

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

AUTOMOTIVE MOTOR REBUILDING

MOTOR REBORING from 2 inch to
11 inch, OSTLIND MOTOR MA-
CHINE WORKS, 821 S. W. Oak.
BROADWAY 6222. Back-to-new by
factory modern methods.

BEAUTY PARLORS

If your hair "won't take" a perma-
nent, 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 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
50c, 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.

DAIRY

FRUITER DAIRY 6669 Capitol hwy.
Hillsdale, ATwater 1531, Gold Medal
grade A raw; pasteurized milk,
cream, buttermilk.

DOG LOST

LOST—A female white Poodle an-
swers to name Skippy, sick child's
pet. Reward BROADWAY 5271.

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

SCHOOLS—BEAUTY

PACIFIC SCHOOL
OF BEAUTY CULTURE
225 Morgan Bldg. BE. 0643

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.

J. O. Johnson ATTORNEY AT LAW

Johnson Bldg., Tigard, Oregon
Hours 10 on Wednesdays & Saturdays
Tigard Phones 52 or 0351

HOW WOMEN CAN WIN MEN AND MEN WIN

The Favor of Other Men

Unless two pints of bile juice flow daily
from your liver into your bowels, your
food decays in your bowels. This poisons
your whole body. Movements get hard and
constipated. You get yellow tongue, yellow
low skin, pimples, dull eyes, bad breath,
bad taste, gas, dizziness, headache. You
have become an ugly-looking, foul-smel-
ling, sour-thinking person. You have lost
your personal charm. Everybody wants
to run from you.

But don't take salts, mineral waters,
oil, laxative pills, laxative candies or
chewing gums and expect them to get rid
of this poison that destroys your personal
charm. They can't do it, for they only
move out the tail end of your bowels and
that doesn't take away enough of the de-
cayed poison. Cosmetics won't help at all.

Only a free flow of your bile juice will
stop this decay poison in your bowels. The
one mild vegetable medicine which starts
a free flow of your bile juice is Carter's
Little Liver Pills. No calomel (mercury)
in Carter's. Only fine, mild vegetable
extracts. If you would bring back your
personal charm to win men, start taking
Carter's Little Liver Pills according to
directions today. 25c at drug stores.

Refuse "something just as good," for it
may grip, loosen teeth or scald rectum.
Ask for Carter's Little Liver Pills by name
and get what you ask for. ©1933, C. M. Co.



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-

Acme Box & Lumber Co.

Everything for the Grower and Shipper

NOW!
IS THE
SEASON
FOR

Berry Crates
Cauli-Crates
Celery Crates
Lettuce Crates

Don't Forget—

We Deliver

SALES WAREHOUSE

MILL

East 10th & Yamhill

5028 NE Killingsworth Av

Phone EA. 1547

Phone TR. 8052

PORTLAND, OREGON

RAY L. WILLIAMS, Pres.



WM. F. CYRUS
County Agent

Weed eradication by means of so-
dium chlorate is too expensive for
practical use on farms. Where nox-
ious weeds are growing on land that
cannot be cultivated then there may
be justification for the use of chemi-
cals. If there were no other means of
killing Canadian thistle or wild morn-
ing glory then it might be practical to
use chlorate.

Cost of eradicating the two men-
tioned weed pests in Washington
County by means of chemicals have
varied from 10 to 15 cents per square
rod to as high as 25 or 30 cents per
square rod. Present day prices for
farm products do not warrant meth-
ods of this kind. The question then
naturally arises as to how these weeds
may be kept under control or erad-
icated. Cultivation is the answer.
Whenever weed control by means of
cultivation is mentioned someone im-
mediately remarks that they culti-
vated a patch anywhere from a few
times to an excessive number of times
and did not kill out the weeds. No
one would dispute such a statement as
the are probably correct. However
a lot of perennial noxious weeds, par-
ticularly Canadian thistle and wild
morning glory, have been killed out
by cultivation. Failure to control by
this method has usually been due to
the cultivation being so shallow that
the weeds had opportunity to sprout
and develop new shoots and leaves
above the ground between cultivations.
If this occurs, eradication is impos-
sible. To be effective, cultivation
must keep the plant entirely and com-
pletely below the surface of the ground.

Where the weeds are in fields that
are cultivated, a crop like oats and
vetch on the land aids in control. The
crop, being rather rank in growth,
draws heavily upon the moisture and
the weeds are more or less gapped.
Immediately after the hay crop is ta-
ken off the weed patch should be
plowed and then reseeded or disked
deeply and then it may be left for a
week or ten days before it would be
necessary to cultivate it again. If the
operator waits to see if the weeds are
going to come up between cultivations
he might as well start the control
measures. The patch must be culti-
vated before any weeds appear so
that they will not appear.

Chick hatchery operators of Wash-
ington County should be interested in
the State-wide hatchery meeting at
the Chamber of Commerce, Salem,
Oregon, at 10:30 a. m., Saturday, June
16. Every phase of the code, its man-
agement and enforcement, is open for

criticism, comment and debate. Ber-
ley Winton, representing the Agri-
cultural Adjustment Administration in
administering the hatchery code,
will be present to assist growers in
making out their financial reports for
this season.

