

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mrs. Madge Wight and daughter Miss Virginia Wight spent Sunday at the C. C. Wight home in Cornelius.

Rev. W. E. Simpson of Mountain Home called on some of his parishioners around here the first of last week.

Dewey McNamee has recently acquired the 80 acre tract on Scholls-Portland road, which formerly was owned by Floyd Bierly.

Andrew Stensrud of Portland is making his home for the present at the home of Mr. and Mrs. Everett Wright, Cooper mountain.

Mr. and Mrs. E. L. Cox attended the regular meeting of Ruby Rebeek lodge held at the Old Fellows hall in Scholls last Wednesday evening.

Miss Lydia Gerig of Salem has been a guest during the past week at the home of her uncle and aunt, Mr. and Mrs. August Dallmann.

Charles Hemrich had his tractor and wood-saw the first of last week at the home of Mr. and Mrs. Dave Ward, where he was saving some stove wood.

Mrs. Herman Metzentine and son Everett, of Hiteon, were in attendance at the Sunday school and preaching service held at the church Sunday morning.

Mr. and Mrs. Oscar Lierman and family of Beaverton were Sunday dinner guests at the home of Mrs. Lierman's parents, Mr. and Mrs. August Dallmann.

The county road crew had the big caterpillar and grader working the roads in this part of the county, the first of last week. A great improvement was made in the roads.

Mrs. Sam Gerg, sister of Mrs. August Dallmann, was a visitor the first of the week at the Dallmann home. Mrs. Sam Gerg lives in Cornelius. Her son accompanied her.

Floyd Bierly moved some of his young stock from the place he formerly occupied on the Scholls-Portland road, to his home on Pleasant Valley road, Tuesday of last week.

Mrs. Lovina Wedeking, son Julius, and grand-daughter, Miss Mable VanKerk, spent last Wednesday at the home of Mrs. Wedeking's daughter, Mrs. Rene Meltebecke of Hillsboro.

All in this community were made very sad Tuesday, upon hearing of the sudden death of the county school supervisor, N. A. Frost. Mr. Frost has made many visits to the local school, and was very well known here.

The Pacific Fruit and Produce Company's truck was kept busy the last of the week hauling onions from the farms of George Snider and Floyd Bierly. Mr. Snider sold this firm 100 sacks, and Mr. Bierly sold about the same number.

Aloha-Huber Review

Mrs. Emma Bush was a Portland visitor this week.

Mrs. Oscar Mason has recovered from her recent illness.

Mrs. Mary Ware visited Tuesday at the Harry Price home.

Mr. C. Turney was a caller at the home of J. Bush, Sunday.

Mrs. William Clifton made a business trip to Portland, Tuesday.

Mrs. Sue Isaacson was a visitor at the Harry Brownrigg home Sunday.

Mr. R. Darst and family were week end guests of friends in Portland.

Mr. S. L. Lack attended the Bowles-Loucks hearing in Portland, Monday.

Mr. and Mrs. Wheeler Beattie entertained friends from Burns, last week.

Mr. and Mrs. William Benjamin entertained friends with a card party Tuesday night.

The Parent-Teachers' Association held their monthly meeting Tuesday at the school house.

Mrs. Mary Ware and Mrs. Robert Chamberlain were visitors Tuesday at the S. G. Rogers home.

Mrs. Gatemann, of Portland, visited at the home of her nephew, Mr. Thoms, the first of the week.

Leon Lee and family, of Sauvie Island, visited Monday at the home of Mr. Lee's mother, Mrs. N. Lee.

Mrs. Harry Weaver, Mrs. Alice Wheeler, and Mrs. Robert Chamberlain were Portland visitors Saturday.

Mr. and Mrs. C. T. Anderson, of Portland, visited on Tuesday afternoon at the home of Mr. Anderson's sister, Mrs. Harry Price.

Wheeler Beattie has resumed his work with the Eastern-Western Lumber Co. of Portland, after enjoying a month's vacation.

