

# FLASHES OF LIVE NEWS

## KINTON HAPPENINGS

Mr. and Mrs. George Snider and family spent Friday with Mrs. Snider's sister in Portland.

H. J. Valentine attended a meeting of certified potato growers held in Portland last Tuesday.

J. C. Leedy of Roseburg, formerly of this town, was transacting business around town last Monday.

Eber Rice and son of near North Plains were Tuesday visitors at the home of S. H. Pomeroy, Tile Flat road.

W. E. Rice of Shady Brook was a visitor last Monday at the home of Mr. and Mrs. Robert Pomeroy, Tile Flat road.

Mrs. Walter VanKleeck and daughter Kathryn of Beaverton were calling last Tuesday on relatives around town.

Mrs. W. C. Hall, who had been visiting with her parents in Haines last week returned to her home last Tuesday.

Mr. and Mrs. T. A. Thomas of Portland returned to their home last Thursday after spending a week with Mr. and Mrs. W. C. Hall.

Mr. and Mrs. J. A. Heinz of Lebanon were guests last Sunday at the home of Mr. and Mrs. Wayne VanKleeck, Pleasant Valley road.

Mr. and Mrs. O. B. Kraus and family of Hillsboro spent last Tuesday at the home of Mr. and Mrs. Floyd Bierly, Pleasant Valley road.

Miss Winifred Weibel of Gresham and Miss Bertha Geisig of Salem have been guests during the past week at the home of Mr. and Mrs. August H. Dallmann.

Mrs. C. Hansen, who makes her home with her daughter, Mrs. H. J. Valentine, has been spending the past few weeks with her daughter, Mrs. R. C. Halberg, of Portland.

Michael Ludwig, son of Mr. and Mrs. Sam Ludwig of this town, and Miss Elizabeth Waldering of Tigard were married last week. Congratulations from friends in this town.

Mr. and Mrs. Virgil Landess and children of Chitwood, who had been visiting Mrs. Landess' parents, Mr. and Mrs. J. J. VanKleeck, Pleasant Valley road, returned to their home last Friday.

Mr. and Mrs. Robert Harris (Bertha Dallmann) returned to their home in Silverton, the first of last week, after spending the Christmas holidays with Mrs. Harris' parents, Mr. and Mrs. August H. Dallmann.

Miss Matilda Dallinger, who makes her home with her sister, Mrs. Bertha Shaver, has been engaged to teach the Fair View school (primary grades) near Forest Grove for the remainder of the school year.

Mrs. J. C. Snider and son Lester spent Friday at the home of Mrs. Snider's son, and his wife, Mr. and Mrs. Glenn Snider of Lake Grove. The Snider family called on Mr. Snider who is ill in Emanuel hospital in Portland, during the day.

Those who were reported as ill last week are all doing well. Victor Anicker is out of the hospital, Jack Anderson, in St. Vincent's, and J. C. Snider, in Emanuel, are doing as well as can be expected. Their many friends will be very glad to hear these good reports.

Mr. and Mrs. Roy Bierly and family and Mr. and Mrs. E. L. Cox spent Friday at the home of Mr. and Mrs. H. E. Grabhorn, Cooper mountain. A new year's dinner was served at noon. The families of Mr. and Mrs. Fred Grabhorn and Mrs. Rosa Grabhorn and those first mentioned were dinner guests.

Mr. and Mrs. E. L. Cox and Mr. and Mrs. D. P. Newman of Linton were dinner guests Sunday, of Mr. and Mrs. L. W. Crowder of Scholla. Part of the afternoon was spent very pleasantly at the home of "grandma" Rowell and vocal and instrumental music was given by Mrs. John Sutherland, Mrs. Newman, Bert Rowell and E. L. Cox.

Mr. and Mrs. Harry Weaver spent New Year's day with friends in Portland.

Mr. and Mrs. Sanford Rogers spent New Year's day with friends in Portland.

Steven Black had as his guests over Saturday and Sunday, friends from Corvallis.

Mrs. Alice Wheeler has returned from a visit over the holidays with relatives in Portland.

