

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mrs. Lilly Bierly is having E. L. Cox shingle the south side of one of her buildings.

Mr. and Mrs. Thomas C. Miller of Troutdale were Sunday guests of Mr. and Mrs. E. L. Cox.

S. H. Pomeroy and Mrs. Robert Pomeroy spent Friday in Beaverton, where they shopped and transacted business.

The regular monthly meeting of the Kinton Ladies' Aid society will be held Wednesday afternoon at 2:00 o'clock at the church. All ladies are invited.

Grangers will want to begin to make plans to attend Pomona grange this month. The meeting is to be held with the Scholls grange in all day session, Wednesday, January 28.

Mr. and Mrs. Nick Gerig and two children of Salem arrived the first of the week at the home of Mrs. Gerig's parents, Mr. and Mrs. August Dallmann, where they visited for a few days, during the past week.

The severe wind storm which passed over Kinton last Monday did considerable damage to a number of the buildings around town. The play shed at the school house was wrecked; shingles were blown off many roofs; doors were blown open, and many trees and limbs were torn loose. The crash on the Vandermast road endangered the lives of some of the residents.

HITEON NEWS

Mr. and Mrs. Elmer Osmon of Cedar Mills were Sunday callers at Struthers.

The county road grader was busy here last week scraping the gravel into the roads.

Our teacher Miss Enschede was sick several days last week and Mrs. Bothal substituted for her.

Friends from here attended the funeral last Wednesday of Mr. Aaron Denney of Whitford.

Mr. and Mrs. A. Robinson of Portland were Sunday dinner guests at the C. W. Struthers home.

Aloha-Huber Review

Wheeler Beattie is driving a new car.

Miss Wilma Mason is visiting friends in eastern Oregon for a few days.

Nancy Larson visited at the Andrews home in St. Helens over the week end.

Peter Wickstrand had the misfortune to break his wrist while cranking a car.

Mrs. Harry Weaver entertained a friend from Portland, Friday at last week.

Mrs. S. Chamberlain was a caller at the Harry Price home Tuesday afternoon.

The Ladies' Aid Society had their business meeting at the church Friday afternoon.

Mrs. Mary Ware of Beaverton visited Tuesday afternoon at the home of Mrs. Sanford Rogers.

Mrs. Fred Strickland and daughter Freda visited a few days last week with friends in Park Rose.

Mrs. O. Car Mason has been seriously sick at her home on Stacey Avenue, but is improving at this time.

Mrs. Howard Ewer entertained the Cross Country Club at a one o'clock luncheon at her home Thursday of last week.

Mr. and Mrs. Albert Nault entertained friends at a card party Tuesday evening in honor of Mr. Nault's brother's birthday anniversary.

Mrs. Mary Ware, Mrs. Sanford Rogers, and Mrs. Celia Hulett called on Mrs. E. McElroy, Tuesday afternoon. Mrs. MacElroy has been sick for sometime with a very sore throat.

Mrs. R. Perkins of Portland spent the week end with her sister, Mrs. Alice Wheeler.

Mr. and Mrs. Harry Price entertained friends, Sunday with a birthday dinner in honor of Mrs. Price's birthday.

COURT HOUSE ITEMS

The County Court has ordered a limitation of loads of all vehicles using the Public roads in the County, except State Highways to 75 percent of loads now allowed by law effective until April 1, 1931.

The Court has also ordered a new, reinforced concrete bridge to be constructed over the Tualatin River at a point 3 miles southeast of Hillsboro, known as "Minter Bridge" and the County Engineer to prepare plans and specifications for the same.

A resolution has been entered by the Court for widening, straightening and relocation portions of County Road, No. A, 124, 170, 203, and present traveled road through sections 14, 23, 26, T. 1 N., R. 1 W.; Wednesday, March 4th, at 10 a.m. has been set for hearing of same. This is the old Cornelius Pass Road.

Plans for raising \$800 in Washington County for the relief of drought sufferers will be made Thursday evening January 22nd at the Forest Grove Women's Club House at 7:30 p.m. All members of the Executive Board, chairmen of the Roll Call Drive and members are urged to be present.

The sum is Washington County's share of a \$10,000,000 total to be raised nationally for relief work in 21 affected states, stated R. E. Arner, Acting Manager of the Pacific Branch of the American Red Cross with headquarters in San Francisco, Calif., in a telegram to Prof. H. L. Bates, Washington County Chairman.

Circuit Court Fines and Paroles Frank West, charged with liquor possession, was given a fine of \$500 and 6 months in jail. He was paroled on the payment of \$150.00.

