

FLASHES OF LIVE NEWS

Aloha-Huber Review

Fred Strickland and family were visitors in Portland, Sunday.

Mrs. Rebecca Ellerson has been sick for several days, but is better at this writing.

Mr. and Mrs. Albert Nault entertained friends at a birthday party Saturday evening.

Mrs. Alice Wheeler was a week end visitor with friends and relatives in Portland.

Mr. Sivard has moved his family into the house just across the road from where they have been living.

Mr. and Mrs. Rodolph, of Wheeler avenue, are the proud parents of a baby boy born at Emanuel hospital.

Mr. and Mrs. Clifford York, of Portland, were week end guests at the home of Mr. York's parents, Mr. and Mrs. J. T. York.

Mr. and Mrs. James Kleek of Portland and Mr. and Mrs. Harry Weaver were entertained Saturday evening by the Bowman brothers.

A number of friends and relatives gathered at the Harry Gee home in Sunday evening to help Mr. Gee celebrate his birthday anniversary.

Mrs. Matt King won the quilt that was drawn Saturday night at the card party at Hazeldale school house. The quilt was made by the Literary Society.

Mr. P. Lushi and family, who formerly lived here, but who have been living at Multnomah for some time, have moved back to Aloha, and are living in the house vacated by the Coward family.

Mr. and Mrs. William Clifton, who have lived for the past fifteen years on Vista Ave., South, moved to Portland Saturday. They will be greatly missed by their friends and neighbors. Their new address is 1229 East Twentieth, at the corner of Yukon Avenue.

A Faulk, who has been living on the J. D. Erwin place, on the Farmington road, has moved into the Watts house on Blanton avenue, and Mr. Erwin is moving into his own home. Mr. and Mrs. Erwin, who were recently married, have been staying with Mrs. Rebecca Ellerson since Christmas.

Real Estate Transfers

John F. Huber et ux to W. M. Hirte et ux, 7.4 acres, T. 1 N., R. 2 W.

Rhinehart Hornecker et ux to Herman R. Hornecker et ux, 7.93 acres, T. 1 S., R. 2 W.

R. E. Dunsmoor et al to Lawrence H. Crook et ux, Lot 5, Alexander Acres.

J. W. Bailey et ux to Lawrence H. Crook et ux, Lots 8 & 9, Alexander Acres.

Chas. A. Daugherty et al to D. A. Mitchell et ux, Lots 7 and 8, and Part 15, Ashbrook Farm.

Geo. J. Harnes et ux to Terminal Ice & Cold Storage Co., Tract 58, Tongues' Add., Hillsboro.

Wilfred H. Gensib to E. H. C. Gensib, Part of Brown's Sub. Div., Fairview Add., Hillsboro.

Mark T. Cox to James Price Hayden et ux, Lots 4 and 5, Overlook Acres.

S. M. Condeley et ux to Elizabeth O. Crandall, 17 1/2 acres Newton Acres.

Minnie Williams to Harvey Jesse et al, Lot 4, Peters' Add., Hillsboro.

COURT HOUSE ITEMS

MARRIAGE LICENSES

Marriage licenses were secured this week by the following couples: Fred H. Schetle and Dorothy Grace Foster, both of Hillsboro; Wesley H. Hughes and Virginia C. Bachman, both of Vancouver, Washington; Sherburne W. Spellbrinck, Forest Grove, and Margaret Ruth Coos, Hillsboro.

CIRCUIT COURT SUITS FILED

The following suits have been filed in Circuit Court: Grace A. McGowan vs. E. A. Kasperson et al, chattel mortgage foreclosure.

J. W. Copeland Yards Corporation vs. G. C. McCormick et al, foreclosure of mechanics lien.

Benjamin Franklin Savings and Loan Association vs. Myra Lacina et al, mortgage foreclosure.

Catherine Rich vs. David Rich, suit for divorce.

ORDERS GIVEN

Orders have been given in the following Circuit Court cases:

Corra V. Getty vs. G. W. Getty, decree of divorce.

Julia D. Morrill vs. Chas. D. Frick, dismissed.

Theodore Vanderzanden vs. John Wunderlich, dismissed.

Maude Knight vs. Henry J. Keenon, dismissed.

C. W. Miller, Trustee, vs. Oregon Investment Company, default and decree.

Liquidators, a corporation, vs. C. M. Anderson, satisfaction of judgment.

KINTON HAPPENINGS

Miss Luella Dallmann went to Portland, Friday, where she spent a few days.

Mr. and Mrs. W. P. Brooks of Hazeldale spent Saturday afternoon with their old friends, Mr. and Mrs. E. L. Cox.

