

CLASSIFIED ADVERTISING

BUY AND SELL

List Your Wants, Rentals, Articles for Sale or Trade and Miscellaneous Wants, in These Columns

Classified Rates

2 Cents a word per issue.
Minimum 25c CASH with copy

Classified Ads appear in
Beaverton Enterprise
Multnomah Press
Tigard Sentinel
Aloha News

Complete Eastern Washington
County and Western Multnomah
County Coverage.

AUCTION SALES

WILSON'S Auction House, Auc-
tion sales every Monday, Wed-
nesday, 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 per-
manent, 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.
905 Raleigh bldg., above Fahey Brock
man. AT. 7893.

FREE MANICURE — Given with
Shampoo and Finger Wave. Yes,
that's right—a fine, thorough sham-
poo and lovely finger wave for only
5c, with a smart manicure includ-
ed absolutely free—that's the thrill-
ing 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.

COW FOR SALE

FRESH COW—For Sale Steve To-
pich, Ex 474, Huber road.

FOR SALE

BURBANK SEED POTATOES—30c a
sack, straw \$6 per ton. Phone Ti-
gard 24-35, Fred Leuthi, Walnut ave.

FOR SALE—1 Young Cow and
calf, 5 ft hay mower, 10 ft hay rack,
1 steel disk A. Buecher, Rt 2, Ex
20, Sherwood, Oregon.

PERSONAL

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

BATHS Naturopath, electro-thera-
py; diseases of women a
specialty. Dr. Ellen DuBoise, 210 Pan-
ama Bldg., ATwater 0616.

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. Elina A. Sorenson, N. D., 415
Swetland Bldg., AT 0403.

WANTED

CAPABLE Man or woman wanted to
represent us in Aloha and vicinity.
Life-time opportunity. Commission
basis only Marjorie C. Chandler,
Dyersburg, Tenn.

SCHOOLS

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

BARBERING TAUGHT—Two schools
in Portland, Oregon; some pay, lat-
est scientific equipment; expert in-
structors. MODERN BARBER
COLLEGE, 1038 S. W. 1st Ave, cor.
Main or 135 Madison St., Portland,
Oregon.

This paper is a legal paper and elig-
ible to publish legal notices. Have
your attorney send your legal to the
home paper.

LEGAL NOTICES

NOTICE TO CREDITORS

Notice is hereby given that the un-
designed has been appointed execu-
tor of the estate of Raleigh S. Robin-
son, deceased, by an order made and
entered in the County Court of the
State of Oregon, for Washington
County, on the 11th day of May, 1934,
and that he has been duly qualified to
act as such executor.

Now, therefore, all persons having
claims against said estate are hereby
notified and required to present them
with the proper vouchers to the un-
designed executor at his residence at
R. F. D. No. 1, Tigard, Oregon, or at
the law office of P. L. Patterson, in
the Wells Building, Hillsboro, Ore-
gon, within six months from the date
of the first publication of this notice
to-wit: Within six months from May
17, 1934.

HARRY L. ROBINSON
Executor of the estate of
Raleigh S. Robinson, Deceased
P. L. PATTERSON
Attorney for Executor

PORTLAND HERD SET STATE

PRODUCTION RECORD

The herd of purebred Jersey cows
owned by Mrs. Estell A. Fenno, of
Portland, Oregon, with an average of
433.24 lbs butterfat, 7,947 lbs. milk per
cow has established the highest but-
terfat production average made so far
by an Oregon Jersey herd tested
under the Herd Improvement Registry
system, sponsored by the American
Jersey Cattle club. Mrs. Fenno's
herd averaged 15 cows in milk during
the test. The American Jersey Cat-
tle club, which is the national organi-
zation of Jersey breeders, has recently
verified and accepted the test record.

An average above 400 lbs. butterfat
per cow for a year of production test-
ing is recognized as exceptional by
dairymen. For same time the Na-
tional Dairy Association has award-
ed special certificates yearly to own-
ers whose herds reach an average
yield of 300 lbs butterfat per cow for
a year's test.

