

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mrs. Bertha Shaver and family went to Portland Sunday afternoon and attended a church service.

Mr. and Mrs. George Newell of Portland spent Sunday with Mrs. Newell's father S. H. Pomeroy.

Mr. and Mrs. George Snider and family spent Sunday afternoon with Mrs. Florence Larkin of Scholls.

George Snider sold a car load of onions during the past week and they were delivered by truck the last of the week.

Mr. and Mrs. Lawrence W. Crowder of Scholls were visitors last Tuesday at the home of Mr. and Mrs. E. L. Cox.

Mr. and Mrs. T. A. Thomas of Portland visited with Mr. and Mrs. Everett Wright, at their home on Cooper mountain, last Wednesday.

Mr. and Mrs. Joseph Flint and Mrs. E. L. Cox attended the regular meeting of the Beaverton Rebekah lodge held last Tuesday evening.

Miss Ida Bucher and Mr. and Mrs. Clarence Ballard and son of Portland were Sunday visitors at the home of their father, F. A. Bucher.

Mr. and Mrs. Dock Hunt and son of Portland, were guests last Wednesday of their parents, Mr. and Mrs. Walter Leachman, Pleasant Valley road.

David Davison and grandson of Idaho, were guests during the past week at the home of his parents, Mr. and Mrs. William Davison, Pleasant Valley road.

Easter Sunday, March 27th, will be observed by the Sunday school. A musical and literary program is being prepared by the teachers and officers of the school.

Miss Mary Berry of North Plains was calling on old friends and neighbors around town the last of last week. Miss Berry formerly resided on the Sherwood road.

A meeting of the school directors was held at the school house last Thursday evening and matters of importance were discussed and plans for the coming year were taken up.

Measles, S. H. Pomeroy, E. L. Cox and Everett Wright attended the monthly meeting of the brotherhood held Tuesday evening at the home of Mr. and Mrs. C. S. Haynes of Mountain Home.

Mrs. Arthur Mooney and son Arthur, Jr., spent Saturday as guests of Mrs. Mooney's parents, Mr. and Mrs. Frank C. Eluke. They returned to their home in Portland the first of the week.

Regular monthly meeting of the Kinton Ladies' Aid society will be held at the church Thursday afternoon at 2:00 o'clock. All ladies are invited to be present. Come prepared to sew as there will be work.

W. M. Brooks of Waldport arrived during the past week at the home of his daughter, Mrs. Elizabeth Wright. Son after his arrival he was taken ill, but he is comfortable at this writing. Mr. Brooks is 79 years of age.

Mrs. Harriett Ford of Laurel View spent the week-end with Mr. and Mrs. Emory VanKleeck. The following were also guests during the week: Mr. and Mrs. William Thompson and two children and Mr. and Mrs. Erwin, all of Portland.

A number of the officers and members of the grange met at the hall Tuesday morning, with hoes, rakes, and necessary tools to clean up the grounds and set out some trees, flowers, etc. The grounds were greatly improved in appearance.

About 30 of the neighbors and friends of Mrs. Louise VanKleeck who lives on Pleasant Valley road, walked in on her Saturday evening unannounced and a most pleasant evening was spent, the chief diversion being cards. Refreshments were served during the evening.

Mr. and Mrs. Robert Pomeroy spent last Friday evening at Mrs. Pomeroy's sister's home, Mrs. Geo. Goodrich of Portland. The family of S. C. Sparks were gathered there to celebrate the 75th birthday of Mr. Sparks. Birthday dinner was served. In the center of the table was a large birthday cake with the required number of lighted candles.

HITEON NEWS
Chester Robinson recovered his stolen bicycle the day after it was taken.

Mrs. Sophia Olson and Miss Maible Olson of Portland spent Friday with Mrs. Jenny Davies.

The other old farm horse died on the Handy place and they purchased a new team Friday near Forest Grove.

Mr. and Mrs. Roy Lietz of St. John's spent the week-end with Mr. and Mrs. Lietz parents, Mr. and Mrs. J. L. Haggerty.

Mrs. Parker Downing, Mrs. Chas. VanKleeck and Mrs. E. D. Hite attended the Rebekah convention at Gaston Monday.

Miss Ethel North, who was operated on for appendicitis at Emanuel Hospital last Wednesday is recovering and expects to come home this week.

Mrs. A. Zweiner of Tigard who was operated on for goiter at Dr.

Coffey's hospital last week is reported improving. Her many friends hope she will soon be able to come home.

ALOHA-HUBER

Stela Lee spent the week end at the beaches.

Mrs. Nettie Sivard was a county cent visitor, Tuesday.

A son was born to Mr. and Mrs. Harry Hollingsworth February 22.

Steven Klask spent Saturday and Sunday with his grand son in Portland.

Virginia Chamberlain spent the week-end with her friend, Virginia Miller.