Jim Ryan, on the same charge, received the same fine.

J. E. Blumberg, arrested for driving while intoxicated, pleaded guilty. He was fined \$500, and paroled on the payment of \$250.

Mia Graves, on two indictments of liquor charges, was fined \$3000 and was paroled on the payment of \$1250.00.

Henry Weitzel, charged with being drunk on a public highway, was fined \$100, and was paroled on the payment of \$50.

Wm. Richter, on two indictments, was fined \$500 and was paroled on the payment of \$250.

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Alex Sprue plead guilty to driving an auto while drunk. He was given a fine of \$500 and 6 months in jail, and was paroled on the payment of \$250.

Circuit Court Suits Filed C. W. Miller, trustee, vs. Orenco Investment Company; mortgage foreclosure.

Marriage Licenses Joseph Gregg Wilson and Nellie Elizabeth McCoy, both of Portland.

Leo William Hardebeck and Leona M. Weekly, both of Gaston.

Theodore Schiel and Evah M. Parrier, both of Portland.

Leonard W. Gilbert, Hillsboro, and Gertrude M. Shaw, Cottage Grove.

Heinrich Kuhne and Mary L. Burpee, both of Portland.

Raymond A. VanStiphout and Juliana Marie Vanderbrook, both of Forest Grove.

TOO LATE FOR LAST WEEK ESTATES

The estate of W. H. Boyd has been admitted to probate, and Ruby W. Boyd was appointed administrator.

The estate of Theodore Doring has been admitted to probate and Day Gray appointed administrator.

MARRIAGE LICENSES The following marriage licenses were issued:

Howard Cantonwine, Webster City, Iowa, and Gertrude A. Meek, Hillsboro.

Edward Zelaskowski, St. Helens, and Clarise F. Murray, Portland.

CIRCUIT COURT Suits Filed

The following suits were filed in the Circuit Court:

D. J. McNamee vs. Floyd C. Bierly et al; foreclosure of mortgage.

Investors Purchase Corp. vs. Mrs. A. H. Berg; money action.

James Gadow vs. Margaret Gadow; suit for divorce.

State Industrial Insurance Co. vs. Charles F. Brown; money action.

William J. Thornburgh vs. May Thornburgh; suit for divorce.

J. A. Wonderlich vs. M. J. Hunt and H. W. Hunt; money action.

Orders Circuit Court Orders were given in the following cases:

Henry Heine, convicted on a non-support charge, was allowed liberty.

Feenaughty Machine Co. vs. Otto Hoffman, et al; dismissed.

John W. Price vs. Nellie K. Stacey; interlocutory decree.

Alberta D. Pye vs. Norman Smith, dismissed.

Minnie Tupper vs. Norman Smith; dismissed.

T. W. Sullivan vs. Haven C. Kingsbury, et al; release of attachment.

Vernon Layton vs. C. E. Vanderzanden et al; granted further time.

Jean McBreen was granted a divorce from F. W. McBreen.

Heber Thurston, arrested on a larceny charge, was given 90 days in jail on first indictment, and fined \$100 on the second. He was paroled on payment of the fine.

Roy Roberts, arrested on a driving-while-drunken charge, was given a fine of \$500 and a sentence of 6 months in jail. He was paroled on a payment of the fine.

H. Isakson, arrested on a liquor charge, was given a fine of \$3000 and a sentence of 6 months in jail.

Elden Mackey, Gilbert Mackey, Violet Patton, and Dorothy Patton were arrested in Portland by the police on a larceny charge.

J. E. Blumberg was arrested on a driving-while-drunken charge.

Jim Ryan was arrested on a liquor-possession charge.

F. C. West, arrested on a liquor-possession charge, was bound over to the Grand Jury in the sum of \$5000.00.

County Clerk fees reported collected for December amount to \$1054.75, and Recorder reports \$491.50.

Delicious Apple Desserts



CRISP, juicy apples are now temptingly heaped up in every store and market. How fortunate we are that this king of fruits is at its best and most abundant through the seasons when we need it the most. The beautiful delicious apple helps to keep winter meals properly balanced. For this fruit can be turned simply and easily into many delicious desserts.

Here is an apple tapoca full of "sugar and spice and everything nice" not to mention plump raisins.

