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Day Of Thanksgiving

The way it all began, there were settlers in a new land who had landed on an unfriendly shore, seen more than half of their numbers stricken down by Death, but somehow lived through a first harvest. In their hearts, there was deep religious prayerfulness that a kind Deity had let them survive the terrible ordeals of the new life.

Not expecting to start a national tradition that would survive down the years, these simple, God-fearing folk gathered around a bounteous, heavily-laden community table with utter thankfulness to their God and their fellow men.

Perhaps the sumptuousness of the meal depended upon the circumstances for its designation. Wild turkeys, of great abundance, were killed and prepared as the main feature, with food from the harvest and wild berries filling out the menu.

Of all things pertaining to the first Thanksgiving Day, as handed down in a magnifying tradition, the turkey itself has become the outstanding symbol of the observance. The fact that this day is widely remembered as "Turkey Day" even obscures the very purpose and significance of the occasion on which early American settlers gathered together to give thanks for the bare blessings they had enjoyed in the year behind them.

Today, on a deep, national level, it is safe to venture that little attention, indeed, will be given on November 25 to humble acknowledgment of the significant blessing which distinguish the American mode of life.

Whether because of Providence or happenstance, it must be recognized that American life is truly bounteous by comparison with any nation in the world. By material standards, certainly, we should feel bound to set aside one day for a contemplation of our bounty, whether we wish to call it a giving of thanks or a sober evaluation of the progress we have made.

Thanksgiving Day, in true spirit, should not be for the smug and the conceited. When we contemplate the awful conflicts among men in other parts of the world; when we note the misery and privations that oppress so much of the world, there is no room for looking at our more favorable state and smugly feeling that we are more deserving of our Destiny than are others.

More humanistic would be a willingness to share our good fortune with at least some one somewhere in the world of misery and privation. Is there a more basic way of giving thanks than by sharing?

We need not search for long to find a fellow mortal to whom such giving would mean, in his heart, a thankful response. And for two, you who give and him who receives, such sharing would really prove the observance of a day of Thanksgiving.

Don't Stab the Old Turkey Just Give Her Leg a Pinch

OSC EXTENSION SPECIALIST TELLS LATEST
TECHNIQUE FOR PROPERLY PREPARING BIRD

If you're one of many impatient housewives who'll be testing a roasting turkey Thanksgiving morning by stabbing it from time to time with a fork to see if it's cooked to a turn—take the word from a specialist, you're doing wrong.

So says Miss Agnes Kolshorn, OSC extension nutritionist who claims that old housewife custom of pricking the skin of a cooking turkey with a fork's tines is not a reliable test and it allows savory cooking juices to escape. She says a much better test is to press the thickest part of a drumstick between the fingers, being careful to protect the hand with a cloth or paper. The bird is done when the meat is soft to the touch.

A second test to use on the cooking turkey is to move a drum-

stick up and down with the fingers. If the leg joint moves or breaks readily, the bird is ready for the Thanksgiving table.

Correct turking roasting technique, according to Miss Kolshorn, involves slow cooking with dry heat. For birds that weigh up to 14 pounds, a roasting time of three and one-half to four hours is recommended at an oven temperature of 300 degrees. Larger birds will require up to six hours to roast at the same oven heat.

A home-buddy to remember in preparing dressing, Miss Kolshorn points out, is one cup of dressing for each pound of turkey. Do not stuff the bird tightly, as the dressing will expand in cooking, she adds. Extra dressing may be baked in a separate pan.

Trussing the bird by tying wing tips back and securing legs snugly against the tail will improve the appearance of the cooked bird. Using melted fat spread by an open-textured cloth, one may see that the bird is thoroughly greased just prior to being put into the oven. Greasing holds moisture inside the turkey and aids in obtaining a uniform brown appearance. Trusses may be cut after the bird has cooked an hour. Avoid dry breast meat by cooking the turkey on first one side then the other, and finish roasting by turning the bird breast up, are other suggestions.

Service Officers VFW Posts Take Full Day's Course

Charles E. Moffit, service officer for the Beaverton post Veterans of Foreign War No. 4617, attended an all-day session in the Lincoln building, Portland, November 18, which featured a special school of the organization.

Among topics studied and discussed matters pertaining to such veteran affairs as government insurance, veteran loans, subsistence pay for disability, vocational education and veterans administration medical program.

Moffit, in his position with the Beaverton post, will pass along the information gleaned at the meeting and will be able to advise veterans, whether members of the post or not, on proper procedure to follow in regard to their problems.

ELSEWHERE IN OREGON

Events As Chronicled by
Our Contemporaries In
Northwest Communities

THANKSGIVING SNATCH

The fact comes to light, in Gresham, that an epidemic of the Thanksgiving Snatch has hit the locality.

First off, as reported by the OUTLOOK, a grower of turkeys related that some of the hungry mass put the glom on seven of his prize birds, apparently seeking to enjoy a holiday feast without being financially crippled for the rest of the year.

