

FLASHES OF LIVE NEWS

HITEON NEWS

A number of Hiteon folks enjoyed Sunday at Champoog at the state grange picnic.

Mr. and Mrs. Joe Poetz and family of Portland were visiting at the D. J. Nelson home, Sunday.

Haying is about over here, and grain harvest will be early this year, with promise of a heavy yield.

Mr. and Mrs. E. D. Rucker and Alfred Rucker of Buxton were guests Sunday evening at the Struthers home.

Mr. and Mrs. Roy Lietz of St. Johns were calling on their uncle and aunt, Mr. and Mrs. C. W. Struthers, Thursday evening.

Mr. and Mrs. C. W. Struthers and Donald Gibbons were calling on Mr. Niel Nielsen, Friday evening. Mr. Nielsen is recovering from blood poisoning in his leg.

The Misses Vivian and Ardis Nelson entertained the Christian Endeavor members of the Church of Christ, Thursday evening, with a supper at their home here. A social evening was enjoyed by all.

KINTON HAPPENINGS

Mrs. August H. Dallmann and son Albert spent Sunday with her daughter, Mrs. Chris Enabnit of Rockwood.

Mr. and Mrs. A. P. Herrick and son Donald of Portland were Sunday visitors at the home of Mr. and Mrs. E. L. Cox.

Miss Helen Schud of Milwaukee has been a guest during the past week at the home of her friends, Misses Kate and Dorothy Teufel.

Mrs. Nettie Smith and daughter from Multnomah were guests last Thursday at the home of George Hawley and Mrs. Hattie Lawler.

Mr. and Mrs. Harold Cutting and Mrs. Inez North attended the funeral service of the late Mrs. A. M. Kennedy, held at Tigard last Tuesday.

Miss Lucille Peterson and her uncle, Chris Cook from Portland, took an auto trip last week which took them to several places in Washington and Oregon.

Miss Lucille VanHorn returned to her home in Portland, last week Tuesday, after spending a few weeks with her grandparents, Mr. and Mrs. J. T. VanHorn, Tile Flat road.

Miss Mable VanKleeck spent the week end at the home of her mother, Mrs. Louise VanKleeck. Miss VanKleeck has been employed in the Ray-Maling cannery during the canning season.

The regular meeting of the 4-H corn club was held Friday evening at the home of one of its members, Charles Kubel. Floyd Bierly is leader of the club, and was present at the meeting.

At the regular monthly meeting of Kinton grange held at the hall last Tuesday evening, Mr. and Mrs. Clay Dorland of North Plains were present. Mr. Dorland is a member of Washington grange.

The past week has been a busy one for the farmers around town and most of them got their hay in their barns, while some of them have begun cutting their grain, which promises to be a very good yield.

Mr. and Mrs. Edgar Herman and son of Oregon City were visitors last Sunday at the home of Mr. and Mrs. O. H. Peterson, Sherwood road. Their son from San Diego, Calif., was also present with them. Chris Cook of Portland was a guest at the Peterson home last Friday. Mr. Cook is a brother of Mrs. Peterson.

CEDAR MILL BETHANY NEWS

Miss Ursula Stricker, who is working in Portland, visited at her home Sunday.

Miss Esther Trachsel spent a week-end at The Dalles recently, visiting her aunt, Mrs. H. B. Freisen.

Grain harvest has begun in this vicinity. Many farmers are still busy haying. Potato and corn planting is finished.

Mr. and Mrs. August Karzel and family, and the Misses Marie and Minnie Karzel of Portland spent Sunday here.

Mr. and Mrs. L. Buell and daughter of Newberg renewed old acquaintances here, Sunday. Mr. Buell formerly owned a sawmill here. They were dinner guests of John Gersbers.

Mrs. Frank H. Reeves of Portland entertained at Lost Park with a breakfast for the officers of the Myrtle Chapter Eastern Star, and their families. Mrs. Reeves with her children, Lois, Irma, and Gordon, is living in her cabin in Lost Park for the summer.