George Newell and S. Newell of Portland spent Friday as guests at the home of S. H. Pomeroy.

Mr. and Mrs. Chris Gohl of Sherwood were visitors Friday at the home of Mr. and Mrs. August Dallmann.

Mrs. J. T. VanHorn and Mrs. C. W. Young spent Wednesday at the home of Mrs. W. L. VanHorn in Portland.

Rev. and Mrs. W. E. Simpson of Mountain Home were dinner guests Sunday at the home of Mr. and Mrs. O. H. Peterson.

Mrs. Ruth Harrison and Miss Virginia Wight, teachers of the school, attended the teacher's institute held in Beaverton Saturday.

A goodly number of the 4-H club members spent the evening Friday at the home of their leader, Floyd Bierly, Pleasant Valley road.

Miss Luella Dallmann and niece, Miss Bertha Gerig of Salem, spent the day last Wednesday in Portland, where they were guests of friends.

Mr. and Mrs. Robert Pomeroy and family and S. H. Pomeroy spent last Sunday in Scappoose, as guests of Mr. Pomeroy's brother and wife, who reside there.

Mr. and Mrs. Charles Thompson and family spent the week end at Chehalis, Wash., where they were guests of Mr. Thompson's brother, Carl Thompson and wife.

J. C. Anderson of Portland, a former resident of this town, has been quite poorly at his home during the past week. His many friends in Kinton hope he soon recovers his health.

Mrs. Harriette Ford teacher at Laurel View school, and a former teacher in the Kinton school, spent the week end at the home of Mr. and Mrs. Floyd Bierly, Pleasant Valley road.

The "Stop School Signs" were set in place near the school house, the first of last week by the school board, there being two on Scholla-Portland highway and one on Tile Flat road.

All local tax payers interested in tax equalization are requested to meet at the Tigard grange hall, Wednesday evening, February 25th, at 8:00 p.m. Out-of-town speakers will be present.

Messrs. Charles VanKleek, and Edward L. Cox, members of the legislative committee of the Kinton grange, attended a mass meeting of Washington county tax payers, held at Hillsboro grange hall, Saturday evening.

The "Loyal Scouts," organized class of the Sunday school will hold their monthly meeting, Friday evening, February 27, at the home of Mr. and Mrs. O. H. Peterson, Sherwood road. Their son Orville is a member of the class.

The meeting of the Men's Brotherhood of the Evangelical churches of this district will be held Tuesday evening, February 24th, at the home of the president, Amos Watkins of Laurel. All the men in this community are invited to be present.

The "Double-Six" of the Odd Fellows and Rebekahs held with Tigard lodges at the Tigard high school building Friday evening was attended by the following from this town: Mr. and Mrs. E. L. Cox, Mrs. Madge Wight, Miss Virginia Wight, and S. H. Pomeroy.

A committee meeting in connection with the newly organized Men's Brotherhood of the churches, was held Sunday afternoon at the home of Amos Watkins of Laurel. Those attending from here were: S. H. Pomeroy, Everett Wright, Edward Cox.

The fourth quarterly conference of the Evangelical churches in Kinton district will be held with the Laurel church, Tuesday evening, March 3rd, at which time presiding elder, Chester Paul Gates of Portland, will be present and address the meeting. It is desired that there be a good attendance of the members of the churches present as this is the last session before the general conference to be held in Salem, April 15th.

CEDAR MILL

Bible class was well attended at Mrs. Stevens' home with twenty-two present.

Mr. and Mrs. C. H. Katterman spent Sunday with Mr. and Mrs. Ernest Wuthrich.

Mr. and Mrs. A. Sandstrom spent Sunday at the Henry Hansen home at Forest Grove.

Mrs. Stella Oliver has returned from Seattle where she has been visiting her sister.

Mr. and Mrs. A. Sandstrom spent Thursday at the home of Mrs. Theodor Lindbloom in Portland.

The Cornell Club met at Mrs. Jack Satchel's home. It will meet with Louise Stark in two weeks.

Cedar Mill school will have a Washington's Birthday party at the school, Thursday evening, February 26th. Every one is invited.

Mr. and Mrs. B. B. Reeves, Mr. and Mrs. A. Sandstrom and Mrs. C. H. Katterman motored into Portland Saturday night to a party at Mr. and Mrs. Harold Nixon's home. Mrs. B. B. Reeves and Mr. A. Sandstrom brought home second prizes.

The Cook's Nook

MAKE CAKE IN TEN MINUTES WITH THIS "SPEED METHOD"

(Note: New fillings and frostings for cakes will be discussed in a forthcoming article.)