Deep Dish Apple Tapoca

1/2 cup quick cooking raisins
1/2 cup sugar
1/2 cup salt
1/2 cup molasses
2 1/2 cups hot water

1 cup seedless raisins
1/2 cup sugar
1/2 cup salt
1/2 cup molasses
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2 1/2 cups hot water

1 lemon thinly sliced
1 tablespoon lemon juice
Combine sugar, water, lemon, and cinnamon drops. Cook until cinnamon drops are dissolved, stirring constantly. Add apples and cook until tender, being careful that syrup does not boil away. Remove apples, measure syrup, and add enough water to make 1 cup. Add tapoca and cook in double boiler 15 minutes, or until tapoca is clear, stirring frequently. Remove from fire and add lemon juice. Fill apples to overflowing with tapoca mixture. Chill. Serve with whipped cream. Serves 4.

Apple Souffle will cover you with glory for, made with quick cooking tapoca it will come out of the oven feathery light and will not fall when served. For quick cooking tapoca acts as a precision ingredient—a safeguard which keeps the moisture evenly distributed during cooking and prevents the souffle from drying out or falling.

Apple Souffle
1/2 cup sugar
1/2 cup lemon juice
1/2 cup salt
1/2 cup molasses
2 1/2 cups hot water
1 cup milk
1 egg
2 egg yolks
beaten until thick and lemon-colored

Add tapoca and salt to milk, and cook in double boiler 15 minutes, or until tapoca is clear, stirring frequently. Add sugar. Cool. Add egg yolks, lemon juice, and apple. Fold in egg whites. Bake in greased ramekins, placed in pan of hot water, in moderate oven (325°F.) 45 minutes. Serve hot with sweetened whipped cream. Serves 8.

COCONUT CORN BREAD
1 cup flour
1 cup corn meal
4 tps. baking powder
1 cup milk
2 tps. shortening
2 tps. salt
3 tps. dark corn syrup
1 egg
1/2 cup shredded coconut

Mix dry ingredients, blend in shortening, add egg, milk and syrup. Add coconut. Beat thoroughly and bake in shallow pan in hot oven about 25 minutes (425 degrees F.)

Orange Muffins
1 cup white flour
3 tps. bak. powder
1/2 tsp. salt
1/2 cup sugar
1 cup graham or whole wheat flour
1/2 to 1 cup sliced orange peel
1 egg
1 cup milk
1/2 cup corn oil

Sift white flour, baking powder and salt into mixing bowl. Add sugar and graham flour. Mix sifted through dry ingredients. Add shortening and beat until smooth. Fill well-oiled muffin pans two-thirds full. Bake in hot oven (425 degrees F.) for 20 or 30 minutes, according to the size of the muffins.

Quick Biscuits
2 cups flour
4 tps. baking powder

What is more delicious than a hot biscuit? You've guessed it—the answer is two hot biscuits! And both of them crowned, perhaps, with syrup in your favorite flavor. It's possible the answer you believe correct to that pertinent question is muffins, rolls, or buns. You don't want hot bread every day, but it's reasonably certain that there'll come a time in every woman's life when she or her family crave hot bread—home-made—and nothing else will satisfy.

When that auspicious moment arrives on your palates it's well to be ready with recipes you can trust. Hot breads, to be satisfactory from the time-saving cook's standpoint, must be made quickly, so be sure your recipes for "quick breads" are really quick. Breads and biscuits made with recipes which employ a cool oil take only half as long to make as those made with a hardened fat. The batter will seem thinner, but do not add extra flour. You will be assured of a light, fluffy and fine-grained product, and will not have to go through the tedious process of cutting in fat.

We generally think of biscuit as a breakfast delicacy, but try them for a cold night's supper, serving them with corn syrup in any of the flavors, which include sorghum, honey, and maple.

Here are a couple or more of "quick ones" as the slang artists say, all the recipes having been tested by both professional economists and housewives.

Quick Biscuits
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mins. Twelve large or eighteen small muffins.

Oatmeal Bread
(Using Left-Over Cereal)
1 1/2 cups whole wheat flour
1 tsp. salt
5 tps. baking powder
1/4 cup brown sugar
2 tps. corn oil
1/4 cup milk
1 egg
1 cup cooked oatmeal
1/2 pkg. dates, sliced
Sift flour, salt, baking powder, and brown sugar together. Add milk and well-beaten egg. Add dates to cooked oatmeal and then add to the first mixture. Add oil. Pour into greased loaf pan. Let stand 15 minutes. Bake in a moderate (325 degrees F.) oven for one hour. Any left-over cooked cereal may be substituted for oatmeal.

Pimiento Pin Wheels
2 cups flour
1 tsp. salt
4 tps. baking powder
4 tps. shortening
1/2 cup milk
1 cup grated cheese
3/4 oz. can pimientos
Sift flour. Measure. Add salt and baking powder. Add shortening. Add liquid gradually. Roll on floured board to a thickness of one-half inch slices. Bake 15 minutes in a hot oven (425 degrees F.). 18 medium biscuits.

