

BEAVERTON ENTERPRISE

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In the Spirit of the Early American

Ever since President Lincoln in 1864, appointed by proclamation the fourth Thursday of November as a day for Thanksgiving, Presidents of the United States have followed the example of the original Thanksgiving established by the Pilgrim Fathers of the Plymouth Colony after their first harvest in the year 1621. There is no compulsion about either proclaiming or observing Thanksgiving Day, and in this fact it finds one of its strongest virtues.

Many of us observe Thanksgiving because of whatever favors or fortunes have blest us during the year. This year every citizen of this great country has virtually more to be thankful for than for several years past, as we have rounded the much talked of corner and the road is clear to a permanent recovery.

Just as our forefathers felt called upon to pause in their activities and give thanks, grateful for their survival of that "gloomy time" and stores supplied by Nature for the winter that lay ahead, let us celebrate this Thanksgiving with genuine gratitude, thankful that we too have been active, meeting conditions as they are, and have arrived at a time when the future presents a definitely brighter aspect.

Garden Home Man Gets 30 Days on Drunken Charge

Ted C. Jensen of Garden Home, was sentenced to serve 30 days in jail and pay a fine of \$100 when he pleaded guilty to a drunken driving charge. According to reports he struck Charles Klick and Lamont Klick with his car near Multnomah Friday night Nov. 16. The boy suffered leg and wrist injuries and lacerations. Mr. Jensen's drivers license was sent to the secretary of state for a suspension of one year.

CHRISTIAN SCIENCE CHURCH

"Ancient and Modern Necromancy, Alas Mesmerism and Hypnotism, Denounced," is the subject of the Lesson-Sermon in all Churches of Christ, Scientist, on Sunday, December 2.

Among the citations which comprise the Lesson-Sermon is the following from the Bible: "And there was war in heaven; Michael and his angels fought against the dragon; and the dragon fought and his angels and prevailed not; neither was their place found any more in heaven" (Rev. 12:7, 8).

The Lesson-Sermon also includes the following correlative passages from the Christian Science textbook, "Science and Health with Key to the Scriptures," by Mary Baker Eddy: "That false claim—that ancient belief, that old serpent whose name is devil (evil) claiming that there is intelligence in matter either to benefit or to injure men—is pure delusion, the red dragon; and it is cast out by Christ, Truth, the spiritual idea, and so proved to be powerless. . . . To infinite, ever-present Love, all is Love, and there is no error, no sin, sickness, nor death. Against Love, the dragon warreth not long, for he is killed by the divine Principle. Truth and Love prevail against the dragon because the dragon cannot war with them" (p. 567).

Wife's Experiment

Hubby—What kind of cookies are these?

Wife—Oatmeal cookies, dear.

Hubby—They taste rather queer.

Wife—I was afraid they would. I didn't have any oatmeal to put in them.

Indirect

"There is direct and indirect taxation. Give me an example of indirect taxation."

"The dog tax, sir."

"How is that?"

"The dog does not have to pay it."—Globe (Toronto).

Play No Favorites

Man—Do you girls really like conceited men better than the other kind?

Girls (simultaneously)—What other kind?—Christian Advocate.

LEAVE IT TO 'EM



"Did you tell your wife everything you did while she was away?"

"No, the neighbors attended to that."

A Slight Mistake

Washerwoman—I can't think why you are complaining. The lace curtain is not spoiled.

Lady—Lace curtain—that was a bedspread.

State House Gossip

BY ERNEST L. GRAY
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with fatalities resulting from automobile accidents.

Much has been written of late about Judges' salaries, and to clarify the issue, this writer should give credit where credit is due. Only three judges have not taken any cuts since the legislative act of 1933. They are Judges Earl C. Latourette of Oregon City, L. H. McMahan, of Salem, and Fred W. Wilson, of The Dalles. Most others did not take the entire cut but only in part while a few took the entire reduction in good faith.

Judges are paid on the basis of population of their districts, ranging from \$8,000 to \$6,000 a year. Supreme Court Judges receive \$7,500 a year. Twenty-eight Circuit Judges are elected. Of this number during the past year Arthur D. Hay of Lakeview, and Carl Hendricks of Condon, are the only ones on the \$6,000 salary. Those receiving \$5,500 a year are Calvin L. Sweek, of Heppner, Fred W. Wilson, of The Dalles, C. H. McCulloch of Baker, W. W. Wood of Ontario, J. W. Knowles, of LaGrande, and T. E. J. Duffy, of Bend. All others, 20 of them, receive \$6,000 a year.