Frank Gaunt and family, from Mountaineers, were week end visitors at the home of Mrs. Gaunt's parents, Mr. and Mrs. J. T. York.

The Nazarene Church quarters at Ashland have been improved.

A new hangar is under construction at the city airport at Springfield.

HUBER

Mrs. H. L. Whatley, Cor.

Mr. and Mrs. Geo. A. Green were guests at the Whatley home Sunday.

Mr. and Mrs. Carl Beckett drove to Cottage Grove Sunday and visited with Walter Ball and family.

Mr. and Mrs. Wilson wish to thank all their friends for the kindnesses shown them when their home burned to the ground New Year's morning.

The Ladies' Auxiliary to the Huber Commercial club held their social afternoon on January 15. Three tables of "500" were in play. Their regular monthly card party will be held Saturday, Jan. 24.

Mr. George Ware received a telegram from Collinsville, Oklahoma, Sunday, telling him of the death of his father, Mr. J. R. Ware, who was an old Civil War Veteran. He died at the age of 92 years, one month, and 11 days.

The P. T. A. of Aloha-Huber school held an evening meeting last Tuesday to enable the fathers to become better acquainted with the work done by this association. Evening meetings will be held at regular intervals during the year.

Real Estate Transfers

Guaranty Trust Co. to Henry G. Sushauer, Lot 41, Virginia Place.

R. G. Read et al to Mrs. Daisy Wildgrube 42 1-4 sq. rods, Tualatin.

Clara L. Kear et vir to George Peterson, 1.499 acres in Sec. 24, T. 1 S., R. 1 W.

Pauline Stark et vir to David Ediger, et al, Part Sec. 33, T. 1 N., R. 1 W.

Frederick Koshland to Florence K. Hirsch, 60 acres in W. H. Williams Cl., No. 50, T. 1 S., R. 1 W.

Frederick Koshland to Florence K. Hirsch, Part of John Elliott Cl., No. 41, T. 1 S., R. 1 W.

Theodore Fischer to Louise Fulton, Part of Sec. 31, T. 2 S., R. 1 W.

Suhle Bryan et al to George H. Hulbert, 17.21 acres in Wm. Beagle Cl., No. 38.

Jesse M. Atterbury et ux to Angie G. Persels, Part of Lots 1 and 2, Frewing's Orchard Tracts.

Harriet J. Ellerson to John F. Gustafson, et ux, 5 acres in Sec. 24, T. 1 S., R. 2 W.

Emma R. Cousins to S. M. Rodrick et ux, Lot 6, Jolly Acreage.

George L. Hamlin et ux to Grace C. Jensen, 2 acres in Secs. 16, 15, 22 and 21, T. 1 S., R. 1 W.

Geo. A. Klinaki et ux to Ruby Adams, 5 acres, in Sec. 22, T. 1 S., R. 1 W.

Udette A. Winans et vir to George A. Klinaki et ux, Lots 5 and 6, Bks. 12, Oregon.

George A. Klinaki et ux to Paul D. Klinaki, Lots 5 and 6, Bk. 12, Oregon.

James Lewis et ux to Guy C. Carr et ux, Lot 8 Bk. 16, Beaverton.

Matthew J. Freeman et ux to Benjamin A. Lailey et ux, Part of Secs. 7 and 8.

John Klaus et ux to Charles G. Heppner, Lot 3, Wilson Acres.

COURT HOUSE ITEMS

O. B. Krause has been appointed by the Washington County Court as County School Superintendent to fill the vacancy of N. A. Frost, deceased. Mr. Krause is a resident of Tualatin, and Superintendent of the Schools there.

Daniel Adams, being unable to serve longer on the Grand Jury on account of physical condition, was discharged, and Gustav Krause was drawn as substitute.