The newly purchased Ford of Mr. and Mrs. Otto Loeden was stolen last week from in front of Mr. Loeden's place of work in Portland. It was recovered a few days later badly damaged, with tools and license plates stolen. The loss was

covered by insurance.

Miss Evelyn Marty, daughter of Mr. and Mrs. John Marty, was married Sunday to Mr. Herbert Keehn of Elmonica. Both are active in affairs of Bethany E. Y. P. U. and are both graduates of Beaverton High. After a wedding trip, they will live in Hillsboro.

An enjoyable time was had at the Cedar Mills Grange card party Saturday night. Mr. C. Katterman and Mrs. C. J. Bielman took high honors while second went to Mr. C. J. Bielman and Mrs. Robert Graves. Low was held by Mr. V. A. Wood and Mrs. Haegoes of Beaverton. Cards were followed by refreshments and dancing. The next party will be August 8.

Aloha-Huber Review

H. Lowry is spending the week at the beach.

Harry Brownrigg was a Portland visitor, Tuesday.

Mrs. Katherine Wagner has moved to Bethany.

Caroline Gaunt visited last week with old friends here.

Helma Johnson spent the week-end at the Beattie home.

Emma Bell Peterson is visiting friends in Portland this week.

Mrs. Edgar Lusby is entertaining company from Squamish, Wash.

Mr. and Mrs. L. E. Klatt and family picnicked at Roamer's Rest, Sunday.

Mr. and Mrs. T. C. Hughes were callers at the Joe Rush home, Sunday.

Aloha grange is giving a dance and card party Saturday evening, July 18th.

Mrs. Wheeler has returned after a week's visit with relatives in Portland.

Mr. and Mrs. Jessie Hays entertained 18 friends at cards Sunday evening.

Mr. and Mrs. C. W. Brome are entertaining the Quinn family from Tacoma, Wash.

Frank Brown, his son, and mother-in-law, Mrs. Morris, left for California, Tuesday.

Mrs. Edgar Lusby visited with her parents at Hazelale from Wednesday till Sunday.

Tad Wheeler and family has returned from a recent visit with relatives at Cherry Grove.

Mr. and Mrs. Elmer Gaunt of Portland were Sunday visitors at the Frak Gaunt home.

Howard Ewer and family are enjoying a week's vacation at Crater Lake and other places.

Dick and Phyllis Benjamin are visiting friends in Clatskanie. They expect to return Sunday.

Mrs. Nancy Lee, son Glenn, daughter Estella, and grand-daughter Gene picnicked at Gales Creek, Sunday.

Mr. and Mrs. Andrew Denholm were dinner guests Monday evening at the home of Mr. and Mrs. S. Rogers.

Mr. and Mrs. Jessie Hays entertained Mr. and Mrs. Higgenbotham of Portland at dinner Monday evening.

Dick and Fult Bowman and Mr. and Mrs. Harry Weaver, along with Portland friends went around Mt. Hood Loop Sunday.

Mrs. Jessie Hays and daughter Elizabeth and Mrs. Rachel Wright drove to West Timber last week to pick blackberries. They brought back a lot of the berries. While there they enjoyed a swim in the Nehalem River. Elizabeth stayed with relatives until the next day.

COURT HOUSE ITEMS

ARRESTS

Andy Miller: sale and possession. Marie Kempkin. Lambert Delbert: possession of a still; given \$3000 and one year. Walter Ochs: possession and sale. Joe Bolick.

Orders Signed by Judge Bagley Charles H. Leavitt vs. H. M. Whetsee et al. order for publication of summons.

Merkle Investment Co., an Oregon corporation, vs. Henry Principal and J. C. Harrison: default, judgment and decree.

Milton E. Haas vs. Emma Haas: divorce; plaintiff to pay to defendant, the sum of \$30 per month for her maintenance.

R. S. Robinson vs. George A. and Rose J. Kliniski and Ruby Adams: decree of dismissal.

Signed by Judge Templeton In the matter of the estate of Mary E. Liptruck: order appointing appraisers.

Order appointing E. E. Sharon, administrator of the estate of Maynard S. Wenban.

Ordered that the final report be approved and the estate of Leo Schwander be closed.