Vegetable Canning Needs Much Care

With the return of the canning sea-
son, Oregon homemakers are once
more faced with the problem of how
to be certain that the home-canned
product is free from the organism
known Bacillus botulinus, which pro-
duces the virulent botulinus poison.
The Bacillus botulinus grows under
conditions where little or no oxygen
is present and where the acid content
is low or the condition is slightly al-
kaline. As all vegetables except to-
matoes are very low in acidity, when
packed in cans or jars they offer an
excellent opportunity for the develop-
ment of this organism, unless the con-
tainer is properly sterilized.

Since not less than six hours at boil-
ing temperature—which would com-
pletely disintegrate vegetables are
required to kill some strains of the
botulinus organism, use of the pres-
sure cooker is the only feasible meth-
od of obtaining proper sterilization
available for home canning. In oper-
ating the pressure cooker, he points
out, it is important to be sure that
all air has been driven from the cook-
er before starting to count cooking
time. This is necessary because the
mixture of air and steam when the
cooker is started will often cause the
gauge to register a fictitious pressure.
The usual temperature for cooking in
a pressure cooker is 240 degrees fah-
renheit, which means a pressure of 10
pounds on the gauge.

In cases where it is impossible to
use the pressure cooker to obtain com-
plete sterilization, cook with boiling
water and adding acid to the vege-
tables to prevent the development of
Bacillus botulinus. Acids such as lemon
juice or vinegar are used, and can be
added directly to the brine. For
most vegetables three ounces of salt
and 8 ounces of lemon juice or 10
ounces of vinegar to one gallon of
water, or one tablespoon of salt and 4
tablespoons of lemon juice or 8 of
vinegar to one quart of water is suf-
ficient.

Use of this treatment does not mean
that the vegetables need taste sour,
as the acidified liquid may be poured
off when the can or jar is opened and
the vegetable cooked in fresh liquid.
A small amount of baking soda may
also be used if desired to neutralize
the acid.

Safety requires that all home-can-
ned vegetables, however prepared,
should always be cooked at least 15
minutes at boiling temperature after
opening before they are even tasted,
and that showing signs of spoilage,
however slight, should be destroyed
by burning.


ALL DAY PICNIC JUNE 10

AT BREITENBUSH SPRINGS

At Breitenbush Springs, 72 miles
east of Salem, away up in the Cas-
cade mountains, will be held an all day
picnic Sunday, June 10, and one event
of the day will be free swimming for
children during the afternoon.

Breitenbush Springs, according to
medical authorities, will soon rank
as one of the great health resorts of
the northwest. The picnic, put on by
community and service clubs of Mar-
ion county is to serve as one means
of calling attention to this mountain
health resort.

Pain Passes Off



When your head
aches; when Neu-
ralgia 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"

RECIPES DEMONSTRATED AT WEDNESDAY SESSION OF COOKING SCHOOL

Baking Powder Biscuit Ring
2 c Centennial Silk Sifted Flour
4 tsp baking powder
4 tsp shortening.
1 tsp salt
2-3 c milk.
Combine Centennial Silk Sifted
Flour baking powder and salt. Add
milk and melted shortening to dry in-
gredients; pat and roll out in ring.
Spread biscuit dough with cinnamon,
brown sugar, nuts and dot with but-
ter. Bake at 375 Deg. F 20 to 25 mins.

Hot Water Pastry
1/2 c shortening
1/2 c boiling water
1 1/2 c Centennial Silk Sifted Flour,
1/2 tsp salt
Measure water and add shortening
to water; beat with fork until fluffy.
Add Centennial Silk Sifted Flour
which has been sifted with salt. Chill
before rolling. Makes 2 crust pie.

Surprise Chocolate Cream Filling
2 c milk, scalded
4 tsp corn starch
1/2 c sugar
1/4 c water, cold
1 tsp vanilla
1/2 t. salt
Combine sugar, cornstarch and salt
and make smooth paste with cold wa-
ter. Blend paste with milk, stirring
constantly, until thickened, in double
boiler. Cook 20 to 30 mins; until
spoon leaves streak in mixture. Add
vanilla. Fill pie shell which has been
baked. Cool Sprinkle top of pie
with unsweetened chocolate, shaved in
small pieces.

