

# FLASHES OF LIVE NEWS

## Real Estate Transfers

J. F. Davis et ux to Roy H. Jaguth et ux, 5 1/4 acres Sec. 34 T2S R2W.  
 Frederick Glatz et ux to George M. Leslie et ux, 3.09 acres Sec. 2 T2S R1W.  
 Dan J. Stafford to Emma B. Stafford, Lot 21 Garden Home.  
 Victoria Kosmalsky et ux to Frank Kosmalski et ux, 6.63 acres Sec. 26 T1S R1W.  
 William C. Zamboni et ux, to Orpha Zamboni Fleckenstein, Lots 5, 6, 7, 8 Block 6 Portland Heights No. 2.  
 Aloha Finance Co. to H. Windolph et ux, 1.5 acres Johnson Est. Adh. Beaverton-Riverview Acreage Add.  
 A. S. Pattullo et ux, to W. Z. Hight, 22.64 acres Sec. 33 T2S R1W.  
 Joseph A. Stuckey et ux to John A. Hauge et ux, 8 acres Sec. 35, T. 2 S., R. 1 W.  
 John Peura et ux to Katri Saarint, 10 acres, Sec. 26 and 27, T. 2 S., R. 1 W.  
 H. L. Carroyst et ux to Clarence C. Trimp et ux, Tract 2, Lombard Adh. Beaverton.  
 W. J. Thompson to Susie Thompson 46 and one-eighth acres, Sec. 21 and 28, T. 1 N., R. 1 W.  
 Nellie E. Costen et vir to Emily F. Edson, Part Sec. 23, T. 1 S., R. 2 W.

## KINTON HAPPENINGS

A new piano was installed in the grange hall Saturday.  
 S. H. Pomeroy and children spent Friday in Beaverton, shopping and calling on friends.  
 Mrs. Clyde Wilkenson of Portman spent Monday and Tuesday visiting among some of her old neighbors and friends.  
 Mr. and Mrs. Fred Brown of North Plains were Sunday guests at the home of their daughter, Mrs. Harold Cutting.  
 Mr. and Mrs. E. L. Cox entertained a few friends at their home Monday evening. Ice cream and cake were served.  
 Mrs. Lovina Wedeking, Mrs. Louise VanKleeck, and Julius Wedeking were visiting with relatives last Tuesday, in Hillsboro.  
 A special meeting of Kinton grange was held at the hall last Tuesday evening and matters of importance were discussed.  
 Mr. and Mrs. Rene Meltebecke and family of Hillsboro spent Saturday with Mrs. Meltebecke's mother, Mrs. Lovina Wedeking.  
 Oscar Dallmann and Harold Cutting from this place are among the ones drawn to serve on the jury for the trial being held in Hillsboro.

A number from here attended a "500" party held at the home of Mr. and Mrs. Leland Flint, Monday evening at their home of Scholls-Portland road.  
 J. J. VanKleeck, who was reported ill last week, is gaining slowly, but is still confined to his bed. His many friends hope he has a very speedy recovery.  
 Warren Wilson has been building a brooder house at his home on Pleasant Valley Road during the past week to be used in connection with his poultry business.  
 S. H. Pomeroy attended a meeting of the delegates of the various Sunday schools in this district, held Tuesday evening at the home of Mr. and Mrs. E. T. Hesse of Scholls.

Jay C. Leedy of Roseburg was in town Monday, calling on some of his old neighbors. Mr. Leedy and family formerly resided on the place now occupied by Floyd Bierly and family.  
 Mr. and Mrs. D. E. Beck and sons, David, Stanley, and Thomas of Portland took Sunday dinner with Mrs. Beck's sister and husband, Mr. and Mrs. Robert Pomeroy, Tile Flat road.  
 The next regular monthly meeting of the Ladies' Aid society will be held at the home of Mrs. George Snider, Pleasant Valley road, at 2:00 o'clock on Wednesday afternoon March 18th.