The old song about the delicacies the sweetheart of "Billy Boy" could make "while the cat winks her eye" might well be changed to "she can mix and bake a cake in a jiffy or a shake" if the lady in question had used, as modern wives do, the "speed method" for making cakes. With this new quick method, you can mix a cake—a tender, delicious and wholly pleasing cake—and have it nicely baking in the oven, all in ten minutes!

The "key" to this speed method of mixing cake is adding a cool oil to cool eggs to make the foundation, then adding the other ingredients. A pure cooking oil made from corn is employed, and the method may be used also in cakemaking by the "standard" process. To follow the "speed" way in other recipes pour the oil onto the sugar, add the egg yolks (if used) then one-fourth of the liquid before heating one minute. This "creams" the oil and sugar without any of the weary work of rubbing in of fat and sugar until the sugar is dissolved. In using the oil in other recipes, reduce each cupful to two tablespoons.

Cake batters made with this cool oil are thinner than batters made with hardened fat, which must melt after the cake goes into the oven—but do not add extra flour; too much flour makes a cake dry. The flavor of the cake will be better, because the liquid blends more easily.

Lady Baltimore Cake

3 cups pastry flour or 2 1/4 cups bread flour and 1/4 cup cornstarch
4 1/2 tps. baking powder
1 tsp. salt
1/2 cup corn oil
2 cups sugar
1 cup milk or water
1 1/2 tps. vanilla
6 egg whites

Sift together flour, baking powder and salt. Mix together oil and sugar. Add one-third cup liquid and beat with egg beater two minutes. Add dry ingredients alternately with rest of milk. Add vanilla. Fold in stiffly beaten egg whites and bake in three layers, in oiled and floured pans, for 20 minutes in moderate oven, 400 degrees F. Let cake stand in oven 5 minutes; remove from oven, let stand 2 or 3 minutes and remove from pan.

Prince of Wales Cake

1/2 cup corn oil
1 1/2 cups brown sugar
2 eggs
1/2 cup sour milk
1/4 cup dark corn syrup

Whipped cream. Mix together oil and sugar. Add one-third cup liquid and beat with egg beater two minutes. Add dry ingredients alternately with rest of milk. Add vanilla. Fold in stiffly beaten egg whites and bake in three layers, in oiled and floured pans, for 20 minutes in moderate oven, 400 degrees F. Let cake stand in oven 5 minutes; remove from oven, let stand 2 or 3 minutes and remove from pan.



The First Essential of a Modern Home--
RUNNING WATER!

NO MATTER where your home is located, you can have plenty of running water under pressure in kitchen, bathroom, laundry, garage and garden without bother or attention, and at extremely low cost.

Paul Pumps are fully automatic, silent, self-oiling and will pump from deep or shallow well, lake or cistern. They may be operated with electric power or gasoline. Come in today and let us show you.

PAUL WATER SYSTEMS
PUMP, VALVE, ENGINEERING & MFG. CO., Fort Wayne, Indiana

For Sale By Portland Electric Power Co. Hillsboro

California

on your train trip East at no additional cost



Coach and tourist fares radically cut

\$50 to CHICAGO via San Francisco, Los Angeles and other winter resorts.

DES MOINES . . . \$45.10
WASHINGTON . . . 77.78
NEW YORK . . . 80.70

and many others. Ask about the new tickets good in Tourist Sleepers. This extra comfort costs but little more.

Southern Pacific

C. E. Allen, Agent BEAVERTON, OREGON

3 cups milk
Prepare the orange junket according to directions on package, using half the amounts. Pour into six individual dessert glasses and let stand in warm room until firm. Then prepare the vanilla junket with another cup of milk and very gently pour—or add with a spoon—on top of the orange. When firm, add the third cup of milk. When this is firm, chill and serve. This may be topped with whipped cream if desired.

Peanut Butter and Pickle
1/2 cup peanut butter
1/2 cup chopped pickle
1/2 cup hot water
Cream peanut butter and water together and add chopped pickle. You will have a delicious filling for company sandwiches.

MAGIC SOUPS
Turn your soups into magic soups by using a touch of sugar—not enough to sweeten, but merely a bit to accentuate the flavor of the other soup ingredients. Try the following and see how "different" they taste:

Carrot Soup
Wash, scrape and slice thin, twelve medium-size carrots. Place in saucepan with two tablespoons butter. Season with salt and one teaspoon sugar. Cook slowly, turning constantly until the carrots begin to color. Add two cups good broth and let carrots boil slowly to a glaze. Remove carrots and press through strainer. Return to the broth in the saucepan; simmer until very hot, and serve.

