

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.

AUCTION SALES

WILSON'S Auction House. Auction sales every Monday, Wednesday, Friday, 10 a. m. 721-729 2nd ave, near Morrison.

SCHOOLS—BEAUTY

PACIFIC SCHOOL OF BEAUTY CULTURE

225 Morgan Bldg. BE. 0643

BEAUTY PARLORS

If your hair "won't take" a permanent, you're wanted at the 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 Fahey 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.

CLOCK & WATCH REPAIRING

B. W. COBB—Expert in fine watches Spring and Electric clocks. 15 Years in Gerlinger Bldg., 2d and Alder, 2d floor. AT. 5032.

FOR SALE

TRADE—Ford ton Truck, T model or Wesco shallow well, electric, water system for cream separator. Tigard 0826.

WE BUY OR SELL USED CARS—Agency for Nash, Hudson and Terraplane cars. Used Car Exchange Phone Hillsboro 2641.

FOR SALE—R I Red Hatching Eggs at 50c a setting. Capt. G. H. Bailey, Tigard, Oregon, R 1, Bx 398, Tigard 1361.

PERSONAL

HAWAIIAN Instruments, piano and harmony Free guitar. Bessie Andrews, 309 Alisky Bldg. BR. 1082.

BATHS Naturopath, electro-therapy; diseases of women a specialty. Dr. Ellen DuBoise, 210 Panama Bldg., ATwater 0916.

USE GOLDSTAUB SALVE

For Boils, Carbuncles, Athlete's Foot, Inflamed Varicose Veins, Felons, Abscess, Pus Formations, prevents Lancing—Leaves No Scar. This Salve is Invaluable. For Sale at Owl Drug Stores, Meier & Frank, Fred Meyers, or write 3322 Vancouver Ave., Inclosing \$1.00.

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

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.

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.

This paper is a legal paper and eligible to publish legal notices. Have your attorney send your legals to the home paper.

J. O. Johnson ATTORNEY AT LAW

Johnson Bldg., Tigard, Oregon. Hours 2-5 on Wednesdays & Saturdays. Tigard Phones 52 or 0351.

Send \$1. for the next 5 months of

THE

ATLANTIC MONTHLY

MAKE the most of your reading hours. Enjoy the wit, the wisdom, the companionship, the charm that have made the ATLANTIC for seventy-five years. America's most quoted and most cherished magazine.

Send \$1. (mentioning this ad) to The Atlantic Monthly, 8 Arlington St Boston



Pain Passes Off
When your head aches; when Neuralgia tortures you; when Muscular Pains make you miserable—take a Dr. Miles' Anti-Pain Pill.

Mr. Smith is one of millions who have found this easy way to prompt relief. He says:—"I keep Dr. Miles' Anti-Pain Pills in my pocket and when I get a dull heavy feeling in my head, I take a Dr. Miles' Anti-Pain Pill and the pain passes off."

DR. MILES' ANTI-PAIN PILLS

Greatest Meteor Shower
The greatest meteor shower of modern times occurred in 1833, when the Leonids struck the earth's atmosphere in tremendous numbers. Observers counted as many as six hundred in a small section of the sky in twelve minutes. Competent estimates indicated that they appeared at the rate of ten thousand an hour. Some were the usual streaks but some were as bright as Jupiter or Venus. One was reported as large as the apparent size of the moon.

Porcupines as Food
Despite the formidable appearance of the animals, porcupines are relished as food among certain gypsy tribes. Difficulty with the spines is overcome by rolling "Porky" in wet clay to form a ball which is then set among the coals to harden. When the clay is broken off the skin and spines of the animals come with it.

FENCE YOUR YARD NOW

for greater enjoyment of privacy as well as beauty. We furnish red-cut materials or build fences, tool-lisses, window boxes, etc., ready to use. CARLTON LUMBER COMPANY Interstate & Tillamook St. TR. 3015

The BEST of FOODS

25c LUNCHES, 35c DINNERS as well as 50c and 75c DINNERS. Largest Jumbo Glass of Beer for 10c

HIGHLAND TAVERN RESTAURANT

815 S. W. Broadway Op Journal bldg

WAKE UP YOUR LIVER BILE— WITHOUT CALOMEL

And You'll Jump Out of Bed in the Morning Rarin' to Go

If you feel sour and sunk and the world looks pink, don't swallow a lot of salts, mis- eral water, oil, laxative candy or chewing gum and expect them to make you suddenly sweet and buoyant and full of sunshine.

For they can't do it. They only move the bowels and a mere movement doesn't get at the cause. The reason for your down-and-out feeling is your liver. It should pour out two pounds of liquid bile into your bowels daily.