Then, from another precinct, a lady told of three Rhode Island hens being plucked from their roost in her henhouse.

Compared to last year's price of 39 to 59 cents per pound, the turkey tariff this season will strain many a household budget. While Gresham butchers aren't quoting prices generally because wholesalers are having some difficulty in buying the birds, it is estimated that tom turkeys, there, will run from 62 to 65 cents a pound and hens from 72 to 75 cents.

Butchers, furthermore, warn that the price and the supply of turkeys will make them even less popular for the average wage-earner. Price is expected to zoom and fewer are available on the market come Santa Claus time.

Even rabbit, sometimes offered as a substitute, is definitely "out of this world" in price, compared to past figures.

LET THERE BE LIGHT

Survey of Oregon City and Clackamas county schools show critical need for more light.

Because of this discovery, a meeting of the BANNER COURIER, a meeting is set this week for school authorities, lighting engineers and sanitarians. The conferees will be seeing ways which will let a little more light into sub-standard, darkened schoolrooms.

This county, of course, is not the only one suffering from deficiency. Failure to provide proper lighting in schools has been the case in 74% of schools in the state, according to recent survey of school standards. In Clackamas, even some of the new schoolhouses are not designed to take full advantage of natural lighting, through proper window diffusion and decoration.

MACHINE REVOLTS

A new machine, in which its hopeful owners put blind faith and build a dream or two around its advertised advantages, can sometimes revolt and thoroughly thumb its metallic nose at those who would exploit it. So it was in St. Helena, recently.

A local lumber mill, the SENTINEL MIST records, took delivery of a new machine which was intended to bark the logs before they started the long trip through the various devices that would transform them into marketable timber.

When the great day arrived, in fact it was two days, the mill operators and workmen were breathless as they peered at the machinations which would so efficiently

do a necessary job. But, nothing happened.

The terse, official announcement was that the equipment "did not work as satisfactorily as expected."

But the mill operators will not say "quits."

They have machinists working, tearing the machine apart, making some changes and replacements, scheduling another trial operation, this week.

ROBIN HOOD IS IN

The forests (? of Sherwood will no longer echo with emptiness. Good old Robin Hood is in!

At a meeting earlier this month, says the VALLEY TIMES, an organization to be known as Robin Hood and His Merry Men of Sherwood took definite form. Long range plans were discussed and the movement is now underway for the group to organize widely in order to publicize the Northwest area in general and the Sherwood district in particular.

An "appropriate" uniform dress has been designed and whatever else might be said of it, it looks really authentic, the account says. Likewise, a bow and arrow goes with the garb.

CHANGE OF FACE

A newspaper photographer and good-will man, at Hillsboro, takes a change of pace to become secretary of the local chamber of commerce as E. L. Moore, well-known and highly respected secretary of the organization resigns at the end of 20 years work.

The shutter bug's former organization, the ARGUS, tells how its lone field representative will now take the field under new sponsorship.

Resigning, Mr. Moore, granted a life membership in the Chamber of Commerce, will continue as major domo in the club rooms.

IN QUEST OF FUNDS

Residents of Washington county in general and Forest Grove particularly are being sought out by Pacific University in an annual quest of funds.

Quota has not been set, declares the NEWS TIMES, but the college budget calls for \$50,000 to be raised from outside sources during the school year.

Last year, county citizens kicked in with about \$8,000 for the support of the only college in the county, one of the oldest such institutions in the state of Oregon.

Widow Not Sure

Did not the good he had done blot out Joe's sins? Did he not save himself by his many kind acts? So mused the widow. But Joe could not save himself from one least sin. Nor can we—NOT BY GOOD DEEDS THAT WE HAVE DONE, BUT BY GOD'S MERCY HE SAVES US—See Titus 3:5.

GOD SAVES US—We sinned and earned Bible death—eternal separation from God. Yet he loves us with all his father-heart, even to the vilest sinner. But he could not wink at your sin and yet be God. Then out of an ocean of love

Win Oregon 4-H State Championships

OREGON'S 4-H State winners in the 1948 Better Methods, Dress Revue, Garden and Poultry programs, who each received an all-expense trip to the 27th National Club Congress in Chicago, and brief outlines of their records follow:

What he has learned about poultry raising and marketing has helped Wayne Sagert, 16, of Sherwood, to win State honors in the 1948 National 4-H Poultry Achievement program. Wayne raised 800 fowl during his seven years as a 4-H'er and got much experience in culling flocks, use of deep litter, and dropping boards, and lighting methods to increase egg production. In addition to winning many awards at county, State and inter-state meetings, he helped several younger members select and show their poultry. As a recognition of his many achievements, Dearborn Motors Corporation provided Wayne an all-expense trip to the National 4-H Club Congress, Chicago.