Peanut Butter Cookies.
1/2 c shortening
1/2 c white sugar
1/2 c brown sugar
1/2 c peanut butter
1 egg
1 tsp soda
1 1/2 c Centennial Silk Sifted Flour
Mix in order listed. Roll with
hands into ball size of small walnut.
Put in pan, press down with fork into
shape of cookie. Bake 10 mins. at
400 deg. F.

Pot Roast
Brown both sides of roast on top of
stove. Cook for 30 mins., uncover.
Then season with bayleaf, salt, pep-
per, sage, allspice, and onion.
Cover and cook slowly until meat is
tender. Little water may be added
if more gravy is desired.

Salad Plate
Cauliflower, cooked whole
Beets, sliced
Asparagus, whole stalk
Carrots, sliced
Tomatoes, sliced
Cucumber, sliced
Cook vegetables leaving last two
fresh. Arrange with cauliflower in
center. Arrange attractively on
platter with cauliflower in the
center. Place a crisp cup of lettuce
around edge for each person served.
Group other vegetables around. Serve
with a French dressing.

Wagon Wheel Salad
Peel tomato, scoop out center and
stuff with any desired mixture. Place
on lettuce leaf. Broil 6 stuffed olives
around which has been wrapped a
half of slice of bacon. Hold together
with toothpick. Put other end of
toothpick into tomato. Serve with
toasted bread or rolls.

Examination of human remains ex-
cavated at Salmonbury reveals that
cannibalism was practiced in England
within the Christian era.

J. O. Johnson
ATTORNEY AT LAW
Johnson Bldg., Tigard, Oregon
Hours 2-5 on Wednesdays & Saturdays
Tigard Phones 52 or 0351

HI-WAYS TO HEALTH

by ADA R. MAYNE

OREGON DAIRY COUNCIL

BUTTERMILK AS A FOOD

It is interesting to note that a very
large portion of the earth's people
drink their milk in sour form. Many
centuries ago, the Arabs found that
by souring their milk as rapidly as
possible after milking it could be pre-
served in an edible form for a much
longer time than if efforts were made
to keep it sweet, so today we find the
Arabs culturing their milk with a
starter of sour milk immediately after
it is drawn from the animal which
produced it.

Most of us recognize buttermilk as
a delicious and refreshing beverage
but its unusual food value is often
overlooked. When cream is churned,
the greater part of the butterfat is
removed, leaving the buttermilk which
contains approximately the same
proportion of milk solids not fat as
does fresh milk. The same is true of
the cultured buttermilk made from
skim milk.

This means then that buttermilk
contains all the proteins and minerals
which are normally present in milk,
all the milk sugar, with the exception
of a small quantity which has been
converted into lactic acid, and all the
vitamins with the exception of Vita-
min A, contained in the butterfat.
These are all the body building ele-
ments of milk and are essential in all
diets. In addition buttermilk has the
advantage of its lactic acid content,
recognized as valuable addition of
those suffering from digestive trouble

Buttermilk is an ideal hot weather
food. Practically free from fat, high
in essential body building elements,
with a cool, refreshing and tart flavor
which makes it a desirable drink for
hot weather.

Buttermilk is equally valuable in
food preparation. It can be used in
baking wherever sour milk is called
for. Griddle cakes, waffles, ginger-
breads made from buttermilk are all
more or less well known and now
here is something different and deli-
cious too in the way of cream pies.
This recipe for buttermilk pie was
given to me by a chef, famous for his
unusual dishes.

Buttermilk Pie

2 cups buttermilk
2 tbs butter
Grated rind of 1 lemon
4 eggs
3/4 cup sugar
1/2 tsp salt
1/2 tsp mace
2 tbsps cornstarch
Heat the buttermilk, lemon rind
and butter in a double boiler. Beat
the egg yolks slightly, add sugar,
cornstarch and seasoning, which have
been mixed together. Add egg mix-
ture slowly to the milk and cook to-
gether in boiler for 8 minutes. Beat
up whites of eggs, using about 1/4 of
them to fold lightly in the cooked mix-
ture, just before pouring it into a
baked pie shell. Use the rest of the
whites for a meringue topping and
brown.