Orders Given

Orders were given in the following Circuit Court cases: Wm. Oelrich vs. H. Meister; Oregon Iron and Steel Co. vs. Ray Olmscheid; W. O. Barnes vs. Frank W. Maxam et al; California Insurance Co. vs. L. G. Freeman; Credit Service Corp. vs. Stanley Robertson; Ed Tolke vs. E. E. Miller; Comte and Kohlman vs. Frank Taylor; James M. Parsons vs. Etta J. Parsons; Sarah L. Irvin vs. Alpha Zeta fraternity.

Circuit Court

The Grand Jury report shows 31 true bills returned.

The car of Martin L. Shulson was ordered confiscated.

W. T. Wills plead guilty to liquor possession. He was fined \$500.00 and sentenced to six months in jail, but was paroled on payment of \$150.00.

Ray M. Rosik plead guilty to being drunk on highway, and was given a fine of \$100.00, but was paroled on payment of \$50.00.

C. W. McPeak plead guilty to driving an auto while under the influence of liquor. He was fined \$500.00 and six months in jail, and was paroled on payment of \$250.00.

Marriage Licenses

Reginald Johnson, Newberg, Rt. 1, and Maurine Ambsberry, Newberg, Rt. 3, were issued a marriage license last week.

The formal opening for the St. Helens Recreation Parlor has been held.

The Cook's Nook

YOUR DIET NEEDS IRON

Take the iron out of our conversations and we probably should not suffer much. But take the iron out of our diets we all would probably all of us turn anemic. For iron helps supply those red corpuscles that make a healthful blood supply, and must be added to the phosphorus, the protein, calcium and the like, for a well-balanced diet.

It's not much trouble to see that the meals contain iron in the good old summertime, when vegetables and fresh fruits are fairly thrust upon us. But in the Jack Frost months, these are not so readily available, especially in the rural sections, and we must look elsewhere for our mineral supply.

Not that we have to look far—right under our noses is an excellent source of iron, dried fruits, always in season and everywhere available. The pasteurized dates contain 3.4 "shares" of the mineral in one serving alone, and we need but 30 "shares" daily, all told. Besides this iron content, dried fruits add bulk to the diet, not to mention vitamins and caloric content, nor to say one word about the flavor!

The following recipes will be found useful in bringing iron into the diet in the pleasantest way possible. You will notice, too, that some recipes carry the number of caloric values they contain, so you may count them, if you like.

Stuffed Apples Glace

(Approx. 230 calories to serving.)
6 sour apples
12 pitted dates
1/2 cup water
1/2 cup corn syrup (bittersweet or maple flavor)

Wash and core apples beginning at blossom end. Pare skin one inch from top. Place two dates in center of each apple. Place in oiled baking pan. Mix corn syrup and water and pour over apples. Bake in hot oven 450 degrees F., about a half hour until apples are tender. Baste several times during cooking with syrup. If necessary, add more water as the syrup thickens.

Iron Salad

3 cups shredded cabbage
1/2 pkgt. pitted dates
1 cup diced pineapple (fresh or canned)
Lettuce
Salad dressing
Soak cabbage in cold water until crisp. Drain thoroughly. Add pineapple, dates, and French or mayonnaise dressing and toss with two forks until well mixed. Serve in cup of lettuce leaves.

Honey Boy

(A Laxative Confection)
1/2 cup shredded coconut
1/2 cup raisins
1/2 pkgt. pitted dates
1/2 sq. chocolate
2 cups flaked bran
1/2 tbsps. honey

Run the coconut, raisins and dates alternately through a food chopper. Stir in melted chocolate, then bran and honey alternately. Form the mixture into a roll about one inch in diameter. Cut in slices with a sharp knife. The roll keeps fresh for several days if wrapped in waxed paper and stored in a tightly covered container. Yield one pound, (about 32 pieces).

