

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mrs. Julius Wedeking and son Julius spent last Tuesday with friends and relatives in Oregon City.

Mrs. August Dallmann was quite ill at her home last week for a few days. She is much improved at this writing.

Miss Olive Loring of Hillsboro has been a guest during the past week of her friend, Miss Mable Van Kleek, Pleasant Valley road.

Mr. and Mrs. Robert Pomeroy and family spent Sunday afternoon with Mrs. Pomeroy's parents, Mr. and Mrs. S. C. Sparks of Portland.

Mrs. Lilly M. Bierly and daughter Mrs. Ethel McCormick who are spending the winter months in Hillsboro, were at their Kinton home Thursday afternoon.

Mr. and Mrs. E. L. Cox, S. H. Pomeroy, and Everett C. Wright attended the Brotherhood meeting of the Evangelical churches in this district held at the Laurel church, Tuesday evening of last week.

Mrs. J. C. Snider and son Lester were in Portland Wednesday and called on Mr. Snider who is still in Emanuel hospital where he is recovering from an operation. The rest of the sick ones are doing as well as can be expected.

A series of revival meetings is to begin at Mountain Home Evangelical church Tuesday evening, Jan. 19. The pastor, Rev. W. E. Simpson is to be assisted by Presiding elder, Chester Paul Gates of Portland.

Miss Marie Mayer of Portland was a guest Sunday at the home of Mr. and Mrs. August H. Dallmann. Miss Mayer is a friend of Miss Luella Dallmann, who was home from Beaverton for the day. Miss Winifred Weibel, who has been visiting the Dallmanns, went to Hillsboro Sunday evening to make a visit.

The "Loyal Scouts" and "Class in the Corner," organized classes of the Kinton Sunday school, will hold a joint meeting this Saturday evening, January 16th, at the home of Mr. and Mrs. J. J. Van Kleek on Pleasant Valley road. All members of these classes are urged to be present, as a good time is in store for them.

The following, who have been guests recently of Mr. and Mrs. Zack Martin, Reedville road, have returned to their homes: Mrs. Ellis Frink and son Ellis Jr., Martin Wilson of Lodi, Calif., Mr. and Mrs. Herbert Martin and son of Gardibaldi, Or. Mrs. Frink and son expect soon to leave for South America, where Mr. Frink has employment.

The Kinton grange was represented in Hillsboro at the joint installation of four of the Washington county granges, viz: Ledy, Washington, Aloha and Hillsboro granges. Those from Kinton were Mr. and Mrs. Charles VanKleek, Mr. and Mrs. Leland Flint, Mrs. E. L. Cox and Mrs. Edie Dorland. A most enjoyable time was enjoyed by all who attended.

ALOHA-HUBER

Dorothy and Irene Frost visited at the Svard home Sunday.

Mr. and Mrs. Harry Brownrigg were visitors in Portland on Saturday.

Steven Black visited over Saturday and Sunday with his son in Portland.

Mrs. Harry Weaver was a luncheon guest of friends in Portland, Saturday.

Mrs. Joe Bush and Mrs. E. C. McElroy were county seat visitors on Tuesday.

Guy Doughty and his mother spent Tuesday evening at the Joe Bush home.

Mr. and Mrs. Andrew Denholm of Portland visited at the home of Mrs. Esther Livermore Sunday.

Mrs. Nault and daughter Anna, and Mrs. Stacey, all of Stacey Ave., were Portland visitors Saturday.

Mr. and Mrs. Wheeler Beattie entertained friends from Portland Sunday in honor of Mr. Beattie's birthday.

Mrs. Tom Sullivan has returned from the Jones hospital, where she has been receiving treatments for leg ulcers.

Quite a number from here belonging to Beaverton Rebekah lodge attended the Hillsboro Rebekah meeting Tuesday evening.

Ira Lee has returned from a visit with his brother in Montana. He reports 18 feet of snow and a temperature of 7 degrees below zero.

