectively covered the rest of the tree will get all the spray needed. The curly leaf fungus starts its work when the buds begin to open, consequently, the spray job should be completed and each bud coated before they begin to break. Sometimes the first of February is all right but in a good many years this is too late. Generally it is good business to get the curly leaf spray on the trees during most any period of suitable spray weather in late December or January.

**Wheat Grass Trial Started**

**LAKEVIEW**—A demonstration trial on planting methods with crested wheat grass on dry land has been started by Stanley Hanson, West Side sheepman, in cooperation with County Agent V. W. Johnson. One-half of a square rod was spaded up, raked down and then the seed raked in. Crested wheat grass seed was broadcast on the other half of the square rod, which was left unspaded and part of the seed raked in.



You'll Enjoy Seattle's New **HOTEL BENJAMIN FRANKLIN** in the heart of the THEATRICAL & SHOPPING DISTRICT 5th & Virginia 350 Large modern outside rooms all with bath! Beautiful Lobby and Mezzanine. Smart service. **RATES REALLY LOW: \$2.00 and \$2.50**



## Oysters Are Good For You

**D**ON'T stick your finger into an oyster shell. You may get it pinched. This is a truth of long standing. In fact it is possible that a prehistoric Pithead man may have been the first to get his finger caught between the shells, and on sucking it to ease the pain, have discovered how delectable is the flavor of this sea food. At least that was the theory of Dr. H. D. Pease in an article entitled "The Oyster—Modern Science Comes to the Support of an Ancient Food" published last year in the Journal of Chemical Education.

Dr. E. J. Coulson states in a new publication of the United States Bureau of Fisheries that oysters contain all the minerals which have been found necessary to maintain and promote normal reproduction and lactation in laboratory animals. In particular he stresses the health value of the oyster stew which is a combination of oysters and milk.

**Help Anemic People**

Among the most interesting of comparatively recent discoveries in nutrition, according to this authority, is the fact that minute amounts of the less common mineral elements are of real importance in the diet.

As a source of iron and copper, the oyster is comparable only with liver. These metals in the oyster were found to be readily used by laboratory animals for hemoglobin production and should therefore be efficacious in the treatment and prevention of nutritional anemia of all types, which respond to treatment with

iron or iron and copper. To insure an adequate supply of the inorganic constituents for hemoglobin production, it would seem desirable to include oysters in the diet of the pernicious anemia patient in conjunction with liver extract which is relatively low in iron.

**Everyone Can Get Them**

Fortunately oysters are available everywhere because they are canned in great quantities. Although the output of canned oysters is lower than in past years, there are still enough to go around. While millions of Americans eat oysters solely because they like them, it is encouraging to know about their richness in minerals and other factors which make them such an advantageous addition to the diet.

With these facts in mind, you would probably like to have some recipes for the use of this sea delicacy. Everyone knows how to eat them raw—you just swallow them—but did you know, for instance, how well they combine with chicken? Here are some recipes which will prove it to you if you try them.

**Oysters with Chicken**

**Chicken and Oyster Patties:** Make a cream sauce of one and one-half tablespoons butter, one and one-half tablespoons flour, one cup thin cream, one-half teaspoon salt, one-eighth teaspoon celery salt and paprika. Add one-fourth cup shredded canned pimiento, the contents of a 5-ounce can of oysters scalded in their own liquor, and two cups of diced chicken (or diced canned boneless

chicken.) Serve at once in patty shells. This fills six to eight patties.

**Chicken and Oyster Pie:** Make a sauce of two tablespoons butter, two tablespoons flour, all the oyster liquor from a 5-ounce can and one and one-fourth cups thin cream or top milk. Season to taste with salt and pepper. Add the oysters, the contents of a 6-ounce can of boneless chicken and one-half cup cooked diced celery, and pour into individual ramekins. Cut rounds of toast large enough to cover tops, place one on top of each, and sprinkle with grated cheese. Place under broiler flame until cheese is melted and bubbly. Serves four.