Mr. and Mrs. J. T. York entertained friends at a New Year's party Thursday evening.

Mrs. Irene Gustafson of Portland was a dinner guest at the Joe Bush home on New Year's day.

Earl Brownrigg of Portland spent New Year's with his parents, Mr. and Mrs. Harry Brownrigg.

Mr. and Mrs. Wheeler Beattie were Sunday dinner guests at the Helmer Johnson home in Portland.

Mr. and Mrs. Jay Frost entertained at cards New Year's night. Those present were Mr. and Mrs. Urton, Mrs. Douit and son Guy,

## COURT HOUSE ITEMS

Decorative Dishes Are Pleasing To Both the Stomach and the Soul

"Handsome is as handsome does," of course, but when that certain course tastes as good as it looks pretty, then you've served both the Soul and Stomach and beautified your table besides! Anything—soup to nuts or in-between—tastes better if it looks pretty, so instead of just "dishing it out" let's serve a little beauty with our calories.

The social arbiters will tell you the only place for foods that resemble butterflies, candles, or houses is in the restaurant window; true, distorting good food into a weird form that resembles nothing ever seen on land or sea is not the best of taste. But contrast in color, texture and taste, a bit of imagination and daintiness makes the difference between "dining" and only "eating." It's heartening to see the table looking pretty, too.

Besides—it's fun! And if you want to go to the extreme, it's your own business. Here are some really pretty dishes that are in good taste and taste good, too. They should tempt you!

**Maiden's Blush**  
(Colorful Emergency Dessert)  
2 egg whites  
1 cup strained cranberry sauce  
Beat cranberry sauce with a fork until smooth. Beat egg whites until stiff; add cranberry sauce gradually, beating after each addition. Chill thoroughly. Serve with custard sauce made from the egg yolks, or with whipped cream. Recipe makes 6 servings.

**Brown-Eyed Susans**  
(A Gold and Brown Mocha Mold)  
1 tsp. gelatine  
1/4 cup cold water  
1/4 cup hot coffee  
1/4 cup sugar  
1/4 cup nut meats  
1/2 pkg. pasteurized dates  
1/3 cup heavy cream  
Soak gelatine in cold water for at least five minutes; dissolve gelatine and sugar in hot coffee. Cool until mixture shows signs of jellifying at edges of the pan, then fold in the cup of sliced dates, chopped nuts, vanilla and whipped cream. Pour into individual molds and chill until firm. Unmold. When ready to serve garnish with whipped cream and lay strips of cut dates in shape of a flower on top, placing a nut meat in center. 4 to 6 servings.

**Pineapple Snowflakes**  
(A Coconut Delicacy)  
1 1/2 cups cooked rice  
3 tbsps. powdered sugar  
1/2 cup shredded coconut  
1/2 cup crushed pineapple  
1 tbsp. candied orange peel  
1/2 cup cream (whipped)  
Mix rice with remaining ingredients, folding in the whipped cream last. Pile in sherbet glasses, chill, sprinkle generously with coconut and serve very cold, 4 servings.

**Peach Bloom Salad**  
(The Envy of Georgia Trees)  
12 canned peach halves  
1 pkg. cream cheese

**When Eggs Are Plentiful**  
When the hens lay plentifully, and their yield is low-priced, include this perfectly delicious egg dish in your luncheon menu.

**Another Relief Discarded**  
Exhaustive tests made recently definitely prove that no harmful reaction takes place when canned grapefruit is left in the can, after the metal of the can do not "war" as we used to believe, so relegate that belief to the past along with outmoded ideas that "night air is harmful", "shell-fish and milk should not be eaten at the same meal," etc.

**Shirred Eggs Pimiento**  
Butter individual ramekins or shallow baking dishes. Pour 1 tablespoon cream or rich milk into each dish. Add a layer of chopped cooked meat—ham or liver is recommended. Sprinkle with salt and pepper. Slip an egg into each dish; dot with a bit of butter; season again; garnish with strips of canned pimiento. Place the baking dishes in a shallow pan, and pour about an inch of water in pan. Set pan in moderate oven (375 degrees F.) and bake until egg whites are firm (20 minutes).