For the skill and knowledge shown in the planning, selecting, constructing and assembling a cotton party dress which won first place in the state 1948 4-H Dress Revue, Helen Wroldstad, 17, of Hubbard, won a trip to the National 4-H Club Congress, Chicago. Her winning outfit is a pink cotton chambray made with a wide Bertaa collar, nipped in waist line with self-covered belt and buckle. The skirt is ballerina. To set off the pink Helen wears black ballerina shoes and a black velvet ribbon at the neck. The cost of her costume was \$19.82 including all accessories. State winners who participate in the National 4-H Dress Revue at Chicago will each receive a \$25.00 U. S. Savings Bond from Simplicity Pattern Company, which also provided the National Club Congress trips.

Providing his family with plenty of healthful home-grown vegetables was a major achievement for Jimmie Gorman, 15, of Crabtree, but he has now also been recognized with State honors in the 1948 National 4-H Garden program. During six years in 4-H Jimmie grew 47,892 square feet of garden and won many placings with his exhibits. He also completed 23 other club projects, and

All of these activities are conducted under the direction of the Extension Service of the State Agricultural College and USDA cooperating.



Wayne Sagert



Helen Wroldstad



Jimmie Gorman



Nina J. Mendenhall

made 171 talks at 4-H, community, and school meetings. He has held all offices in his local club. As a recognition of his achievements, Allis-Chalmers provided Jimmie with an all-expense trip to the National 4-H Club Congress, Chicago.

Nina Jean Mendenhall, 20, of Willamina, has helped improve methods of caring for poultry flock and a dairy herd and has built fruit storage room through skill achieved in the National 4-H Better Methods Electric program. Nina Jean has been named State winner in the program in recognition of the many better methods she has developed for doing farm and home tasks. In addition to project work, she has served as leader of three different 4-H Clubs for the last three years and encouraged many of the members to enter their projects in county and state competition. Nina Jean received an all-expense trip to the national 4-H Club Congress, Chicago, provided by The Westinghouse Educational Foundation.

HAM DINNER REPORT

Leedy Grange reports a profit of over \$325.00 from the ham and turkey dinner and bazaar at the Grange Hall Saturday, November 13. A large crowd attended to enjoy an evening of refreshments and games.



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NOVEMBER 28
3 P. M.

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THANKSGIVING DAY FINDS VARIOUS HOLIDAY
FRESH FOODS MORE SCARCE THAN EXPECTED

As the nation humbly gives thanks for its blessings of the year and prepares to sit around a groaning table of foodstuffs, in an annual American custom, it will be a matter of concern to some that the price of the Thanksgiving turkey, so temptingly roasted and succulently stuffed, was at least one-third higher, on the wholesale market level, than was the case in 1947. Other items of holiday fare, as well, reflect a higher price on account of a shrinking of supply as against pre-season estimates.

One week before Thanksgiving, by official figures released by the U. S. Department of Agriculture, prices of hen turkeys were quoted at 59 to 60 cents per pound, whole sale, representing an advance from 55 cents the previous week. This also marks an increase of from 14 to 15 cents above last year's prices at the beginning of November.

Young tom turkeys, meanwhile, were 45 to 46 cents a pound, net to producers in Portland. This advance represents an increase of from 10 to 11 cents above last year's market, an increase of about one third.

Nor is the pattern much changed elsewhere in the nation. During the same week, price of dressed turkey hens, to retailers, in San Francisco, the price was 66 to 68 cents a pound.

In Chicago, the wholesale price of dry pack, U. S. grade A young hens from 10 to 14 pounds was 65 to 66 cents per pound. Those over 14 pounds were 64 to 65 cents per pound.

In New York, young hens 10 to 16 pounds cost 69 cents per lb., while those 16 to 18 pounds were 65 cents per pound.

Western turkeys, within the last

ten days to two weeks, were arriving at eastern markets in large numbers. Although the cold storage holdings of turkeys, November 1, was put at around 33,800,000 pounds, this figure represented about half of the amount in cold storage a year ago. This figure is 42% of the November 1 five year average, from 1943-47.

Apple crop totals have fallen below early estimates by some 6% which puts the currently estimated production about one-fifth below last year's near average crop.

The walnut crop in California as well as Oregon is not holding up to earlier expectations. In Oregon, the latest figure is 8900 tons, or 600 tons less than expected October 1. This indicates a total crop of about 2% less than expected two months ago, yet 8% larger than last year.

Oregon fall and winter vegetables improved on the market, by supply, because of the open weather which prevailed in all vegetable areas of the state during October. Demand for fall vegetables, however, has not been strong enough to absorb all production.

Oregon cabbage is maturing faster than the market is calling for it. It has made excellent growth, particularly the later harvest and is of good quality.

Fall carrots continue in good condition and quality. Demand to move the larger crop, however, has not developed.

Fall cauliflower for November harvest improved greatly in October. Total production is believed to exceed earlier estimates. Local lettuce is about gone from the market. And the Oregon onion crop is moving slow on the market.