Miss Dorothy VanKleeck, daughter of Mr. and Mrs. Emery VanKleeck, Pleasant Valley road, has been quite ill at her home during the past week with intestinal flu. She is reported some better.  
 Mrs. Al Godfrey and daughter, Miss Amy arrived from California last Monday, where they have been making their home for the past year. They will make their home on their place on Tile Flat road.  
 Mrs. Agnes VanKleeck of Beaverton and her sister, Mrs. Gladys Wills of Tigard attended the grange dinner Saturday. Mrs. Clay Dorland of North Plains was also present at the session of grange for the day.  
 Floyd Bierly has had a crew of men topping onions during the past week and a car load were delivered to Robinson station Friday. Glenn Snider did the hauling with his truck. The onions were sold to a Portland dealer.  
 Mrs. Madge V. Wight was an honor guest at a tea given Tuesday afternoon by Mrs. George Wilcox and Mrs. John Peabody of Cornelius, for those who had taken active parts in the Improvement club and Dramatic club work.

At the fourth quarterly conference and annual meeting of the Evangelical churches in this district held at Laurel church Tuesday evening, S. H. Pomeroy and E. L. Cox were elected stewards of the Kinton church for the coming year.  
 \* Mr. and Mrs. Ralph VanKleeck and L. B. VanKleeck of Portland and Mr. and Mrs. Walter VanKleeck and daughter, Miss Kathryn Helen of Beaverton, and Mr. and Mrs. Charles VanKleeck of Hiteon have been callers during the past week at the home of Mr. and Mrs. J. J. VanKleeck, Pleasant Valley road.  
 The following from here attended the special meetings being held at Laurel church, Tuesday evening: S. H. Pomeroy, A. H. Dallmann, Everett Wright, E. L. Cox, Mrs. Madge Wight, Miss Virginia Wight, Mrs. Ruth Harrison, and Mrs. E. L. Cox. Miss Wight sang a vocal solo, accompanied by Mrs. Harrison.  
 Mrs. August H. Dallmann and son Albert and grand-daughter, Miss Bertha Gerig of Salem, made a motor trip to Salem Sunday, where they spent the day with relatives. Miss Gerig has been taking a visit during the past month or so with her grandparents, and will remain at her home for the present.

**KINTON SCHOOL NOTES**  
 The bird houses, which the boys of the primary room made in the recent bird-house contest held in their-room are now up and waiting for occupants. Those who won the contest were: Clifford VanKleeck, first; Elmer Bierly, second; Orville Bierly, third.  
 "Gold Medal" rabbit club, Emery VanKleeck, leader, has officers as follows: President, Philip Sayles; vice president, William VanKleeck; secretary, Leo Sayles. They hold their meetings bi-monthly, the last meeting being held at the home of the leader, Emery VanKleeck.  
 A number of different clubs have been organized during the present term of school and all are doing good work. The corn club, Floyd Bierly, leader, has officers as follows: President, Amos Bierly; vice president, Francis Holbake; secretary, Ivan Bierly. The club meets every two weeks on Friday evening.  
 The sewing club which was recently organized has ten members with Mrs. Leland Flint as their leader. The officers are as follows: President, Evelyn Young; vice president, Mableanna Gembea, secretary, Mary Cathryn Hall. The members are as follows: Elva Miller, Eleanor Hemrich, Lois Bierly, Eunice Ellen Snider, Erma Sayles, Loleida Tweedy and Dorothy VanKleeck. They hold weekly meetings.

**HITEON NEWS**  
 Lloyd Metzentine is driving a sport model roadster these days.  
 Mr. and Mrs. Burch of Tobias station spent Saturday with their daughter, Mrs. Alice Willoughby.  
 Mr. and Mrs. C. W. Struthers and son Kenneth were calling at the J. B. Phillip home in Hillsboro, Monday afternoon.  
 Mr. Kelly Duncan has just finished setting out a large field of black cap and red raspberry bushes on the Handy place.  
 Dinner guests at the C. W. Struthers home Sunday were Miss Helen Bu, Miss Dorothea Struthers, Mr. Homer Allen and Mr. Lester Robinson.