And speaking of Judges J. U. Campbell of Oregon City, a member of the Oregon Supreme Court the past year, will be Chief Justice of the State High Tribunal after the first of the year. He is the oldest in years of the three who have but two years of their six year term to serve, the manner of selection of the Chief Justice. The other two who have but two years are Harry Belt and P. R. Kelly.

How many readers will remember the time Oregon had two Thanksgivings days? It was during the administration of Governor Sylvester Pennoyer, who took office in 1887 for two terms. He disagreed with President Benjamin Harrison who issued the National Thanksgiving proclamation. He changed the date for Oregon and, the story goes, told the President to "mind his business and I will mind mine."

Another story about Pennoyer's attitude toward Harrison has been going the rounds. The President was visiting Oregon and it was suggested the Governor of Oregon meet him at the border on his trip east. Governor Pennoyer was quoted at that time as saying "If President Harrison wants to see me, he will find me in my office at Salem."

Few people knew that Sam Martin, son of General Charles H. Martin, governor-elect had been employed at the State Capitol for the past year until recently. He has been working in the State Corporation Department under Charles H. Carey, Corporation Commissioner. The young man, who graduated two years ago from the Harvard Law School, said he would quit in about two weeks "so not to embarrass his father." He will return to his law practice in Portland.

Multnomah County of late has been getting all worked up about the so-called "gin marriage law." Notices have been going out that instead of three days from the time of application to issuance of the license, it is five days. But why get excited? The law is so flexible that county judges may in their discretion set aside the three day provision and issue the license at once. In other words the law is not compulsory.

Although Peter Zimmerman was not successful in his independent campaign to be elected governor, he remains active in state politics. At present he is fighting the election of Harry Corbett, republican of Portland, for President of the Senate, for the apparent reason that everytime Zimmerman talked in the Senate last year Corbett would walk out on him. It is also reported that Zimmerman plans to run for United States Senator in 1936 against Charles L. McNary. The taste of blood in the last election apparently has inspired the Yamhill farmer.

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Savings & Loan

Investments Insured

Shares in the Tualatin Valley Federal Savings & Loan association of Tigard are now insured by the Federal Savings and Loan Corporation, an agency of the United States Government, Bert C. Rue, president, announced today. Each investor in shares in that institution is now fully protected against loss up to \$5,000.

The Federal Savings and Loan Insurance Corporation, created by Congress last June, affords protection for investors in thrift and home-financing institutions under a different method than that followed by the Federal Deposit Insurance Corporation, organized in 1933, in insuring depositors in commercial banks. The former operates in the long-term savings and home financing field to insure the safety of the investors capital, whereas the latter insures bank deposits.

The local association was organized several months ago by local business men who were interested in the promotion of home construction in the Tualatin Valley. The Government has subscribed to 60 full-paid shares of the local association and money is now available for loans. The first loans have been made in Tigard, Sherwood and Beaverton district, but insufficient applications are being received so activities extend to Portland and other communities lying within fifty miles from Tigard. The active management of the association will be in charge of J. M. Person of Hillsboro.

Mr. Rue pointed out that in addition to the advantage of safety, shares in the Tualatin Valley Federal Savings & Loan association can be expected to yield a reasonable dividend return in 1935 and further that they are exempt from normal Federal income tax, are non-contingent liability. Applicants for loans and subscriptions may be made at the office of J. O. Johnson, attorney, at Tigard, and the office of J. M. Person at Hillsboro.

Mailing Dates Given for Parcels to Foreign Lands

Following is a postoffice list of latest dates for mailing Christmas parcels to foreign lands, in order that they will reach their destination before December 25th.

November 26—Argentina, Chile, South Africa; Nov. 28—Palestine, Nov. 30—Persia, Dec. 1—China, Guiana, Philippines, Dec. 3—Brazil, Peru, Rumania, Turkey, Dec. 7—Austria, Hungary, Portugal, Spain, Yugoslavia, Dec. 8—Japan, Dec. 9—Czechoslovakia, Denmark, Finland, Italy, Norway, Sweden, Dec. 10—Belgium, France, Ireland, Puerto Rico, Scotland, Switzerland, Netherlands, England, Germany, Dec. 13—Haiti, Dec. 14—Hawaii, Dec. 15—Canal Zone, Dec. 16—Cuba.