**Orders Signed by Judge Bagley**  
The suit has been dismissed, in the action between Christian Ritter and Oscar Kuhns, executors of the John Ritter estate, vs. Harvey Mahoney.

In the case of Martin Bernards vs. the Commissioners of the City of Orengo, it is ordered that the petition be dismissed, and that the defendants have judgment against the plaintiff for their costs, a sum of \$15.50.

Mary Oden was found to be in default in her suit with Charles Smith and wife.

**PROBATE COURT**  
Petitions Filed  
A petition filed by Lillian Thyng and Kate Munthe, daughters of Mary Stitt, states that Mrs. Stitt is incompetent due to her age and mental and physical infirmities and is not able to conduct her affairs. They ask that a time and place be fixed and appointed for a hearing when just cause should be shown as to why an order should not be made appointing Carl P. Munthe as the guardian of her person and estate.

**Orders Signed by Judge Templeton**  
It has been ordered that the administratrix of the estate of Louis Powers, and her bondsmen be discharged, and the estate closed. The estate of Erwin Ritter has been closed.

January 18th is the date set for the hearing of Mary Stitt, when she is to appear and show cause, if any, why Carl P. Munthe should not be appointed her guardian.

**HITEON NEWS**  
The D. J. Nelson family spent New Year's Day in Portland at the Crandel home.

Elizabeth Struthers spent several days last week in Portland as the guest of Miss Maureen Rice.

Vincent Willoughby had the misfortune to chop his big toe almost off. Dr. Mason found it necessary to take four stitches.

The Misses Vivian and Ardis Nelson and Elizabeth Struthers attended the C. E. watch party at the Riley home near Beaverton.

X-rays taken of Mr. Doyle's eye showed several pieces of steel in it. An operation was performed on the eye just before Christmas and Mr. Doyle is recovering at the Veterans' hospital in Portland.

**Oregon State News**  
Krosman brothers have purchased 3,000,000 feet of timber west of Cascade, and will have most of the logs trucked to Lebanon for manufacture into lumber.

Pacific Co-operative plans to build a receiving station at Roseburg, which will serve as an outlet to poultry producers in Douglas and Coos counties.

The dairymen of Wasco and Hood River counties in Oregon and Clatsop County of Washington have formed a Mid-Columbia Co-operative Creamery Association. They plan the construction of a plant at Hood River.

# The Cook's Nook

## Decorative Dishes Are Pleasing To Both the Stomach and the Soul

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## Where To Go

**REBEKAH CLUB**  
The Rebekah Needle and Social Club will hold their monthly meeting Friday (today) at the home of Bertha Wilson in Beaverton. A pot luck lunch will be served at noon.

**REBEKAH CARD PARTY**  
The Rebekah Needle and Social club are giving a card party Friday evening, January 8, in the L.O.O.F. hall. Refreshments and prizes. Admission 25 cents. Everybody welcome. Adv. e 5

Due to an error in the date as printed last week, we are glad to make the correction this week. The party is being held tonight (Friday, January 8) and everyone is cordially invited to attend.

**MICHIGAN CLUB CARD PARTY**  
The Michigan Society is sponsoring a card party Friday evening (tonight) at Sunnyside Hall, East Thirty-fourth and Yamhill streets, Portland. Dancing and refreshments. Everyone is invited, and is assured of having a good time. Adv

**BEAVERTON P-T-A MEETING**  
Monday, January 11, is the date set for the next meeting of the Beaverton Parent-Teachers' association. An interesting program has been prepared, and everyone interested in Parent-Teacher work is cordially invited.

**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. Rose Stevens, N. G.

**NOTICE TO CREDITORS**  
In the Matter of the Estate of Scott Smith, Deceased  
NOTICE IS HEREBY GIVEN that the undersigned has been appointed administratrix of the estate of Scott Smith, deceased, by the County Court of the State of Oregon for Washington County, and has duly qualified. All persons having claims against said estate are required to present the same to the administratrix at 926 American Bank Building, Portland, Oregon, on or before six (6) months from the date of first publication of this notice.