About 25 members and officers of the Aloha Grange attended the joint installation of the Washington, Cedar Mill, Aloha, and Hillsboro granges, held in Hillsboro last Saturday.

ALOHA-HUBER SCHOOL

Peggy Sivard Helen Reynolds

Delores Emery was absent Tuesday.

Marjorie Baker was ill and confined to her home, Monday.

The State tests will be held Thursday and Friday of this week.

The rooms in our school having forty perfect days will have a

holiday Friday, January 15.

The P-T. A. meeting is to be held Tuesday, January 19, at 7:30 p.m.

The election of new news reporters will be held Monday at the Civic League meeting. Helen Reynolds and Peggy Sivard were the former reporters.

The Civic League met Monday, January 11. The President, Melva Jean Tuttle, called the meeting to order. We opened with the usual song, "Hail, Hail, The Gang's All Here." The Sixth grade gave a play entitled "How Boots Befooled the King." The closing song was sung and the meeting was then adjourned. Everyone is welcome to these meetings.

HUBER

Rena Balch is recovered from her recent operation.

Mr. Cunningham is slowly recovering from his illness.

Mr. J. T. Hadley is slowly recovering from his second operation.

Mr. and Mrs. Robert Storrey are the proud parents of a new baby boy.

We are all glad to see Mrs. D. Shaw well again after her long illness.

Visitors at the Dan Shaw home New Year's day were Mr. and Mrs. L. Shaw.

Mrs. Percy Lawrence and children are spending a week visiting friends at Carlton.

Roberta Whitley spent Christmas week visiting at the A. Allen home in Portland.

The Going family were dinner guests at H. Whitley home New Year's Day.

Miss Pat Jackson's fiancé went back to Honolulu after a brief visit over Christmas.

Mr. and Mrs. Al Chapman were visitors at the J. Dodd family on Sandy Boulevard.

The J. O. Larson family were visitors of the A. Vidlund family of Portland, recently.

Mrs. J. T. Hadley and Mrs. J. O. Larson attended a show in Portland this week.

Mrs. Yarbrough was a New Year's visitor over the week-end at the J. T. Hadley home.

Mrs. Going is reported as much improved in health. She is staying with friends in Portland.

The J. O. Larson family were dinner guests at the A. Anderson home in Portland New Year's day.

Mr. and Mrs. Dasches had as their dinner guests last Sunday Mr. and Mrs. Spaulding from Portland.

Mrs. J. A. Erickson is at home again after an extended visit with her son, Elmer Erickson of Oakland, Calif.

The J. O. Larson family were dinner guests at the C. Poulson family on Powell Valley Road last Sunday.

Visitors at the J. O. Larson home the past week were Mrs. Miller, Mr. and Mrs. Chapman, and the Whitley family.

New Year's eve visitors at the C. Beckett home were Mr. Orville Kennett and Miss Texi and Cherman Boystrick from Salem.

Visitors at the H. Whitley home the past week were Mrs. A. Allen, Mrs. Ann Thomas and son, Mrs. J. O. Larson and Mrs. Jackson.

Mr. and Mrs. Al Chapman went to visit their nephews Mr. Ashmore and Mr. Coulees and their families at Tigard New Year's Day.

The carol singers at Huber Christmas eve were the D. E. Reed family and their children. Those that had the pleasure to hear them enjoyed it very much and hope they will come again.

HITEON NEWS

The road maintenance crew was busy on the roads in this district, Saturday.

Mr. and Mrs. C. W. Struthers and Kenneth Struthers were Saturday visitors in Hillsboro.

Mrs. Meta Christensen and little Betty Jean returned home last week from St. Vincent's hospital.

Mrs. C. W. Struthers and Miss Dorothea Struthers were calling at the Haggerty home Monday.

Mr. and Mrs. N. P. Nielsen of Tigard entertained the following guests at dinner Wednesday evening: Mr. and Mrs. J. L. Haggerts, and Mr. and Mrs. C. W. Struthers and family.

COURT HOUSE ITEMS

The automobiles of Earl Bell and Albert Bucher collided on Farmington road at the Hazeldale Store where the Cooper mountain road and Farmington road join.