**Aloha-Huber Review**  
 Mr. and Mrs. Harry Price visited in Gresham, Sunday.  
 Mrs. Hugh Lewis was a caller in Beaverton Wednesday.  
 Mrs. Emma Bush visited with relatives in Portland on Wednesday and Thursday of this week.  
 The Grange was pleased at the splendid turnout, and plans to give a similar party each month.  
 Mr. and Mrs. Andrew Denholm of Portland were dinner guests at Oscar Mason's home Friday.  
 The Bowman Bros. entertained friends at a party Saturday night. Cards and dancing were enjoyed.  
 Mrs. Nettie Sivard had the misfortune to break her wrist Sunday, while she was trying to crank a Ford.  
 Harold Weisenbach of North Plains was a dinner guest at the home of his grandmother, Mrs. Alice Wheeler, Monday.  
 Quite a number from Aloha attended the Rebekah convention in Hillsboro Tuesday, many also staying in for Rebekah lodge in the evening.  
 A large crowd attended the card party Saturday given by the new Grange of Aloha. Thirty tables were in play. After the party refreshments were served, and dancing was enjoyed till a late hour.  
 Bids have been opened for clearing the right-of-way on the Heppner-Spray highway, Oregon Forest Project No. 32-D.  
 Bids will be opened in February by the State Highway Department for the improvement of more than 154 miles of State roads and bridges.

# The Cook's Nook

## THE JANUS-FACED FRUIT CUP

Our old healthful friend, fruit cup, is just like the Roman God, Janus, who faced both ways, inasmuch as it may be used with equal success for either the first course or the last course. Each season indicates what will go into this popular dish. An ideal combination for six servings is 1 banana, cubed and marinated, 12 quartered dates, 3 sliced oranges, one-half cup coconut, 6 maraschino cherries, and 2 tablespoons of the cherry liquor.

## "ONE A PENNY"

"One a penny, two a penny—Hot Cross Buns!" Good Friday approaches, and with it the traditional Hot Cross Bun. Get your recipe ready, or try this tested method of making this historical bread.

**Hot Cross Bun**  
 1 egg  
 3 tablespoons corn oil  
 1/4 cup sugar  
 1/4 yeast cake  
 1/4 cup lukewarm water  
 1 cup scalded milk  
 3 cups flour  
 1 tablespoon salt  
 1/2 cup seeded raisins  
 Beaten egg  
 Frosting

Beat egg slightly, stir in oil, and add sugar. Dissolve yeast cake in lukewarm water. Add scalded milk to egg mixture, and when lukewarm, add dissolved yeast. To this, add mixed and sifted dry ingredients, and quartered raisins. Cover, and let rise over night. Shape in form of large biscuits, place in oiled pan one inch apart, let rise. Brush over with beaten egg, and bake in hot oven, 450 degrees F., 20 minutes. Cool and make a cross on top of each bun with frosting made by mixing confectioner's sugar with water.

**"WHAT'S NEW?"**  
 Among the "new wrinkles" in recipes going the rounds just now are: Bagdad Cream Puffs, Grapejuice Applesauce, Irish Kisses, Energy Salad, Cinnamon Apples, and Pimiento Croquettes. How many of these can you make?

**THE UNDERCRUST**  
 A crisp brown undercrust, even in a moist pie is easily made—if you know how. Just bake the crust first by lining one pan with the dough and placing another pan of same size on top to prevent shrinking during baking. The liquid filling may soak a little into undercrust during baking but crust will never be soggy. Try this for custard and pumpkin pies.

**Put a Little Bit O' Erin in Your Saint Patrick's Day Dinner**  
 "It seems there were two Irishmen, Pat and Mike"—and when they got together, they celebrated Saint Patrick's Day! Just as we all celebrate the date, set aside as March 17th, so the story goes because some thought the good Saint was born on the eighth, and some on the ninth. A day for parties, and pleasant events, and wear in the green whether your "mither and fayer" are Irish or not!  
 Anything good and cheering may be eaten on Saint Patrick's Day, but it's nice to serve something green, something shamrock-shaped, and something very Irish!  
 First, there's "Murphy's"—potatoes, of course. What better thing to do than to cook them O'Brien, first frying them in a bland salad oil, and then mixing them with spicy onion and brilliant strips of canned pimiento?