If this bile is not flowing freely, your food doesn't digest. It just decays in the bowels. Gas builds up your stomach. You have a thick, bad taste and your breath is foul. Skin often breaks out in blemishes. Your head aches and you feel down and out. Your whole system is poisoned.

It takes those good, old CARTER'S LITTLE LIVER PILLS to get these two pounds of bile flowing freely and make you feel "up and up." They contain wonderful, harmless, gentle vegetable extracts, amazing when it comes to making the bile flow freely. But don't ask for liver pills. Ask for Carter's Little Liver Pills. Look for the name Carter's Little Liver Pills on the red label. Recent's substitute. 25c at drug stores. ©1931 C. M. Co.

EARN MORE Money

YOU can learn Bookkeeping, Banking, Shorthand and Typewriting at home in half the time, and at one-fifth the cost of attending a business college. You can complete the course in bookkeeping or banking, and receive your diploma in two months. You can learn to write over 100 words a minute in shorthand in less than two months and you can become an expert, rapid typist in six weeks.

A small down-payment and easy monthly terms will get you started immediately. Complete satisfaction and a good position guaranteed, or your tuition will be refunded in full. Send ten cents in coin or stamps for complete descriptive literature of the courses in which you are interested. Do it today.

AMERICAN CORRESPONDENCE SCHOOL

1850 Downing St. Denver, Colo.
Covers the ENTIRE United States

Animals Give Tips on Weather
Farmers are often given valuable weather hints from the actions of their animals. When pigs are restless and are seen running about with pieces of straw or litter in their mouths, it is a sign of a weather change. In all probability a gale is not far away.

Dying Words of U. S. Grant
The dying words of U. S. Grant, an Ohioan, were: "Bury me either at West Point, where I was trained as a youth, or in Illinois, which gave me my first commission, or in New York, which sympathized with me in my misfortunes."

First Woman's Club
A club of farm women claims to be the first woman's club organized in the United States. It was organized in May, 1857, at Sandy Spring, Md., and it still exists under its original name of the Mutual Improvement association.

Volume of Great Rivers
The Mississippi-Missouri volume of water flow is 675,000 feet per second; the Columbia, 280,000 feet per second; the Ohio, 128,000 feet per second, and the Colorado, 101,500 feet per second. These figures represent the average flow.

Mountaineering
Systematic mountaineering, as a sport, is usually dated from Sir Alfred Wills' ascent of the Wetterhorn in 1854. The first ascent of Monte Rosa was made in 1855. The Alpine club was founded in London in 1857.

HI-WAYS TO HEALTH

by ADA R. MAYNE
OREGON DAIRY COUNCIL

STRAWBERRIES ARE RIFE!

The strawberry season is here again! Warm weather has brought strawberries earlier than usual and according to reports we are to enjoy a season of superior fruit. Because strawberries are favorites with everyone, we are justified in serving them frequently during their always too short season, in order that they can be enjoyed with all their garden fresh ness.

There is no better way of serving luscious ripe chilled strawberries than with generous amounts of good thick cream. This can hardly be improved upon but serving them often one may enjoy a little variety.

Strawberries are delicious in salads or served crushed over ice cream, custards, puddings, as the always popular short cake with plenty of cream. A strawberry milk shake will add interest to the school child's lunch and will add something different that children delight in. Fresh strawberry ice cream, whether purchased or made at home, will tempt even the most jaded appetite.

Strawberry Milk Shakes

1 quart strawberries
1/2 cup granulated sugar
2 1/2 cups chilled milk
1 tablespoon lemon juice
Drain, hull and crush the berries with a wooden spoon. There should be 2 cups of crushed berries. Add sugar and lemon juice to the crushed berries and chill. When ready to serve turn the berry mixture into the cold milk and shake well. Serve with chilled ice. Yield: 4 servings.

Fresh Strawberry Ice Cream

1 quart well ripened strawberries
1 tablespoon lemon juice
1/2 cup milk
1 1/2 cups granulated sugar
1 1/2 cups coffee cream
1/4 tsp. salt
Rinse the freezer can and beater with sealing water. Wash the berries carefully. To do this put berries in a bowl and pour cold water over them. Swish handfuls of them up and down in the water letting the water drain thru the spread fingers. Lift into a colander to drain. Hull berries then mash them with a wooden potato masher or wooden spoon. Press the mashed fruit quickly thru a sieve. Do not press thru any of the seeds. Only the pulp and juice. There should be at least 1 1/2 cups of the berry puree. Add the lemon juice to the puree and the sugar to the milk. Heat the sugar-milk mixture until the sugar is dissolved. Cool, then add the cream and the salt, and combine with the berry mixture. Freeze at once, using one part of coarse salt and six parts of finely crushed ice. Yield: 1 1/2 quarts or 8 to 10 servings.