Dated and first published, December 25, 1931.  
Date of last publication, January 22, 1932.  
Elmira Whitford, Administratrix of the Estate of Scott Smith, Deceased.  
McCamant, Thompson & King, 926 American Bank Building, Portland, Oregon, Attorneys for Administratrix.

**Church of Christ**  
G. W. Springer, minister  
Next week will be nature study week for the bible school. Sister E. Hall will give a short talk on the subject during the Sunday school program. There was a good attendance in the school last Sunday. Remember opening exercises begin promptly at 9:45 a. m.

Next Tuesday will be the regular missionary meeting and silver tea. Sister Lewis will continue the book report.

Christian Endeavor is at 6:45 p. m. Promptness at this meeting is also urged.

At 11:00 a. m. Mr. Springer will preach on the topic "An Approach To God." At 8:00 p. m. the subject will be "Turning Away From Christ."

**Bethel Church**  
Rev. Charles F. Clarke, Pastor  
Mr. Clarke will begin a series of sermons next Sunday morning entitled "Morning Walks with Jesus." This Sunday the topic will be "With Jesus along the Highways of Life." There will follow "Beside the Fields with Jesus," "Walking the Road through Samaria with Him," "Climbing the Mountain with Him," and "Going into the Desert with Him."

Sunday at 7:30 p. m. the topic will be "Saints—How Do They Get That Way?"  
The Church School meets at 9:45 a. m. and Intermediate and Senior Endeavor Societies at 6:30 p. m.

**Methodist Church**  
Rev. L. C. Poor, Minister  
Sunday School at 10:00 a. m. Preaching by the minister at 11:00 a. m. Subject, "Highways and Hedges." The minister desires to meet the official members for a few minutes after this service.

Preaching at 7:30 p. m. by the minister. Subject, "China of Today." This will be illustrated by many new pictures.

Ladies' Aid every Wednesday.

# CHURCH ANNOUNCEMENTS

## St. Cecilia Church

Sunday Masses, 7:40 a. m., and 10:30 a. m.  
Sunday Christian Doctrine, 8:30 a. m., and 9:30 a. m.  
Saturday Confession, 3:30 p. m., 4:30 p. m., 7:30 p. m., and 9:00 p. m.  
Weekday Mass, 8:20 a. m.

## ON OREGON FARMS

Baker—Sulfur, applied at the rate of 100 pounds to the acre, increases the yield of alfalfa on Baker county farms from 50 to 100 per cent. This has been proved in trials carried on during the past four years, according to P. T. Fortner, county agent. Sulfur has now been applied to more than 800 acres of alfalfa in the county, increasing the yield at least a ton or more of hay per acre at a sulfur cost of \$2.50 per acre. On the basis of \$7 hay, this brings an increased return to alfalfa producers of \$5000 annually for a four-year period.

Eugene—Demonstration trials to compare Austrian winter field peas with vetch as an orchard cover crop are being carried on in Lane county again this year. Orchardists co-operating in these trials with O. S. Fletcher, county agent, are Roy Woodruff, E. G. Cleverdon, Frank B. Harlow, James Gardens, Chase Gardens, all Eugene, and McKenzie Blossom farm, Springfield. Former trials of this nature have been non-conclusive, Fletcher says. Where the peas were planted without a companion crop they made an excellent growth, apparently better than vetch, but where sown with a gram crop they smothered out worse than the vetch.

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

**MICKIE SAYS—**  
MR. BUSINESS MAN, DO YOU LIVE IT WHEN YOUR CUSTOMERS BUY GOODS OUT OF YOU, THAT THEY COULD HAVE JUST AS WELL HAVE BOUGHT OF YOU? THEN YOU KNOW HOW WE FEEL WHEN YOU SEND US YOUR PRINTING ORDER AWAY!

If they don't print it, we will!