**Potatoes O'Brien**  
 1 qt. pared, cubed, raw potatoes  
 Salt and pepper  
 2 tbsps. onion  
 1 (3 1/2 oz.) can pimientos  
 2 tbsps. chopped green pepper  
 Salad oil

The potatoes should be cut in half-inch cubes. Put them in a frying basket and immerse in salad oil heated to 350 degrees F., or until it will brown a bit of bread in one minute. Drain, dust with salt and pepper, and add the green peppers, pimientos and minced onion sauted until tender in two tablespoonfuls oil.  
 Shamrocks may be made in any of several ways, salads made of rounds of green pepper filled with cottage cheese, cookies cut shamrock shape, and shamrock rolls, not so difficult as you thought when there is no cutting in of fat, as in this recipe:

**Shamrock Rolls**  
 1 cup scalded milk  
 2 tbsps. sugar  
 1 1/2 tbsps. salt  
 3/4 cup corn oil  
 1 cup cold water  
 1/4 yeast cake  
 2 tbsps. lukewarm water  
 3 pts. bread flour

Add sugar, salt, and oil to scalded milk, and when they are blended add cold water. Mix yeast with lukewarm water and add to other mixture. Add only enough flour to make a sponge which can be beaten until smooth. Let rise over night and add enough flour to knead. Let dough rise again until double its bulk and shape rolls into shamrocks by making tiny balls of dough, placing three balls in each division of muffin pan. Then let them double their bulk and bake in hot oven, 450 degrees F., fifteen minutes. For quick rolls use double or triple amount of yeast.

Even the menu must sport a bit of green. The colored coconut frosting may now be bought in green, and will decorate in true Hibernian fashion these cup cakes, which have a flavor made delightful because of the spices and syrup they contain, and boast the name of

**Emerald Isles**  
 1/2 cup butter  
 1/2 cup brown sugar  
 1/2 cup dark corn syrup  
 2 eggs  
 1 1/4 cups flour  
 3 tbsps. baking powder  
 1 tsp. cinnamon  
 1/4 tsp. mace  
 1/4 tsp. salt

Cream butter and sugar together and add well beaten eggs. Mix syrup and milk. Mix and sift the dry ingredients and add them alternately to creamed ingredients and mix well. Bake in cup cake pans with oiled paper in bottom and sides well oiled in quick oven for 20 minutes (400 degrees F.). Frost with any simple frosting and sprinkle generously with green coconut frostettes.

Another note—and a wholesome one—may be brought in as the bit of sweet for the day, if pasteurized dates are stuffed with cut marshmallows, the cut or sticky side sprinkled with the green coconut, and a tiny flag of Erin perched on top.

No such celebration would be complete without mention of the Blarney Stone, which is supposed to give Irishmen their gift of flattery. Blarney stone or no Blarney stone, you will like these Irish Kisses.

**Irish Kisses**  
 1/2 cup (1/4 lb.) peanut butter  
 1/2 pkg. pasturized dates  
 2 egg whites, unbeaten  
 Stir all ingredients together in a bowl until they are thoroughly blended. Drop the mixture by teaspoonfuls on a well-oiled baking sheet or inverted dripping pan. Bake in a moderate oven (350 F.) for 15 minutes. Makes 18 kisses.

**DEEP SEA RECIPES**  
 Try these delicacies while the letter "R" is in the month and shell fish are in their prime:

**Jellied Seafood**  
 1 package lemon flavored gelatine  
 1 cup boiling water  
 1/2 cup chili sauce  
 1 tablespoon vinegar  
 2 drops tobacco sauce  
 1 teaspoon Worcestershire sauce  
 2 teaspoons horseradish  
 Cold water  
 2 cups diced lobster or shrimp or shredded crab meat

Dissolve gelatine in boiling water. Combine chili sauce, vinegar, tobacco sauce, Worcestershire sauce and horseradish, and add enough cold water to make 1 cup. Add to gelatine. Chill. When slightly thickened, fold in fish. Turn into mold. Chill until firm. Unmold on crisp squares or slices. Garnish with stuffed olives, and sprigs of watercress or parsley. Serves 8.

**Molded Crab Meat**  
 1 package lemon flavored gelatine  
 1 1/2 cups boiling water  
 3 tablespoons vinegar  
 1/2 teaspoon salt  
 2 cups crab meat or other cooked fish, flaked  
 1/2 cup celery, chopped  
 2 tablespoons pimiento, chopped  
 1 teaspoon onion juice  
 1/2 cup mayonnaise

Dissolve gelatine in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into molds. Chill until firm. Unmold on crisp

lettuce. Garnish with additional mayonnaise. Serves 8.