Health Cookies

(Approx. calories: 80 each cookie.)
1 cup white flour
2 tbsps. baking powder
1/4 to 1/2 tsp. salt
1 cup whole wheat flour
1-2 cups sliced dates
1/2 tsp. vanilla
6 tbsps. shortening
2/3 cup brown sugar
1 egg
1/4 cup milk
1/2 cup nutsmeats

Sift white flour, salt and baking powder. Add whole wheat flour. Mix dates and coarsely chopped nuts through flour with finger tips. Cream or pour the shortening, stir in sugar gradually then unbaked egg. Mix well, add milk and vanilla. Stir in dry ingredients. Drop mixture by heaping teaspoonsful on a well-oiled baking sheet or inverted dripping pan. Bake in moderate oven (375 degrees F.) for about 10 minutes. This recipe will make about 36 cookies.

Fruit Spread

(Approx. 200 calories to serving)
1 package (10 oz.) dates, pitted
1/2 cup (1/4 lb.) walnuts
1/2 lb. layer figs
Boiling water, milk, cream, or fruit juice

Pit dates, remove stems from figs, shell walnuts. Put the fruit and nuts through the food chopper, using the medium knife; or chop them to a paste in a wooden bowl. Add liquid until the mixture is of the proper consistency to spread. This recipe makes sufficient filling for two dozen sandwiches. If part of the mixture is to be stored, only a small amount of boiling water should be added before storing and the additional liquid at the time of making the sandwiches.

Apple Date and Nut Salad

Six cups of apples (diced), 1 cup date pieces, 1/2 cup chopped walnuts, 1/2 cup honey, 1/2 cup honey mayonnaise.

Mix apples and dates together. Add walnuts; mix mayonnaise and honey; add to apple date and nut mixture. Heap on beds of lettuce—about 2 tablespoonsful to a serving. Yield: 15 salads.

Honey Mayonnaise Dressing

One egg, 1 teaspoonful salt, 2 tablespoonsful honey, 1 teaspoonful mustard, 6 teaspoonful honey vinegar, 6 teaspoonful lemon juice, 1 1/2 cupsful salad oil, paprika, few grains cayenne.

Into a conical shaped bowl break an egg and add the salt, honey, mustard, dash paprika, the cayenne and 1 tablespoonful honey vinegar. Beat thoroughly with a good egg beater and add the oil, 1 tablespoonful at a time, beating thoroughly after each addition until 1 1/2 cupsful is added and the dressing is thick. Then the oil can be added in larger quantities at a time. When one cupful has been added, dilute with the rest of the honey vinegar and lemon juice adding this alternately with the rest of the oil. Use altogether 1 1/2 cupsful of oil, beat vigorously all the time during the making. When finished, dressing should be smooth and thick.

Apple Tapioca

Three-fourths cupful pearl tapioca or 1/2 cupful granulated tapioca, 2 1/2 cupsful boiling water, 1/2 teaspoon salt, 6 apples, 1/4 cupful sugar. If pearl tapioca is used, cover it generously with cold water and allow it to stand over night. If granulated is used, no cold water is needed. Add boiling water and salt to the tapioca and cook over the flame 10 minutes, then cook in the double boiler until transparent. Wash, core and pare the apples; place them in a buttered baking dish, fill cavities with sugar, pour tapioca over them and bake in a moderate oven until the apples are soft. Serve with sugar and cream or lemon sauce. Other fruits may be substituted for apples.

Brown Betty

Two tablespoons melted butter, 2 cups toasted bread crumbs, 4 sliced or chopped apples, enough water to make 1/2 cup with fruit juice, 1-3 cup sugar, grating from lemon or orange.

Put the buttered crumbs into a baking dish in alternate layers with the apples, making the last layer of crumbs, and sprinkle each layer of apples with fruit juice, water and sugar. Bake 1 hour, cover the dish the first half of cooking.

BIRTHDAY PRESENTS IN QUANTITY

Everyone likes to get birthday presents but few get as many as Daniel Carter Beard, National Scout Commissioner, did recently when he celebrated his 80th birthday. In fact, he could not even acknowledge the many remembrances and was obliged to do it editorially through one of the magazines published by the Boy Scout organization.