Poultrymen have heard about sexed
chicks. At the conclusion of the code
meeting June 16, an effort is being
made to arrange a discussion of the
chick sexing problem with the possi-
bility of Oregon hatcherymen making
arrangements to sell this kind of
chicks next spring. H. E. Cosby, ex-
tension poultryman, makes the state-
ment that "public demand for sexed
chicks is not coming; it is here."

DALLAS—The largest planting of
irrigated Lado clover in Polk coun-
ty is on the farm of W. T. Hoffman
northeast of Independence, where 35
acres in a series of three or four
fields are irrigated from two pumping
plants connected with Ash creek. Mr.
Hoffman uses this as pasture for his
herd of 40 or more Jerseys.

ROSEBURG—The third annual
Douglas county lamb show will be
held at Roseburg June 15, sponsored
by the Douglas County Livestock
Growers, according to J. Roland Par-
ker, county agent and secretary of
the organization. Premiums totalling
more than \$150 are being offered for
the various classes, with the com-
mittee in charge authorized to in-
crease the premiums or extend the
awards if the number and quality of
exhibits justifies. Sheepmen are
being urged to exhibit only the high-
est quality fat market lambs, and
to show none weighing over 90 pounds
as lamb over this weight are generally
discriminated against by buyers at
this time of the year.

CORVALLIS—A total of 3585 cows
on test in five dairy herd improvement
associations of the state during April
produced an average of 695.2 pounds
of milk containing 33.73 pounds of
butterfat, according to the official
report released here by the extension
service. Of these 1459 produced more
than 40 pounds of butterfat each, and
17 culls or "boarders" were disposed
of during the month. The Coos Bay
association made the highest record
for the month with 33 herds averaging
37.43 pounds of fat, and C. H. Wood-
ward of this association had the high
herd, with an average of 64.4 pounds
of fat, and also the high individual
cow, a grade Jersey producing 1665
pounds of fat.

Announcement

Nat's Jewel Box

has moved to their new lo-
cation at 373 S. W. Morris-
son St., near 4th, in the
Capitol Theatre Bldg. where
they will carry an up-to-
date stock of

Diamonds, Watches and Jewelry

at most reasonable prices

We Also Do Expert Watch and
Jewelry Repairing

Nat's Jewel Box

373 S. W. Morrison Street
Near 4th, in Capitol Theatre Bldg.

Delivery Service Repairing

Standard Cleaners and Dyers

Ladies Apparel a Specialty
MENS SUITS CLEANED &
PRESSED 50c
1201 Fifth Ave. cor. Madison
E. S. RIGDON AT. 2311

HI-WAYS TO HEALTH

by ADA R. MAYNE

OREGON DAIRY COUNCIL

AS THE MERCURY RISES

With the warmer days of summer
coming on, it means some changes in
foods we consume. Foods that fur-
nish the essential body elements, ne-
cessary for good nutrition and still
are low in heat-producing or in calorie
value are welcome additions to the
summer diet.

Cottage cheese is an ideal food at
any time but fits into the warm
weather menu perfectly. Cottage
cheese is really just another way to
use more milk, since it contains all of
the many elements found in milk.
This makes of it a "protective" food,
high in minerals and vitamins. Along
with this high food value, cottage
cheese is low in calories, making it a
good hot weather food.

Cottage cheese is easy to serve. As
a main dish, as a salad, or used in
sandwiches, it is equally appetizing.
The following hot weather suggestions
are only a few of the many ways that
cottage cheese can be used:

As a Main Dish

Mix pound cottage cheese with 2
tablespoons chopped chives, or 1 tea-
spoon finely ground spring onion tops.
Add one pound baked ham, the fat re-
moved, run through the meat chopper.
Shape in croquettes. Save a little
ground ham to roll the croquettes in
after they are shaped. Serve on a
platter with parsley garnish.

As a Salad

2 cups cottage cheese
1 tbsp gelatin
1 cup whipped cream
1/4 cup hot water
1/4 cup cold water
Seasoning
Fruits or vegetables.
Salad dressing.

Soak gelatin in cold water, dissolve
in hot water. Put cheese through
sieve, add gelatin, mix, and combine
with whipped cream.