**Tropical Delight**  
 4 ripe bananas  
 Juice 1 orange  
 4 tablespoons brown sugar  
 1/2 cup coconut, southern style  
 Peel bananas and cut in half lengthwise. Arrange in layers in greased baking dish. Mix orange juice with brown sugar and pour over bananas. Sprinkle thickly with coconut. Bake in hot oven until bananas are tender and coconut is brown. Serve immediately. Serves 4.

## KITCHEN LORE

by JANE ROGERS

THE wise housewife will take care to serve salads frequently during the cold, winter months. It is during this period of the year that fresh green vegetables are expensive and none too plentiful, and salads help to take their place by providing the family with an appetizing source of the needed vitamins and mineral salts.

Selection of just the right salad to harmonize or contrast with the other dishes is important.

The more substantial salads are usually most enjoyed when served as the main dish. A lighter salad, for instance one in which grapefruit or oranges are the chief ingredient, is preferable when the main dish is a roast or fowl, the tartness of the citrus fruits offering a refreshing contrast in flavor. In preparing French dressing for citrus or green salads, orange juice may be used as a suave substitute for the vinegar.

**Florida French Dressing**  
 Combine two tablespoons sugar, one-half teaspoon salt, and dash of paprika with juice of two oranges and juice of one lemon. Mix with three-fourths cup olive oil. Beat with egg beater just before serving.

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## Moving Air Best, Blood Tests Show

"Blood pressure is one of the most important gauges of the effects of air conditions on the body," says a booklet in "Air Motion in Home Cooling and Home Heating," which has just been issued by the Holland Institute of Thermology of Holland, Mich.

Referring to blood pressure tests made at the research laboratory of the U. S. Bureau of Mines at Pittsburgh, the bulletin shows that, with air moving at a sustained velocity over the body, the effects of heat are not nearly as severe as when the air is still. Other similar tests show that air motion has a beneficial effect upon pulse rate and internal body temperature, as well as blood pressure.

After showing how air motion promotes summer time comfort, the booklet describes several methods by which it can be used for its cooling effect in the home. Among these are the "vaporator" and "super-circulating" heating systems in which electrified air propellers are installed to keep cooling breezes moving through the rooms of the house.

Finally, the new bulletin, which may be obtained by request to the Holland Institute of Thermology of Holland, Mich., shows how these propellers increase heating efficiency and lower fuel costs during cold weather.

The parking place around the high school at Springfield has been graveled.

# 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 at your home the very best of milk. Beaverton Sunrise Dairy, A. Camenzind, proprietor. adv. c-39-1f

**For Sale—Barred Rock setting eggs.** \$1.00 for a setting of 15 eggs. Mrs. J. H. Hulett, Cedar St. 1f

**For Sale—Hatching eggs,** high grade, English R. I. R. from heavy, free from disease stock. 75¢ a setting, \$400 per 100. C. K. Organ, Tigard, Rt. 1, Box 189. p-14-15

**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.

**FLEEING MAN CAUGHT BY A RADIO PICTURE**  
 Constantino Queruben has a chance today to share a certain pride with the old crook character in Bayard Veiller's famous play, "Within the Law," in that he introduced a new era in criminal history. Veiller's character boasted that he was the first man to use a Maxim silencer in shooting his victim. Queruben was the first man captured by detectives by means of a radio photograph.

The chase after which Queruben is being taken back to New York to face charges of swindling and forgery extended over 5,500 miles and ended in Honolulu harbor. The sleepy Filipino was roused from his berth at 5 o'clock on a recent morning and identified positively by a facsimile radio photograph, taken from an original in the files of the Bureau of Information in New York Police Headquarters and projected 2,600 miles across the Pacific Ocean by the Radio Corporation of America.

**Beaverton Rebekah Lodge** 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

**ONE DOSE GERMAN REMEDY ENDS GAS**  
 "I was sick and nervous with indigestion and stomach gas. One dose of Adierka helped. I eat anything now, and sleep good."—Henry Dodd.  
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