Squash Soup
Mix together one cup cold boiled squash that has been pressed through a colander, two tablespoons minced celery, one tablespoon each salt and sugar, one tablespoon onion juice, and a pinch of mace. Melt two tablespoons butter. Add one of flour. Blend with this one quart of milk, adding the first cup very slowly to insure smoothness. Heat until light, the squash and other ingredients that have been mixed with it. Heat rapidly in a saucepan, stirring constantly. When very hot, add slowly the thickened milk. Heat thoroughly and serve.

Upside Down Cake
Cake Mixture: 1 1/2 cups pastry flour, 2 tps. baking powder, 1/2 tsp. salt, 2 eggs, 1/4 cup corn oil, 1 cup sugar, 1/2 cup syrup from pineapple.
Sift flour, baking powder, and salt together. Break eggs into mixing bowl, beat slightly with egg beater, and add cool oil gradually, stirring constantly with beater. Stir in sugar. Add pineapple juice and beat one minute. Add dry ingredients.

Fruit-Nut Mixture: 1/2 cup dark corn syrup, 1 cup canned pineapple, 6 or 7 maraschino cherries, and whipped cream.

Into well-oiled heavy aluminum or iron frying pan (skillet) pour corn syrup. Drain pineapple, arrange to cover bottom. In center of each, place a maraschino cherry. Pour in cake mixture and bake in moderate oven 20 minutes. Remove from oven. Let stand five minutes and turn out on platter. Serve with whipped cream.

Neapolitan Dessert
2 tablespoons orange junket
2 tablespoons vanilla junket
2 tablespoons chocolate junket

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—Clover, timothy, cheat and oats and vetch hay Inquire Chas. Bernard, Rt. 2, Beaverton, Phone 3103. p-10-13

For Sale—Barred Rock setting eggs. \$1.00 for a setting of 15 eggs. Mrs. J. H. Hulett, Cedar St. tf

For Sale or Rent—3-acre ranch new barn, milk cow, plenty good hay, and crop coming on, 4-room house with water in house. Also 10-acre tract, all fenced, woven wire, some cleared and plowed. Terms, W. H. Waller, owner Beaverton, Rt. 1, Box 260, Tobias Road. p-11-14

For Sale—Cow, now milking. One-half mile east of Tobias, on Whiteside place. B. H. Robideaux, R. 1, Beaverton. p-12

For Sale—Cheap. Used tools, splitting wedges, falling wedges, splitting sledges, Peavey's, saws, axes, chains; gas-drum, 50-gal.; oil-drum, 15-gal.; gas cans; line blocks; 50-ft. 3/4 inch cable; 14 sheets galvanized roofing. All in good condition. Beaver Wood Co., 6702. Adv ctf

WANTED

Unemployed Laborers—Please Register. Men supporting families and living in Washington County, please register at Richey's Hardware and Furniture Co. Beaverton Chamber of Commerce welfare committee. L. R. Richey, Chairman. adv.

SPECIAL NOTICES

A card party will be given Friday night, February 27, by the Rebekah Needle and Social club, in the I. O. O. F. hall. Refreshments and prizes. Admission 25 cents. Adv

You and your friends are cordially invited to attend the regular card party of the Ladies' Auxiliary to the Huber Commercial Club Saturday evening, February 28, at the Huber Hall. Prizes and refreshments. p-1f

Beaverton Rebekah Lodge No. 248 meets first and third Tuesday evenings at 7:30 P. M. in the I. O. O. F. Hall. Mrs. Edna Sheets, Secretary, Mrs. Mary J. Ware, N. G. p-1f

Big Value Club

THIS PAPER AND

The Pathfinder

Both a Whole Year—Every Week for 52 Weeks—104 Big Issues—at a Bargain Price Never Before Equaled!

Grab this chance to secure your favorite home paper—with all the local news—together with that wonderful national weekly, right from Washington, D. C., The Pathfinder. The Pathfinder is the most widely quoted paper in the world—and you will see why when you have it in your home, as more than a million others do.

Call at our office, see samples of The Pathfinder and order this club, or remit the amount by mail. News, information and entertainment for an entire year. WHAT A BARGAIN! **\$1.75**

Sales and Service

De Soto

Sixes and Eights

PLYMOUTH

"Products of Chrysler"




MARSH'S GARAGE

BEAVERTON — OREGON

"Every Sort of Automotive Service"

Gas, Oils, Greasing Towing. Phone Beaverton 4903