Orders signed appointing Forrest E. Littlefield as administrator of the estate of W. E. Poole.

The estate of James J. Shevlin be closed.

The estate of Oline Christensen

FREEZE YOURSELF SOME ICE CREAM

Ninety-nine out of a hundred like ice cream; and don't you? It's been America's favorite dessert and most popular party refreshment ever since Dolly Madison thrilled her White House guests with it 'way back in 1809. For years it was a novelty, then a luxury, but now it has taken its rightful place as a food. It may serve as the milk quota of the daily diet, it's nourishing and it's as welcome on sultry days as the reading of a rich uncle's will!

Soda fountains and drug-stores serve a good variety, but the nicest kind is and ever shall be, home-made. Mixing is a simple matter and you may put into it the same wholesome corn syrup, fruits and flavoring the best manufacturers use. Ice cream has the sanction of health authorities and is readily digestible if it is eaten slowly.

Even lazy "Brother" will turn the crank for his share of the delicacy—or you may use your mechanical refrigerator and depend on stirring to keep it smooth.

The first ice cream in America was made in Hanover Square, New York, during the Revolution. Later Philadelphia and Baltimore became famous for their own brands. The following recipes have been adapted from these famous ones, brought up-to-date in method, and tested by home economists.

Vanilla Ice Cream

2½ cups milk
1 cup cream
1½ tps. cornstarch
1½ cups light corn syrup
3 tps. vanilla
½ tsp. salt
2 egg yolks

Mix cornstarch with 2 tablespoons of the milk. Stir this into 1 cup scalded milk, add syrup and cook over hot water 15 minutes from the time the mixture thickens. Pour mixture slowly onto slightly beaten egg yolks, stirring constantly. Return to double boiler and cook, stirring for 1 minute. Cool. Add balance of milk, cream and extract, put mixture into freezer, turn crank slowly first 5 minutes, then rapidly until mixture is frozen.

French Ice Cream

(Also called New York ice cream)
3 cups milk
1½ cups light corn syrup
1½ tps. cornstarch
¾ cup sugar

admitted to probate and Carl J. Christensen appointed administrator.

CIRCUIT COURT

Otis F. Akin vs. R. A. Cook et ux: money action.

Arnstein, Simon and Co., a corporation, vs. Theo. Rogers: money action.

Forest Grove National Bank vs. Mrs. C. R. LaFollette: money action.

Edward B. Anderson et ux vs. Erle Gernert et al: injunction suit.

Anna G. Pettibone vs. Frank A. and Virginia Shivas: mortgage foreclosure.

Geneva Schmidt vs. George Sattler et al: enforcement of agreement.

PROBATE COURT

Estate of Mary E. Lystrup admitted to probate.

Maynard S. Wenban, E. E. Sharon, petitioners to be administrator.

Petition for letters of administration to be issued to Forrest A. Littlefield in the matter of the estate of W. E. Poole, the estate of Oline Christensen be admitted to probate and Carl Christensen be appointed administrator.

MARRIAGE LICENSES

Robert Alexander Hunt, Hillsboro, and Edna Cecelia Smith, Forest Grove.

Herbert A. Keehn, Beaverton, Rt. 2 and Evelyn H. Marty, Portland, Rt. 2.

Harley C. Burdick, Nanapa Canyon, Idaho, and Thelma L. Warner, Forest Grove, Rt. 2.

Theodore Van Grunsven, Forest Grove, Route 2, and Maggie Marsh, Forest Grove, Rt. 2.

REAL ESTATE TRANSFERS

Sidney Baughman et ux to Heulah Rice et al, 49 acres, Sec. 26, 30 and 31 T. 1 N., R. 2 W.

Axel N. Helm et ux to F. S. Townsend et ux, Lot 1 Blk. B, Lehman Acre Tracts.

Hedwig Rosander et al to Linus Rosander, 20 acres, Sec. 2, T. 1 S., R. 1 W.

Linus Rosander et al to Hedwig Rosander, 4.92 acres Sec. 1, T. 1 S., R. 1 W.