G. Burger, driving west on highway near Witch Hazel, was hit by a car traveling in the opposite direction. As they passed, the other car swung in too close and hit Burger's hind rim and tire.

While Wm. Petch was driving in Forest Grove, and just as he turned off the highway, a small girl walking along the road kept getting near. He tried to avoid hitting her

by crowding outside of the road, but hit her with the fender. She got up and ran. He caught up with her, but she would not tell who she was.

ARRESTS
Kenneth Jansen and Frances Vanlom: charged with the larceny of grain. A fine of \$100 each was imposed and paid.

John D. Shorb, charged with insanity.

Orther Brokaw: charged with the possession of wine. He is out on bail.

CIRCUIT COURT
Madeline Ruth Kraft, a minor, by Arnold E. Kraft, her guardian ad litem, vs. Gertrude M. Gore: action for money. On account of being run over with Miss Gore's car, and being permanently disfigured for life, asks for \$25,000 and doctor and hospital bills to the amount of \$560.

Tualatin Co. vs. A. W. Buchanan et ux: mortgage foreclosure.

Clara M. McPherson vs. Chas. M. McPherson: suit for divorce. The plaintiff charges desertion.

A. M. Bloch vs. Elwood Smith: action for money.

Lulu Clayton vs. Robina L. Boardman: suit to quiet title.

E. J. Kuratli vs. Aloha Finance Corporation: action for money.

MARRIAGE LICENSES
August H. Hansen, Hillsboro, and Mrs. Maud Matilda Anderson, Cornelius.

PROBATE COURT
Petition to the court to have W. W. Hollingsworth appointed to conduct the administration of the estate of Charlotte D. Schaffenberg, deceased.

Petition to have the estate of John Alexander, deceased, admitted to probate.

Orders Signed by Judge Templeton
Manuel E. Watson was appointed administrator of the estate of Mary E. Watson, upon his filing bond in the sum of \$200.

E. J. Kuratli, Wilford W. Phillips and A. E. Griffith are appointed appraisers of the estate of L. R. Green, deceased.

Monday, the 15th day of February, at 10 a.m., is the time set for the final hearing in the Herman Trebas estate.

REAL ESTATE TRANSFERS
Douglas McChesney et ux to Joseph W. Kienzie et al, 1.18 acres Anthony W. Hart, Cl. 60, T. 1 S. R. 1 W.

E. H. Simpson et ux to G. S. Simpson, 50 acres, Sec. 21, T. 2 N., R. 2 W.

G. S. Simpson to Clarence H. Gonyon et ux, 50 acres, Sec. 21, T. 2 N., R. 2 W.

Walter C. Hoffman et ux to J. H. Hoffman et ux, 10 acres Sec. 5, T. 2 S., R. 3 W.

Charles Edwin Benson to The United States Nat'l Bank of Portland, Lot 6, Tigardville.

Clara E. Carlson et vir to Elmer Jones, 6.73 acres Sec. 34, T. 1 N., R. 3 W.

Bernardina Vanderzanden to Walter R. Hanna et ux, 110.41 acres, Sec. 10, T. 1 N., R. 4 W.

Eric Jacobsen et ux to Helen Feldman, Part lot 365, Johnson Est. Add. Beaverton-Reedville.

Where To Go

P-T. A. DANCE
The P-T. A. are sponsoring a dance, Saturday evening in the High school gymnasium. Sappington's 4-piece orchestra will furnish the music. Delicious refreshments will be served.

KINTON LADIES AID
The regular monthly meeting of the Kinton Ladies' Aid society will be held Wednesday afternoon, January 20, at 2:00 o'clock at the Kinton church. There will be work and all ladies in the community are invited to be present.

THREE LINK ASS'N.
The Three Link Association of Washington County will hold their quarterly meeting Friday evening, January 22 in the Beaverton High school. The Beaverton Oddfellow and Rebekah Lodges will be hosts.