Short Change Artists Working in District

Short change artists are operating in this district again. D. B. Heck, manager of the Francis Feed store at Hillsdale, reports that two men short-changed him out of \$5. The offenders produced a \$10 bill in payment of 15c worth of scratch feed, later asking for paper money in exchange for silver, leaving hurriedly in their auto before the loss was discovered.

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

Interesting Ways to Serve Butter

In looking for ways to dress up the dinner table do not overlook the possibilities found in butter. Butter can be molded into dainty butter balls or crisp looking butter shells which will change the conventional butter pat into something attractive and inviting.

Often a simple change of this sort will help in solving a perplexing eating problem with children. Watching a golden ball of butter melt on the top of a baked potato or mound of vegetable will often stimulate the appetite of small boys and girls. It may be just as tempting to grown-ups to find butter in party dress.

Proper tools and the right technique are the only requirements in shaping butter. A little tool called a butter-shaper is used for making the shells and these, as well as paddles and individual molds, can be purchased in almost any house-furnishing department.

BUTTERBALLS

Chill the wooden molds in a bowl of cold water and be careful to dip them into the cold water after each shaping. To shape the butter balls, cut off a small pat and roll it between the butter molds into the desired shape, working quickly and lightly. As the balls are formed, drop them into a bowl of cold water or onto a cold plate.

Should the paddles become heated, the butter will stick, and will not shape easily. The procedure, in case of sticking, is to put the paddles into

a bowl of ice water. If the butter should still continue to stick, rubbing the paddles with coarse salt will usually do away with the difficulty. The butter itself should be firm but not so hard that it cannot be shaped.

Some people prefer to cream the butter before making it up into butter balls with the paddles. To do this the butter is cut up into chunks and put into a mixing bowl covered, and allowed to stand at room temperature until it has lost its hardness (about 10 minutes). Mash with a wooden spoon then stir until soft and creamy. Allow the butter to stand covered with cold water for a few minutes before reworking into butter balls. From 10 to 16 butter balls can be made from 1/4 pound of butter. It is often more convenient to make up more than needed for the meal or day. A quantity will keep nicely if put into a bowl of water covered, and set in the refrigerator.

BUTTER MOLDS

Dip the butter-shaper into boiling water for a half-minute. Then draw it lightly over a piece of butter and drop the little roll into a bowl of cold water. Butter shells are slightly oval in shape and the outside is daintily grooved by the serrated edges of the shaper. With a little practice, a number of interesting shapes can be produced.

BUTTER MOLDS

Dip the mold in cold water, invert it, and let the stamp drop to the bottom. Then fill the mold with cold butter, turn it over, and with the stamp press out the butter on a cold plate.

TIME LIMIT



Eminent Artist—Here is my latest picture, "The Soul Kiss!" Film Censor—Very fine. But you mustn't allow visitors to look at it more than four seconds at a time.

A Horrible Example

The Customer—Isn't it rather unusual to see a barber with long hair and whiskers like yours?

The Barber—Yes; but it's good business. Every man that sees how awful they look on me will fall for a haircut and shave.



Thanksgiving TURKEY DINNERS

WITH ALL THE TRIMMINGS

50c

A full course dinner, with Turkey that melts in your mouth, is the menu we have prepared for Thanksgiving week.

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 Salad of Mixed Greens, Scallions, Cucumbers and Radishes 25c
 Bread and Butter 12c
 Lemon and Orange Pie 39c
 Iced Tea 6c

Cabbage and Tomato au Gratin: The main ingredients are three cups of cooked cabbage, a No. 2 can of tomatoes and one and one-third cups of grated cheese. Put alternate layers of the cabbage, tomatoes and cheese with sprinklings of salt and pepper in baking dish, repeating till all the ingredients are used up. Top with one-third cup dry crumbs, dot with two tablespoons butter, and bake for about twenty minutes in a moderately hot oven.

Lemon and Orange Pie: Roll eighteen graham crackers fine, add one-third cup sugar, one-third cup melted butter and one-third cup cream, and mix well. Press this onto bottom and sides of a buttered pie plate, reserving about a quarter of the crumbs for the top. Beat two egg yolks, add the contents of a 14-ounce can condensed milk, two tablespoons lemon juice, three tablespoons orange juice and the grated rind of half an orange and one lemon, and continue beating for a few minutes. Fold in two stiff-beaten egg whites, and pour into the pie crust. Sprinkle with the remaining crumbs, and bake at 325 degrees for about twenty-five minutes. This cuts into from six to eight pieces, so there may be a couple of extra slices. They won't go to waste.