Strawberry Sauce for Angel-food Cake

1 cup cream, whipped
1-3 cup powdered sugar
1 egg white
1/2 cup crushed strawberries
1/4 tsp. vanilla
Whip cream, add sugar, beaten egg white, strawberries and vanilla and combine all lightly. One half cup pecans or walnuts may be added for variety. This sauce is delicious served with angel food cake or with an ice cream sandwich.



Peaches Are Priceless

THERE'S only one way to prove that peaches are priceless, and that's to try them in some of the dozens of recipes of which they form the principal ingredient. Then, if any of these dishes taste so good that you wouldn't part with it at any price, you can shout triumphantly Q.E.D. Here are some recipes:

These Have Pretty Names

Peach Glow: Dissolve two packages lemon gelatin in two cups boiling water, cool and divide in two parts. To the first part add one cup cold water. Arrange about half the drained fruit from a No. 2 can of sliced peaches in the bottom of a very decorative mold, sprinkle one-fourth cup chopped candied ginger around on top, and pour in a little of the clear jelly. When this has set, add the rest of the jelly, and set in ice box till solid. To the second half of the gelatin add two tablespoons lemon juice and four tablespoons confectioner's sugar. When about ready to congeal, fold in one cup of beaten cream and one-fourth cup chopped nuts, and pour on top of the already stiff clear jelly in the mold. Chill thoroughly. Unmold and garnish around the base with the remaining peaches, whipped cream and a mint cherries. Serves eight.

Ambrosia de Luxe: Cut peel from two oranges and one grapefruit, discarding all fibre, then cut in pieces. Put alternate layers of orange, grapefruit, one and one-half cups of canned sliced peaches and three-fourths cup canned

moist coconut in a dish, sprinkle one-half cup confectioner's sugar over, and squeeze on the juice of half a lemon. Let stand several hours in the ice box. Serves eight.

Pies Without Price

Peach and Raisin Pie: Turn the contents of an 8-ounce can of sliced peaches and one-fourth cup raisins into a sauce pan. Mix one tablespoon sugar with one-half tablespoon flour and add to sauce pan with one teaspoon lemon juice. Simmer five minutes. Line a pie tin one-half the usual size with plain pastry, pour in the peach mixture, dot with one-half tablespoon butter, and cross the top with narrow twisted strips of pastry. Bake in a hot oven, 450 degrees, for from twenty-five to thirty minutes. This pie cuts into three or four pieces.

Peach Caramel Pie: Put two tablespoons butter and four tablespoons sugar in a skillet, and cook slowly until thick and brown, stirring constantly to prevent burning. Add the syrup from a No. 2 1/2 can of sliced peaches, and then two tablespoons cornstarch smoothed with one tablespoon cold water, and one slightly beaten egg yolk. Cook in a double boiler until thick. Arrange the sliced peaches in concentric circles in a pie tin lined with pastry, and pour over the caramel sauce. Bake at 450 degrees for fifteen minutes, then at 400 degrees for from fifteen to twenty minutes, or until done. Cool. Cover with whipped cream. This pie cuts into six or eight pieces.

Priceless Puddings

Peach Rice Pudding: Boil one-half cup rice for twenty minutes in plenty of salted water. Dash with cold water, and drain. Add one-half cup milk, one-fourth cup sugar, one tablespoon butter and one tablespoon lemon juice. Beat one egg and add. Put in a buttered baking dish, and cover top closely with the well-drained fruit from a No. 1 can of peach halves. Fill the cavities and spaces between peaches with raisins and sprinkle confectioner's sugar thickly over all. Brown quickly in hot oven or under broiler flame. Serve cold with plain cream. Serves six.

Steamed Peach Pudding: Sift two cups flour, four teaspoons baking powder and one teaspoon salt. Work in four tablespoons canned vegetable shortening, and add seven-eighths cup milk, or enough to make soft dough. Drain well the fruit from a No. 2 1/2 can of peaches, and cut in rather large slices. Put in bottom of a well-buttered baking dish. Sprinkle with two tablespoons brown sugar and put the dough on top. Steam for one hour, being careful not to lift cover of steamer during that time. Serve with plain cream or with Peach Hard Sauce. Turn upside down so that peaches are on top to serve. Serves eight.

Peach Hard Sauce: Cream one-third cup butter and one cup confectioner's sugar, add one-fourth teaspoon vanilla and two-thirds cup dried and drained canned peaches, and chill.

SNOODLES



By CY. HUNGERFORD