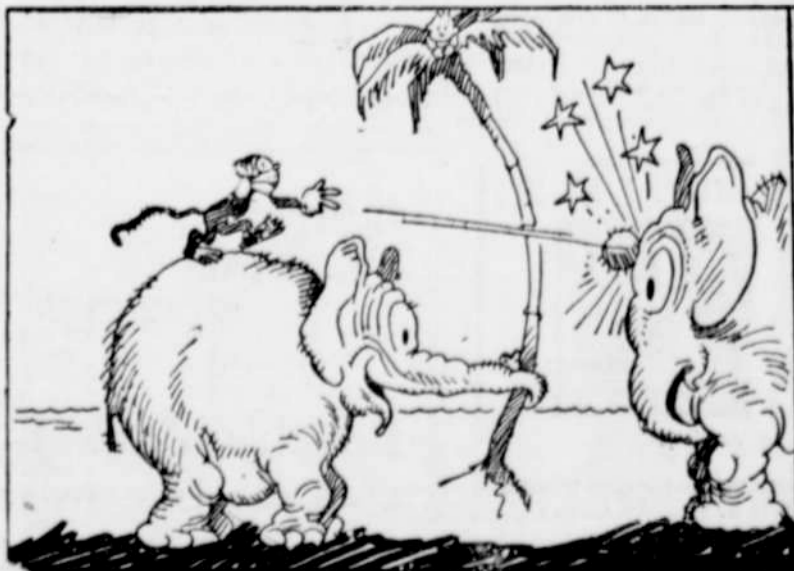
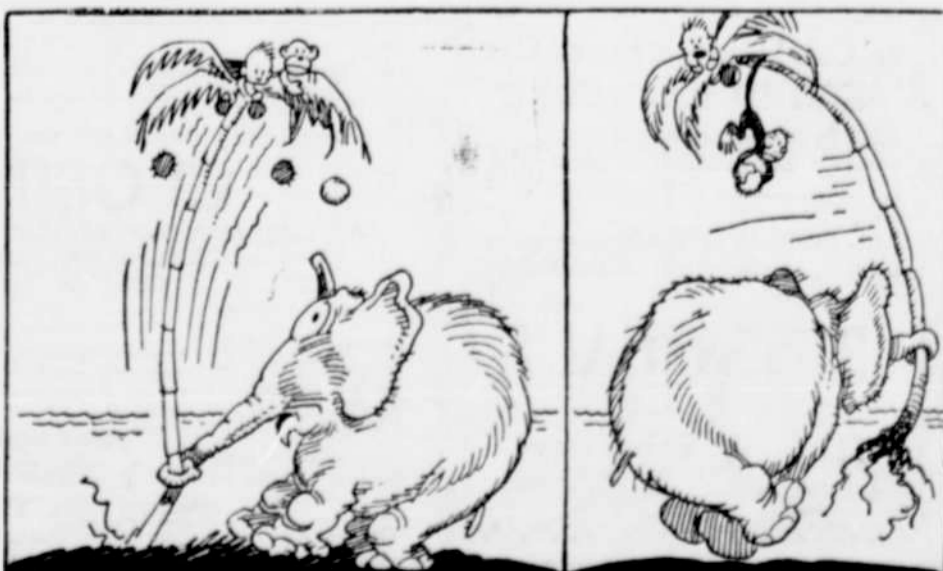
**With Mushrooms or Bacon**

**Oyster and Mushroom Croustades:** Drain a 5-ounce can of oysters and a 4-ounce can of mushrooms. Make a sauce of two tablespoons butter, two tablespoons flour and the combined liquors drained from the cans. Season to taste with salt and pepper, add one slightly beaten egg mixed with one-half cup cream, pour over the oysters and mushrooms, and heat in double boiler. Serve as an entree in very tiny croustades or poured over tiny split baking powder biscuits. Serves eight.

**Oyster and Bacon Roast:** Drain a 5-ounce can of oysters, and arrange them in shallow, buttered earthen scallop dishes. Sprinkle with salt, pepper and paprika. Lay thinly sliced lemon on top, sprinkle with Parmesan cheese, and set in hot oven till bacon is crisp. Serves four.

**SNOODLES**

**PETE, THE MONKEY,** IS USUALLY UP IN THE AIR! VERY NERVOUS! BUT HE HAD A PERFECT RIGHT TO BE WHEN HE SAW THAT ELEPHANT! MAYBE IT WAS LUCK THAT PLACED A COCONUT TREE NEARBY MAYBE NOT!!



— CONTINUED SATURDAY.