Harold H. Lindahl et al to James G. Schontal, 1 acre Johnson Est. Add., Beaverton-Reedville.

J. G. Plank et ux to George J. Harms et ux, Parc lot 6 Blk. B, Humphreys' Add., Beaverton.

Western Oregon Farms to H. A. Vogel, Tracts 104 and 105, Bonny Slope, Sec. 27, T. 1 N., R. 1 W.

The Albany Airport has been dedicated.

A new theatre has been opened at John Day.

Plans have been completed for the construction at Hood River of a proposed \$40,000 hospital.

A large planer installed in Keppner at siding near stockyards for Barker Bros. is now operating.

The Cook's Nook

3 egg yolks
Few grains salt
1½ tps. vanilla
1 cup heavy cream

Moisten cornstarch with 2 tablespoons cold milk. Scald remaining milk, syrup and sugar. Add cornstarch and stir until it thickens. Cook 15 minutes, then add egg yolks, well beaten and combined with a little of the thickened mixture. Chill, add salt flavoring and cream, freeze, packing with 4 parts of cracked ice to 1 part salt.

Variations

Chocolate: Follow the recipe for French Ice Cream, adding to the milk before scalding, 3 ounces of grated sweetened chocolate.

Caramel: Follow the recipe for French Ice Cream using dark corn syrup, or caramel flavored syrup and adding to the scalded milk 2 tablespoons granulated sugar, caramelized and melted in ¼ cup boiling water.

Vermont: Follow the recipe for French Ice Cream, substituting 1½ cups maple flavored syrup for light syrup.

Date Ice Cream

1 cup milk
½ cup sugar
2 tps. flour
¼ tsp. salt
2 eggs
1 pkg. pasteurized dates
1 cup orange juice
3 tps. lemon juice
1 quart thin cream

Mix flour, sugar, and salt; add scalded milk gradually, stirring until a smooth paste is formed. Cook over hot water until mixture thickens, stirring constantly. Four mixture over slightly beaten eggs; cook over hot water for 1 minute. Strain; add finely cut dates and cream. Cool. Add strained fruit juices. Freeze. Makes about 2 quarts (12-16 servings).

Freezing Hints

To freeze creams in individual servings, fill paper baking or nut cups, set in trays of mechanical refrigerator, and serve without removing.

Do not fill freezing can itself more than two-thirds full of mixture, to give room for expansion.

Cream should be about twenty-four hours old before using.

Be sure to stir mixture frequently when freezing in trays of mechanical refrigerator.

ARE YOU HIGHLY INTELLIGENT

We've lost the original article but from memory we'll reconstruct a list of characteristics said to be found in most people of high intelligence (of course, you could build them up yourself just as we do, because we're both highly intelligent people).

- Distinctly conservative appraisal of self;
- Lively curiosity regarding many matters, except those that are none of our business;
- Active imagination kept within calling distance of terra firma;
- Even performance over long stretches; high average of effectiveness day after day;
- Memory that selects what's worth remembering and then remembers it;
- Interest in figuring out ways and means of doing things, confined to things that are worth doing;
- Concentration on one dominant interest, after clear understanding of one's dominant aspirations and desires.

Whether any mention was made of putting the feet on the desk, waiting for business to turn up, or telling the wife how hard we work, has slipped our memory.

AND NOT ONLY BICYCLES

The buyer colored up: "I want your rock-bottom price on 500 bicycles—and I don't care how much money you lose—do you get THAT?"

Back came the seller: "Fair enough. I'll swallow a 10 per cent loss and quote you \$20 a bike, if you will also swallow a 10 per cent loss and resell those bikes at \$18. That's a real venture in economics—I congratulate you on your sportsmanship."