MICHIGAN CLUB CARD PARTY
The Michigan Society is sponsoring a card party Friday evening, Jan. 22, 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

ODDFELLOW DANCE
The Oddfellow Social Club are giving a dance January 30 in the Aloha Grange hall. Cafeteria lunch will be served.

BENEFIT CARD PARTY
The Beaver Social Club and the Masonic building Association are giving a card party, Saturday night, January 30. Receipts will be turned over to the Beaverton relief committee.

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.

The Cook's Nook

COOKIES! COOKIES! AND MORE COOKIES!

Cookies are "in" again! Not that they ever went completely out of the minds and consciousness of those who know what is good to eat—but they did suffer a relapse owing to the decline of the cookie jar. Now, as everybody who did a bit of gift shopping during the holidays must know, manufacturers have brought back the cookie jar, a bit modernized, perhaps, but still the cookie jar. And high time, too, to revive the good old American custom of keeping cookies always on hand!

Mothers of one—or two or more—appreciate cookies because they are easy to make, just right to pack in the lunch box, to pass out when a snack is needed, to make a glass of milk go down without threats and tears. Nutritionists smile upon them because they tend to be less concentrated than most cakes and require thorough chewing, and because those which contain dried fruits and whole grain cereals, contribute needed iron, calcium and phosphorus to the dietary.

Children like cookies because they are easy to carry at play, because Mother will allow them between meals, and because they taste good. Enlightened homemakers—and aren't we all?—know too much to spend an entire morning rolling out a three-days' supply of cookies; they want a recipe which can be dropped instead of rolled, that's easy to mix and make, and will fit into the kind of menus their families like best.

The following recipes pass on all counts, especially recommended are those that contain not just flour, fat and sugar, but dates and cereal, one of the best of all health combinations.

Honey Date Bars
1 cup (½ pk.) pasteurized dates
½ cup nut meats
1 cup strained honey
2/3 cup flour
½ tsp. baking powder
¼ tsp. salt
2 eggs

Cut dates (pitted) in sixths; chop nuts coarsely. Mix and sift dry ingredients. Beat eggs; beat in honey gradually; stir in dry ingredients, dates and nuts. (Use whole wheat flour if you prefer.) Spread mixture over the surface of a shallow pan which has been lined with oiled paper. Bake in a moderate oven (350° F.) for about 30 minutes. Remove from pan and when cool cut in bars. 18 bars.

Cocoanut Peanut Drops
2 cups flour
2 tps. baking powder
¼ cup butter
¼ cup peanut butter
¼ cup sugar
1 egg
½ cup milk
½ tsp. lemon extract
½ tsp. vanilla
1 cup shredded cocoanut

Mix and sift flour, baking powder and salt together. Cream shortening and peanut butter together, add sugar gradually, then the well beaten egg. Add flour mixture and milk alternately to this mixture. Add flavoring and cocoanut reserving 3 tablespoons cocoanut to sprinkle over the top of cookies before baking. Drop by teaspoonsfuls on well oiled baking sheet. Bake 12 minutes in a moderate oven (350° F.) 40 cookies.

Buttermilk Bites
1 cup white flour
2 tps. baking powder
¼ tsp. soda
¼ tsp. salt
1 cup whole wheat flour
½ pk. pasteurized dates
½ cup shortening
1 cup brown sugar
1 egg
1/3 cup buttermilk*
1 tsp. vanilla

Sift white flour, baking powder, soda and salt together. Add whole wheat (or graham) flour. Mix dates through dry ingredients with finger tips. Cream shortening, add sugar gradually, then beaten egg. Add dry ingredients alternately with milk. Add vanilla and beat until well mixed. Drop by teaspoonsfuls 2 inches apart on well-oiled baking sheet or inverted pan. Bake in a fairly hot oven (400° F.) for about 10 minutes. Makes 36 small cookies.

*Use sour milk or sweet if preferred. If sweet milk is used, omit soda, and increase baking powder to 3 teaspoons.