**INK**

**What's New in the New Chevrolet Six**

When you read what's new in the new Chevrolet Six, you, too, will agree it's the Great American Value for 1932. Syncro-Mesh and Free Wheeling combined for the first time in a low-priced car! Engine and chassis improvements that raise performance to new heights of power, speed and smoothness! The finest Fisher bodies Chevrolet has ever introduced. And the same qualities of reliability and economy that have won the approval of millions of Chevrolet owners. All these you will find in the new Chevrolet Six at one of the lowest prices in the market! That's why the new Chevrolet Six is called the Great American Value for 1932!

**Syncro-Mesh Transmission**  
Syncro-Mesh permits you to shift gears with marvelous quickness, quietness and ease. It even enables you to shift rapidly from high back into second, any time you want to use the braking force of the engine.

**A Smoother, Improved Six-Cylinder Engine**  
Chevrolet now has down-draft carburetion, new cylinder head, manifold, counter-balanced crankshaft and rubber mounting, increasing power 20 per cent to 60 horsepower.

**Simplified Free Wheeling**  
To take advantage of Chevrolet's Free Wheeling, simply press a button on the dash. Until you pull it out again, you "Free Wheel." You coast when your foot is off the accelerator. You shift with magical ease.

**65 to 70 Miles an Hour with Faster Acceleration**  
Vital new features in Chevrolet's six-cylinder engine enable it to develop 65 to 70 miles an hour. Stop watch tests show an acceleration from 0 to 35 miles in 6.7 seconds.

**Stabilized Front-End Mounting**  
Chevrolet's exclusive method of mounting front fenders, lamps, double tie-bar and radiator securely to the frame stabilizes the front-end and insures steadiness when traveling over rough roads.

**Smart New Fisher Bodies**  
Chevrolet's new Fisher bodies are the smartest ever to appear in the low-price field. Furthermore, Fisher craftsmen have added new elements of strength, quietness and solidity to the wood-and-steel construction.

**Smoother Operation . . . Distinctive New Front-End Appearance . . . An Improved Clutch . . . Down-Draft Carburetion . . . Counterbalanced Crankshaft . . . Finger-Touch Front Seat**

**PRICED AS LOW AS \$475**  
All prices f. o. b. Flint, Mich. Special equipment extra. Low delivered prices and new GMAC terms. Chevrolet Motor Company, Detroit, Mich. Division of General Motors

**THE GREAT AMERICAN VALUE FOR 1932**

SEE YOUR DEALER BELOW

**STIPE'S GARAGE**

Beaverton. Grates

## A New Seasoner for Steak



**By Jane Rogers**

THE next time you want to serve a particularly delicious steak, try using a small amount of sugar as one of the seasoners. Without sweetening, the sugar seals the juices behind a crisp, brown crust, and thus preserves every bit of the flavor. Select a thick steak and sub into it a mixture of one teaspoon each of salt and sugar and one-fourth teaspoon pepper. Brush a hot skillet or broiler with fat and place the steak to cook. Turn now and then until done to your taste. Serve on a hot platter, dotting butter over the meat before serving.

## PAPER IS VINDICATED AS WEATHER RAGES

The Putnam County Herald, S. Haden Young, editor; recently won a notable victory in a sustained effort to bring about a needed improvement in Cookeville, Tenn. Owing to lack of rainfall at Burgess Falls, the power source, an emergency light plant was necessary, otherwise the community might be plunged into darkness at almost any time.

Front page boxes and other articles calling attention to the danger were couched in vigorous language. Many readers were disposed to resent Editor Young's methods, claiming that it was bad policy to give publicity to the city's deficiencies. Knowing that an object lesson was sure to come, Mr. Young eased up in his campaign.

The lesson came when the city was put to the inconvenience of some lightless nights. Then the city officials got busy and provided for

## BETH SAYS...

Coffee imparts a delicious and unusual flavor to pies, cakes and puddings. Add half a cup of fresh black coffee to your favorite recipe.

the appropriation that would insure an emergency plant. Now the citizens of Cookeville have a decidedly increased respect for the Herald and its editor.