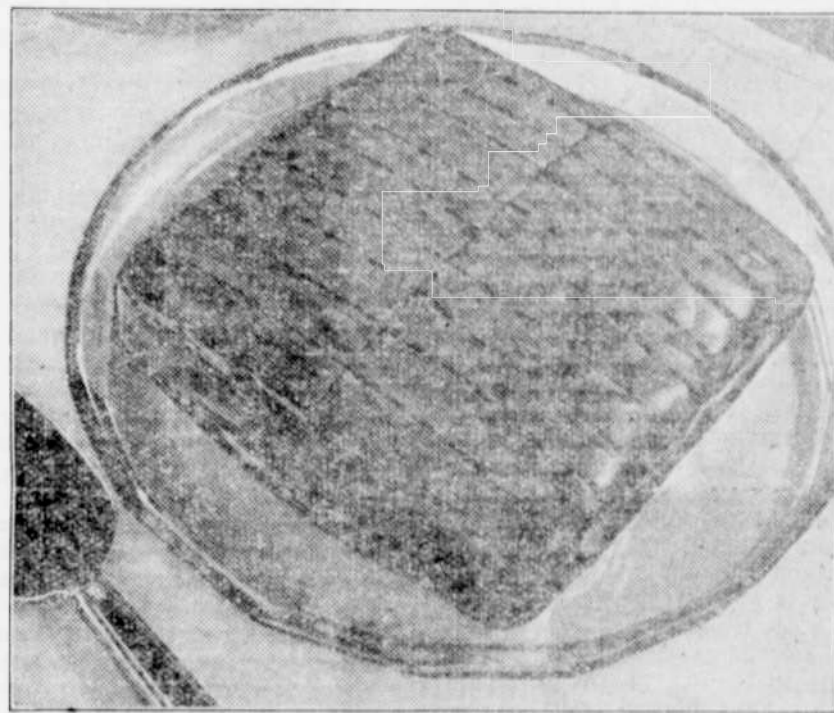
This mold may be varied by adding
fresh cherries, pineapple or other
fruit to it. It may be used as the cen-
ter of a green vegetable salad such as
crisp, sliced cucumber or lettuce.

As A Sandwich

Cottage cheese
Seasoning
Chopped watercress, chives
Or onion tops
Sandwich bread

Remove top, ends, and side crusts
from a loaf of fresh sandwich bread.
(If loaf is not moist, keep in a damp
cloth for an hour) Spread top of
loaf with softened butter and a layer
of seasoned cottage cheese, mixed
with the chopped greens. Cut a 1/4
inch slice and roll like a jelly roll.
Repeat process for each slice. Wrap
rolls in damp cloth and place in a re-
frigerator. When ready to serve,
slice rolls crosswise.

Cakes That Can Go to Picnics



HERE is a cake that can stay at
home or can go to a picnic—
with its luscious chocolate icing as
well!

This is how you take a Holiday
Cake to a picnic: After it is baked,
remove from the pan and let it cool.
Then return it to the pan, wrap pan
in waxed paper and tie it up.

Make the frosting a few days
ahead of time, if you prefer. Put it
in the ice-box in tightly covered
jar. Pack it with the picnic lunch
and frost cake at picnic grounds.

But—if you are asked to bring the
cake for a big picnic, a Chocolate
Nut Loaf is the cake to take, for
it is a big cake.

Holiday Cake

2 cups sifted cake flour
2 teaspoons combination baking
powder
1/4 teaspoon salt
4 tablespoons butter or other
shortening
1 cup sugar
1 egg, unbeaten
1 cup nut meats, chopped
1/4 cup milk
1 teaspoon vanilla

Sift flour once, measure, add bak-
ing powder and salt, and sift to-
gether three times. Cream butter
thoroughly, add sugar gradually,
cream together until light and
fluffy. Add egg and beat very
thoroughly. Add nuts. Add flour, al-
ternately with milk, small amount
at a time, beating after each addi-
tion until smooth. Add vanilla. Bake
in greased pan, 8x8x2 inches, in
moderate oven (350°F.) 50 minutes,
or until done. Serve plain, or spread
Chocolate Frosting thickly on cake.

Chocolate Wonder Frosting

3 ounces (1 package) cream cheese
2 to 3 tablespoons milk
2 cups sifted confectioners' sugar
2 squares unsweetened chocolate,
melted
Dash of salt

Soften cream cheese with milk. Add
sugar, one cup at a time, blending
after each addition. Add chocolate
and salt and beat until smooth.
Makes enough frosting to cover
tops of two 8-inch layers, or top and
sides of 8x8x2-inch cake, or about 2
dozen cup cakes.

Chocolate Nut Loaf

2 1/2 cups sifted cake flour
1/4 teaspoon salt
1 teaspoon soda
1 cup butter or other shortening
2 cups sugar
5 eggs, well beaten
1 cup walnut meats, coarsely
broken
3 squares unsweetened chocolate,
melted
1 cup sour milk or buttermilk
2 teaspoons vanilla

Sift flour once, measure, add salt
and soda, and sift together three
times. Cream butter thoroughly, add
sugar gradually, and cream to-
gether until light and fluffy. Add eggs
and beat well. Add nuts and choco-
late and blend. Add flour, alternately
with milk, a small amount at a
time, beating after each addition
until smooth. Add vanilla. Bake in
greased loaf pan, 12x8x3 inches, in
slow oven (325°F.) 1 hour, or until
done. Serve plain, or spread Choco-
late Frosting on top of cake. This
frosting is sufficient to cover only
the top of the above cake.

SNOODLES



By CY HUNGERFORD