Tutti Frutti Squares
¾ cup flour
1½ teaspoons baking powder
¼ tsp. salt
½ pk. pasteurized dates, sliced
1 cup nut meats
1 pk. orange peel (4 oz.)
1 pk. sliced candied lemon peel (4 oz.)
1 pk. sliced candied citron
2 eggs
¾ cup sugar
3 tps. fat
1 tsp. vanilla

Mix dry ingredients and sift them over the fruit and chopped nuts, distributing the fruit through flour with the finger tips. Beat the eggs; beat in sugar gradually. Add melted fat, then flour, fruit and vanilla. Spread mixture ½ inch thick in a well-greased shallow baking pan. Bake in a slow oven (325° F.) for ¾ to 1 hour. When cool cut in squares and roll each in powdered sugar. Makes 25 squares.

WHEN EGGS ARE SCARCE
Even if the hens decide to go on

a winter vacation, and eggs are high-priced or scarce, you needn't give up cakes. There are any number of good eggless cakes, but one of the best is Economy Date Cake. The dark chewy fruit gives a certain richness to the cake it might otherwise lack because of the absence of eggs.

Economy Date Cake
2 cups flour
½ tsp. salt
4 tps. baking powder
½ cup nuts
½ cup milk or orange juice
1 pk. pasteurized dates, sliced
2 tps. candied orange peel*
¼ cup shortening
1 cup light brown sugar

Sift dry ingredients together. Cream shortening; add sugar gradually, then nuts and fruit. When thoroughly mixed, stir in dry ingredients alternately with the milk. Bake in a square cake pan in a moderate oven (350° F.) for about 45 minutes. Spread with Orange or Mocha Frosting. Cuts 16 pieces.

*Orange peel may be omitted.

"PEP" FOR PALLID DISHES
That creamed dish of eggs, vegetables, or the entree served with white sauce is liable to look uninteresting or pesty unless you garnish it attractively. For "pepping up" the pallid dish, strips of canned pimiento will turn the trick and add a bit of spicy flavor besides.

BALANCING THE '32 BUDGET
The time to balance the budget for the new year is before, not after! To keep your ledger free from red ink, remember to include dried fruits in the menus. Their concentrated virtues are an economy measure and your meals will be improved from the health standpoint as well.

"BLUSHING" HARD SAUCE FOR THAT MODEST PUDDING
Who ever thought the regulation hard sauce could be varied, and what's more, made decorative? Well it can—can be turned into "blushing" hard sauce and tinted a delicate color without artificial means with the use of cranberry sauce!

Four tablespoons of cranberry sauce will be enough. Cream a fourth-cup of butter until very soft then stir in a cup of confectioner's sugar gradually. As the mixture becomes stiff, stir in the sauce, a tablespoon at a time. Add a half teaspoon of sherry flavoring (or vanilla) if you like. Stir vigorously, pile the sauce in a mound in serving dish and chill.

SALADS IN WINTER
Do not allow yourselves to get out of the "Salad a day" habit this winter. In summer, when so many salad ingredients are to be had, there is little danger of our forgetting the salad. In cold weather, we may slip if we are not careful.

But there are still plenty of salad ingredients at hand. Lettuce, celery, dates, nuts, oranges, bananas, apples, cabbage, onions, and canned fruits and berries are always available.

Try this delicious salad, for example: Six orange sections, three or four stoned dates stuffed with nut meats—served on crisp lettuce. Or cut two slices of seedless orange thick, and place a thin slice of Bermuda onion between them. Garnish with sliced stuffed olives and serve on the proverbial lettuce.

For a third winter salad, dip four or five orange slices in slightly warmed honey which has been placed in a saucer. Then dip both sides of slices in cocoanut, arrange on lettuce and dot with bits of canned or maraschino cherry.