Children Should Eat Fruit for Health

By Dr. John L. Rice
Health Commissioner,
New York City



Despite the abundance of fruit and
its comparatively low cost there still
are far too many persons who look
upon it as a luxury and seldom eat it,
or provide it for their families. As
a matter of health everyone, espe-
cially children, should eat fruit, and
especially fresh fruit, every day. We
should start the day with fruit at
breakfast, and include it in our lunch
and as a dessert with our dinner.
Even between meals fruits is one food
which rarely causes discomfort or loss
of appetite.

Feed Fruits Early

The baby in arms may be given
fresh fruit juices. The growing child
will be better off with fresh fruit, for
it is one of the best elimination aids
we have. As almost every variety of
fruit is plentiful and cheap during the
summer, even in the cities, one will
have a score or more kinds to select
from.

Fruit actually is a valuable food
and is rich in minerals and vitamins.
Some provide a great deal of nourish-
ment. Thus two apples or two ban-
anas a day will furnish the body
with one tenth of the heat units
(calories) it requires. Practically
the same amount of nourishment is
supplied by two cups of cherries, a
half cup of berries, one grapefruit,
four pears, two canteloupes, eight
plums, two oranges, or six peaches.

During the summer months ban-
anas are usually plentiful and those
who like them offer much food and
health value for little money. But
this one of the fruits that must be
fully ripe to bring best results. Al-
ways buy bananas when the skin is
flecked with dark brown spots—then
they are ripe and usually cheap. In
this condition they are usually di-
gested, so much so that they are often
recommended for babies. Recently
a banana powder for mixing with milk
for babies has been placed on the
market and has been endorsed by the
American Medical Association. Ask
your doctor about it, for it may be
just what your baby needs.

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

One Steady Export

IN spite of heavy duties, com-
petitive tariffs and trade bar-
riers such as limitations on
quantities, a steady stream of
American canned foods is still go-
ing out from this country to all
parts of the world. There is a
good reason for this, and that is
the superiority of American
canned foods to those canned any-
where else on earth.

The inquiries for American
canned foods which have come to
our government during the last
year or so from foreign represen-
tatives of our Departments of Com-
merce and State have been from
the following places:
Accra, Gold Coast; Alexandria,
Egypt; Amoy, China; Amsterdam,
Netherlands; Ancon, Canal Zone;
Antwerp, Belgium; Bahia, Brazil;
Bangkok, Siam; Barbados, British
West Indies; Batavia, Java;
Buenos Aires, Argentina; Bor-
deaux, France; Brest, France;
Calcutta, India; Calcutta, India;
Capetown, South Africa; Caracas,
Dutch West Indies; Caracas,
Venezuela; Casablanca, Morocco;
Charleroi, Belgium; Cologne, Ger-
many; Copenhagen, Denmark;
Dublin, Irish Free State; Gote-
borg, Sweden; Havana, Cuba;
Harro, France; Hong Kong,
China; The Hague, Netherlands;
Istanbul, Turkey; Jerusalem, Pa-
lestin; La Paz, Bolivia; Lima,
Peru; Liverpool, England; Lyons,
France; Manila, Philippine Is-
lands; Marseille, France; Medan,
Sumatra; Milan, Italy; Montreal,
Canada; Nairobi, Kenya, Africa;
Nantes, France; Panama City,
Panama; Paris, France; Port of
Spain, Trinidad, British West In-
dies; Prague, Czechoslovakia;
Rio de Janeiro, Brazil; Rotter-
dam, Netherlands; Romen, Seine
Inférieure; Saigon, Indo-China;
Saint-Marcin (Isere), France;
San Jose, Costa Rica; San Juan,
Puerto Rico; Santiago, Cuba;
Shanghai, China; Singapore,
Straits Settlements; Stockholm,
Sweden; Toronto, Canada; Tri-
este, Italy; Tunis, Tunisia; Turin,
Italy; Vienna, Austria; Zurich,
Switzerland.

By CY HUNGERFORD

**COWARDY
CAFF!**

AW
GEE!

WHAT ARE
YOU YOUNG
FELLERS
TRYIN' TO
DO?

HE WUZ
TO STAND
STILL
WHILE
"TIGE"
JUMPED

"WELL—
SNOODY HADDA
TOOTH ACHIE— SO
WE WUZ GONNA
LET "TIGE" PLAY
DENTIST

By CY HUNGERFORD