Mr. and Mrs. Harry Brownrigg made a business trip to Portland, Monday.

Mr. and Mrs. Ted Sholtz were visitors at the E. W. Scott home Sunday.

Mrs. Rebecca Ellerson is having a little repairing done on the inside of her house.

Mrs. Emma Bush has gone to Camas, Wash., to spend the week visiting with relatives.

Mr. and Mrs. Hugh Lewis were callers at the Foster home in Reedville Thursday night.

Mr. and Mrs. Charles Mack and daughter, from Gladstone spent Sunday with Mrs. Laura R. Mack.

Mr. Nason is visiting with his daughter, Mrs. J. S. Coward, and her family at Spokane, Washington.

Several Rebekahs from here attended the Rebekah Convention of this district held at Gaston, Monday.

Mr. and Mrs. V. D. Foster and son, with Mrs. McMartin were dinner guests at the home of Porter Hays, Sunday.

Mrs. Alice Wheeler has gone to the home of her sister, Mrs. Robert Perkins, in Portland for a several days visit.

Mr. and Mrs. Sanford Rogers were called to Portland both Wednesday and Thursday of last week to attend the funerals of relatives.

Aloha-Huber School News

Ardith Edwards, from Portland, entered the seventh grade Thursday.

Dorothy Anderson, a recent arrival from Portland, entered the sixth grade last Wednesday.

Margaret Jacobson, a pupil of the sixth grade underwent a slight operation at a Portland hospital last Friday evening.

Leland Shaw is sick at his home in Portland.

A new baby girl has arrived in the Yarbough family.

Mrs. Ottinger is renting one of Mr. Anterbus's houses.

Mr. Yarbough was a week end visitor at the Hadley home.

The J. B. Gilsdorf family had dinner with the Charles Rose family last Sunday.

Mrs. T. D. McDowell of Portland, had lunch with Mrs. C. W. Beckett last Thursday.

Mrs. Sullivan is renting the Newport place on Blanton avenue having sold her home recently.

Mr. and Mrs. Al Chapman spent the evening with the R. A. Smith family, of Portland, last Sunday.

Rena Balch had as her dinner guests last Sunday Miss Hayman, Mr. Ritterbush, and Mr. Bolman.

Mrs. H. Whitley and Mrs. Al Chapman were afternoon callers at the J. O. Larson home this week.

Mrs. Offinger on the Farmington road recently sold her two places to Mr. McConnell and Mr. Clapool.

Mr. and Mrs. Dascher and Mr. and Mrs. J. Larson called on Mr. and Mrs. Cunningham, Friday evening.

Mrs. J. O. Larson was one of the hostesses for the confirmation class of the Lutheran church of Portland last Sunday afternoon.

Mr. Martin Van Pelt and Miss Eva Baker celebrated Mr. VanPelt's birthday at the home of his sister, Mrs. George Smith, last Sunday.

Mr. and Mrs. J. T. Hadley called on Mr. and Mrs. Beckett, Friday evening. Mr. Hadley is back at work again after almost six months of illness.

Those on the sick list the past week are: Mrs. W. D. Smith, Mrs. Epperly, Mr. Pulver, Mr. and Mrs. Harold Whitley and Roberta, Mrs. London, and Mr. Cunningham.

CEDAR MILL BARNES BRIEFS

Miss Hannah Young is recovering from pneumonia at the Good Samaritan hospital where she is being cared for by her twin sister who is a recent graduate at this hospital.

other card party Saturday evening March 12th. Refreshments and dancing will follow the card games. They are expecting a large attendance this time and the usual good time.

The members of Leedy grange are busy every evening papering the hall and expect to have it completed by Saturday night. A men's smoking room and lavatory is also to be built onto the hall in the near future.

The boys at Barnes school have organized a 4-H poultry club under the leadership of Charles Burke. The girls have organized a sewing club. Gladys Young has been voted president and Mrs. N. P. Johnson, leader.

A party in honor of the 25th wedding anniversary of Mr. and Mrs. Sam Walters was given at their home near Cornell road on March 4th by neighbors and relatives. Cards and refreshments were enjoyed during the evening.

COURT HOUSE ITEMS

ARRESTS

Peter Vergur—Traffic violation. Kenneth Mulberry arrested for stealing lunches at Tualatin.

Robert Curry, Lawrence Mansfield, and Vernon Griffin were arrested for participating in a hold-up at Milwaukee Oregon. Mansfield and Griffin plead guilty.

W. J. Ball arrested for non-support.

Charles Miles, Joe Reed, R. C. Olsen, and Sally Anderson were arrested Saturday night for being drunk at the Cedar Mills dance.