Dan Beard is the idol of hundreds of thousands of American boys. He is one of the few surviving men of the good old west and devotes himself to teaching the younger generation some of the things he enjoyed during his life in the open.

Among the presents which recently came to him was a beautiful bronze bucking bronco, chaps from Texas, home-spun cloth from the Blue Ridge, a coonskin cap from the Adirondacks, a model of a prairie

Editor Perfects a Heatproof Oil

CHICAGO.—W. V. Kidder, sports editor and newspaper columnist of the Chicago Tribune, has perfected a new motor lubricant that is arousing keen interest among



automotive and oil engineers here. The fluid, which is described as a "liquefied colloidal graphite pyro-oil," is claimed to be impervious to any degree of heat or cold or the washing effects of raw gas and to condition bearings until a motor can be run twenty-five to thirty miles absolutely without lubricating oil. It is introduced into the motor with the lubricating oil and with the gasoline. Engineers say that this lubricant promises to practically double motor life and to save about one-third of the present cost of operating automobiles. Mr. Kidder is an authority on motorboats, having been for ten years secretary of the Mississippi Valley Power Boat Association and a member of its racing commission.

OREGONIAN HEADS MOHAIR INSTITUTE



A. C. Gaze, of Portland, Ore., editor of the Oregon Journal, and internationally known mohair authority, who has been named director of the newly-established Institute at Chicago that will carry on researches in the uses of fabrics made from the fleeces of mohair goats.

schooner from Kansas, a rare Navajo blanket from the Southwest, a poke of gold from the Yukon, an alligator skin from Florida, a vintage saluete (Indian tobacco pipe) from the Northwest, and a model canal boat from the Buckeye state. These gifts and many others came in a deluge as birthday remembrances.

We cannot all receive such gifts, but then again we do not all give so much to the youth of our land.

Classified Advertising

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

Commerce. Phone 6702.

Dead and worthless horses and cattle picked up, no charges. We pay phone calls. Phone Portland East 7934. R. Shields, 206 Union Ave. N., Portland, Oregon. adv

SPECIAL NOTICES

There will be a modern dance at Kinton Saturday evening, January 24. Admission 25c. Good music, and a good time. Everybody is invited. eAUS

Plans are underway for the improvement of the cemetery at Linkville.

Plans are underway for ciling the highway from the city limits of North Bend to the western limits of Empire at a cost of \$15,000.

Plans are underway for the completion of construction on the highway from Mapleton to Florence and from Cheshire to Junction City.

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vacation NOW in



California

You don't really have to wait the turn of the calendar for your vacation. Take it now, when you need it most. Board a Southern Pacific train to California.

To San Francisco, Los Angeles, Hollywood... perhaps to Agua Caliente or Palm Springs. Somewhere down South you'll find the carefree fun you need to fit you for the year ahead.

Any Southern Pacific agent will help you plan the trip.

Southern Pacific

C. E. Allen, Agent BEAVERTON, OREGON

The BEST Gray Hair Remedy is Home Made

To half pint of water add one ounce bayrum, a small box of Barbo Compound and one-fourth ounce of glycerine. Any druggist can put this up or you can mix it at home at very little cost. Apply to the hair twice a week until the desired shade is obtained. It will gradually darken, and gray hair and make it soft and glossy. Barbo will not color the scalp, is not sticky or greasy and does not rub off.

SOCIAL
DANCE
Every Thursday Evening
Beginning February 5
Huber Hall
Music by Jim Diericks
8-piece dance band
FEATURING CALDWELL TRIO
Gents, 50c Ladies, 25c

Student Body Play

"Smith Stepped Out"

A Comedy
In
Three Acts

BEAVERTON HIGH GYM

FRIDAY, JANUARY 30, 1931

The Curtain Will Rise At 8:15

General Admission 35c. Grade School Students 25c.
Reserved Seats 50c. On Sale At Dean's Drug Store

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