Cabinet Pudding
2 cups milk
1 cup coffee
3 eggs
1/3 teaspoon salt
1 teaspoon powdered cinnamon
¼ teaspoon powdered nutmeg
½ teaspoon powdered clove
1 cup chopped dates
1½ teaspoons melted butter
Sponge cake
1/3 cup sugar

Beat the eggs, add sugar and spices and pour in the milk and coffee, which should be heated together; add butter. Thoroughly oil a mould and sprinkle it with the dates chopped fine, and put in a layer of the sponge cake. Strew over this a few more of the dates, continuing in this way until all have been used, and the mould is three-fourths full. Pour the mixture over this, cover and steam an hour. Serve with a sauce. (Stale sponge cake, or a mixture of odds and ends of cake, may be used.)

Rice Pudding
¾ cup unpolished rice
¾ cup sugar
¼ teaspoon salt
1½ cups freshly brewed coffee
2 cups milk
1 teaspoon vanilla extract or rose extract

Wash the rice and place in a well-oiled pudding dish. Add sugar, salt, extract, coffee and milk, stir thoroughly and set in a slow oven, not more than 300 degrees F. Stir every 20 minutes for three times, then cover and bake gently an hour longer. Serve with sweetened whipped cream, plain cream or caramel sauce.

The section of the Oregon Coast highway south of Port Orford known as Linville Mountain hog back, is being widened to 30 feet and the sharp curves eliminated by the State Highway Department.

CHURCH ANNOUNCEMENTS



Methodist Church

Rev. L. C. Poor, Minister

Sunday school at 10 a.m.

Preaching at 11 a.m.

Preaching at 7:30 p.m. by the minister. Subject, "Passing the Buck."

Ladies' Aid every Wednesday afternoon.

Mid-week service, Wednesday at 8 p.m.

St. Cecilia Church

Sunday Masses, 7:40 a.m., and 10:00 a.m.

Sunday Christian Doctrine, 8:30 a.m., and 9:30 a.m.

Saturday Confession, 3:30 p.m.

LEGAL NOTICES
CALL FOR BIDS

Sealed bids will be received at the office of the undersigned by the Town Council of the Town of Beaverton until 7:30 P. M. of January 25, 1932, for any part or all of an issue of ten thousand dollars (\$10,000.00) refunding improvement bonds, and opened immediately thereafter.

Said bonds will be dated Jan. 2, 1932, and will mature on Jan. 2, 1942, and bear interest at the rate of 6% per annum payable on the second day of January and July of each year, and are subject to redemption on call at any interest payment date after one year. Said bonds will be issued in denominations of \$500.00 and carry a pledge of the full faith and credit of said town.

No bids will be accepted for less than par and accrued interest and the right is expressly reserved to reject any and all bids.

Lela L. Richey, Recorder. c6-8

NOTICE TO CREDITORS
In the Matter of the Estate of Scott Smith, Deceased

That the undersigned, duly appointed administratrix of the above named deceased, has filed in the above entitled court and cause his final account and report as such, and the court has fixed the 15th day of February, 1932, at the hour of 10 o'clock A. M. of said day, and the court room of the above entitled court in Hillsboro, Oregon, as the time and place for hearing objections to said final account, and for the final settlement of said estate. Dated this 12th day of January, 1932.

Doy Gray, Administrator of the Estate of Herman Trebas.

Hare, McAllear & Peters, Attorneys for Administrator. adv c-7-11

DOG LICENSE NOTICE
Dog Licenses for the year 1932 are now due and payable at the office of the County Clerk.

License fees for dogs over 8 months old and owned or kept over 30 days are:

Male dog, \$1.00; Female Dog, \$1.50; (Spayed Female Dog, \$1.00. After March 1st, 1932, a penalty of \$1.00 accrues to the foregoing fees.

Licenses may be ordered by mail. State the name and address of the person to whom the license is to be issued, and the sex of the dog.

Edw. C. Luce, County Clerk, Hillsboro, Oregon. c-7-8

They're Dough-Boys!



When the little woman decides to go home to mother, the college-bred man of the future can be nonchalant! A course in plain and fancy cooking for men has been decided on by members of the Alpha Delta Phi House on the University of Chicago campus, just to strike a blow at old man Depression. On "cook's day off" they cook their own.

The boys even bake their own biscuits these days. But the course in