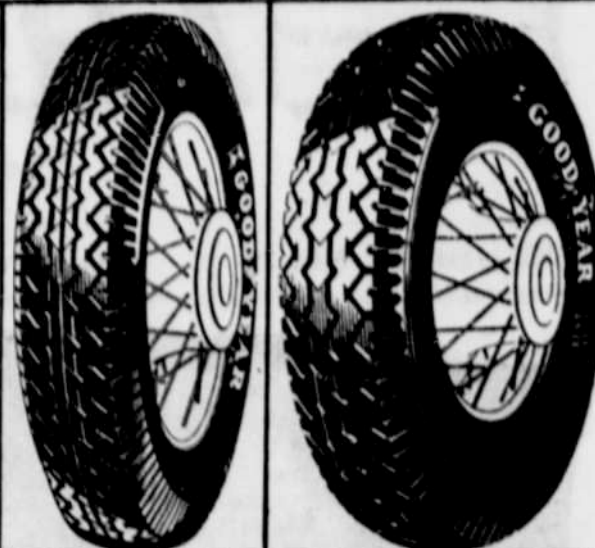
"You insult me—get outa here!" But there's the germ of an idea. Why shouldn't the paper mill sell at 10 per cent under its cost, the paper merchant sell at 10 per cent under his cost, and the printer at 10 per cent under his cost—so the printing buyer could—yes, could what?

The Gearhart Hotel has been remodeled for the summer's opening.

Thirty men are working in Eden ridge, near Powers, on construction work.

LOW 1931 PRICES

Buy Now!



GOOD YEAR Pathfinder

"The QUALITY Tire Within The Reach of ALL"

Full Oversize Standard Tires

30 x 3½" \$439

34-40-21 \$498

45-20-20 \$560

45-20-21 \$569

475-19 \$665

5.00-19 \$698

5.00-20 \$710

5.25-19 \$815

5.25-21 \$857

5.50-19 \$890

Heavy Duty

4.50-20 \$855

4.75-19 \$970

5.00-20 \$1125

TRUCK TIRES

32 x 6" \$2972

7.50-20 \$3025

STIPE'S GARAGE

Beaverton

Oregon

GUARANTEED WORKMANSHIP

PROPOSALS INVITED

The Board of Directors of School District No. 48, Beaverton, Oregon, will receive bids until Saturday noon, July 18, 1931, for the delivery of 150 cords of first class old growth four foot wood.

F. W. Livermore, Jr., Clerk.

TRAVELERS CHEQUES AT BEAVERTON BANK

Whenever one leaves home, whether for a week-end, motor trip or a foreign journey, the safe procedure is to exchange all travel money into Travelers' Cheques. You can obtain Travelers' Cheques at the Bank of Beaverton.

FROM MAIN LINE POINTS BY TRAIN



\$15 TO
SAN FRANCISCO

ROUNDTrip . . . \$28

Coach ticket, good in day coaches or reclining chair cars—also in Tourist Sleepers on payment of berth charge (about ½ the Standard Pullman cost.)

\$24 TO
LOS ANGELES

One-way coach ticket that saves you many dollars. This is train comfort at the lowest possible cost.

ROUNDTrip . . . \$45

(50 pounds of baggage may be checked free on these tickets.)

Southern Pacific

C. E. ALLEN, Agent
Beaverton, Oregon

BEAUTIFUL NEW FORD

De Luxe Bodies

TOWN SEDAN DE LUXE SEDAN

CONVERTIBLE SEDAN

DE LUXE TUDOR VICTORIA

CABRIOLET

The most striking fine car types ever offered at such low prices are now being presented by Ford dealers. These are the six newest de luxe creations of the Ford Motor Company. They are designed and built to meet every need of the automobile buyer whose desire for motoring luxury and outstanding performance is tempered with sound economy.

Get the facts about these fine cars. Compare their lithic, clean-cut style with any you have ever created in your own imagination. Learn about the de luxe materials with which each car is trimmed and upholstered, and how carefully these are tailored. Sit and ride in the wide, restful seats and you will realize that just as no restrictions have been put on mechanical performance, so no limits have been placed on comfort and beauty.

There is much to interest the careful buyer—a choice of sparkling colors, a variety of rich upholstery materials, Rustless Steel, safety glass, Houdaille double-acting shock absorbers, one-piece welded steel wheels, slanting windshields, and many other features which make the Ford a happy investment.



BIELMAN MOTORS

BEAVERTON OREGON