Fruit Rolls
Quick biscuit dough
1/2 cup dark corn syrup
2 tps. butter
1/4 cup chopped raisins
Roll biscuit dough one-quarter inch thick, spread with butter, corn syrup, cinnamon, and raisins. Roll like jelly roll, cut in three quarter inch pieces, place close together in oiled pie tin, and bake in hot oven, 450 degrees F., fifteen minutes.



MRS. ELLIS A. YOST
Director Women's Division, Republican National Committee.

Tell the merchant you saw his ad in the 'Review.'

Classified Advertising

Advertisements in this column 1 cent a word. Minimum charge 25c.

FOR SALE

Milk contains all the food values so essential to a child's growth and development. If you will but phone 4525 our wagon will deliver daily at your home the very best of milk. Beaverton Sunrise Dairy, A. Camenzind, proprietor. adv. c-39-1f

For Sale—Used parts for all cars, one half price. Also trailers and tires. Leo Sams, Fourth and Watson.

Now is the time to get ready for winter. Make your home comfortable with one of Allen's Parlor Furnaces on display at Dewey, the Plumber's. Phone 7702.

Phone 9435 for a free demonstration of the Maytag washing machine. Orval Thompson. adv.

For Sale—A good Sannen milk goat, and a one-horse gas engine. A. Camenzind, Beaverton, Rt. 3. adv. c-52-1f

Room with board in private home. Reasonable. Call 1151 or 0912.

For Sale—One 5-tube Atwater-Kent radio, with loud speaker and table, complete, \$35.00. One Freshman console, 5-tube, complete, \$35.00. One 5-tube all-battery set, complete, \$15.00. Terms. We carry radio tubes, wire, and fittings; also Mazda lamps, fuse plugs, etc. Come in and see the new Majestic refrigerator and radios. Beaverton Radio Co., Phone 9303. ctt

For Sale—Fifty to sixty tons of good oat and vetch hay. J. W. Bryan, J. Huber Farm, Beaverton, Rt. 3. c-6

For Sale—Fine White Leghorn cockerels of R. O. P. 250 and up stock. Wanted—No. 8, Buckeye incubator. Write 597, Ladd Ave., Portland. p6-7

For Sale—25-, 40-, 50-, 60-watt electric globes, our special for this week, 15c each. Limit of five globes to the customer. Richy Hardware and Furniture Co., "Let's Get Acquainted." c-7

FOR TRADE

To Trade—Model "T" Ford truck with Ruckstell axle, for team, cattle, or hogs. J. W. Bryan on John Huber farm, near Cooper Mt. school, Beaverton, Rt. 3. c-5

WANTED

Wanted—Second hand wind-mill. Phone 3803, H. A. Germigniet, Beaverton, Rt. 3. p-5

Wanted—Some one owning place with running water to take geese on shares. Elsie J. Van Riper, Box 164, Beaverton. p-6

Why send your laundry to Portland

when you can get it done in Beaverton? For reasonable prices, call 10452, Mrs. Rice. p-7

Wanted—Work. Anything that a boy 13 years old can do after school or on Saturday. Recommended by the Beaverton Chamber of Commerce. Phone 5902.

Wanted—Work, any kind, for lady. Must support family. Husband bedfast with broken leg. Recommended by Beaverton Chamber of Commerce. Phone 5902.

SPECIAL NOTICES
The Eastern Star afternoon card party will be held Wednesday afternoon, January 21, at 2:00 o'clock. adv. c-7

NOTICE
A benefit card party will be given Saturday, January 17, 8 p.m. at the Huber Hall. There is a general invitation to everybody to come. It is being sponsored by the Huber Commercial Club and Ladies' Auxiliary. Prizes and lunch. adv.

Paul B. McDonald has purchased the Johnson Jewelry Store stock at Ashland.

NOTICE TO CREDITORS
IN THE COUNTY COURT OF THE STATE OF OREGON, FOR WASHINGTON COUNTY.

In the Matter of the Estate of Theodore Doring, deceased.

NOTICE IS HEREBY GIVEN that the undersigned has been duly appointed by the above entitled court as the Administrator of the Estate of said deceased, and has duly qualified as such;

NOW THEREFORE, all persons having claims against said estate are hereby notified and required to present the same, together with proper vouchers therefor, to the undersigned at the law offices of Hare, McAlister & Peters, in the Shute Savings Bank Bldg., in Hillsboro, Oregon, within six months from the date hereof.

Dated this 16th day of January, 1931.