ACCIDENTS

Friday evening about six o'clock the car driven by M. B. D'Orsey of Huber was struck on the rear wheels by a car driven by F. C. Stark of Hillsboro Rt. 4. The collision took place at the intersection of the Canyon road and Cedar Street in Beaverton. D'Orsey received injuries about the head and was taken to Dr. Welsh in Beaverton by C. W. Bromer, of Aloha, an eyewitness to the accident.

CIRCUIT COURT

Hillsboro Feed Co. Inc. vs. W. G. Wertz, Action for money.

Evelyn Finger vs. Mary V. Josy, doing business as Roamer's Rest: the plaintiff was injured in a fall while walking on some of the walk ways in the river, causing her to be permanently injured in her shoulder. She is asking for \$10,000 dollars and the costs incurred.

The city of Forest Grove, a municipal corporation, vs. Ruth Helen Will, foreclosure of city lien.

The city of Forest Grove, municipal corporation, vs. John A. Beater et al: foreclosure of a city lien.

The city of Forest Grove, a municipal corporation, vs. Laura B. Wells Brackenbury et al: foreclosure for city lien.

The city of Forest Grove, a municipal corporation vs. Victor Randles et al: foreclosure city lien.

The city of Forest Grove, a municipal corporation vs. Norma D. Brookbank et al: foreclosure city lien.

Eugene Walsh et al vs. Fred Fisher et al: mortgage foreclosure.

Credit Service Co., a corporation, vs. O. Phelps: action for money.

Louisa Roach as administratrix of estate of George Roach deceased vs. Elva L. Fowler: asks for \$10,000.00 and for costs and disbursements incurred.

PROBATE COURT

Petition signed by Henry Akin, asking that Doy Gray be appointed administrator of the estate of Omer O. Akin, deceased.

Petition signed by William Matzke that the paper writing be submitted to probate as the last will and testament of William Hardt, and that Wm. Matzke be appointed administrator.

Order Signed by Judge Bagley Ordered that the case of E. Pointner vs. Ernest Tucker be dismissed without costs.

Elmer Miller vs. W. J. Troutman: verdict given in favor of defendant.

Alice Steinman and Ernest Steinman: granted a divorce.

REAL ESTATE TRANSFERS

Bertha Whithorn et vir to Geo. H. Johnson et ux, Lots 1 and 6 Block 44 Metzger Acres tract.

Omar C. Conger et ux to Elma D. Schmidt, tract 46 Tualatin Valley Homes.

John Johnson et ux to Edward Feitelsbach et ux, Lots 6, 7, & 8 Block 14 Cornelius.

B. M. Hurst to Robt. W. Crane et ux, 5 acres Sec. 22 T1S R1W.

Frank H. Sholes et al to Elmer E. Hammond et ux, Lots 8, 9, 10, 11, 12, 13 Block 4 Pleasant View Add. Cornelius.

A. B. Knighton to Mildred McLeod, Part Sec. 35, T1N R3W.

Frank J. Reichard et ux to Peter J. White et ux, Part W. W. Catching Cl. T1S R3W.

Frank J. Reichard et ux to Peter J. White et ux, Part Sec. 5 T1S R3W.

Oregon Iron & Steel Co. to Margaret Kassebaum Conger Lot 46 Tualatin Valley Homes.

C. G. Brownell et al to Jay R. Fogal, 10 acres Sec. 13, T1S R2W.

The Reed Institute to Hazel A. McCarthy, Part Blk. 5. Ladd & Reed Acres.

A. L. Smoke et vir to A. V. Davidson, 3.60 acres Sec. 20 T2N R3W.

Chris Rich et ux to Samuel J. Rich et ux, Part Sec. 35 T1N R1W.

Clyde E. Haskell to E. H. Haskell et ux, Part of James A. Flippen Cl. T. 1 N., R. 1 W.

Daniel Bishop et ux to Geo. A. Easterday et ux, 5.865 acres Sec. 31 T. 1 N., R. 2 W.

The Cook's Nook

WINTER BREAKFASTS

Winter breakfasts should be ample meals—not a piece of toast and a cup of tea or coffee. With the orange juice, cereal and ham or bacon, serve a sweet dish. The quick energy of the sugar will fortify the family against cold when stepping out to school or work:

Apricot and Prune Marmalade

1/2 pound apricots
1 cup sugar
1/2 pound prunes
4 cups water

Wash the prunes and apricots thoroughly and put them in the water to soak overnight. Cook the fruit together for 10 minutes, add the sugar, and simmer until the juice is fairly rich. Pour into hot, clean, jelly glasses. Seal.

Prune Jam

2 cups prunes
2 oranges
1 cup sugar
1 1/2 pints water
1 lemon
1/2 teaspoon salt

Soak the prunes overnight in the water. Cook 10 minutes in the water in which they soaked, drain, and cut into small pieces. Slice the oranges and lemon, including the peeling, very thin and cook rapidly in the prune juice for 15 minutes. Add the prune pulp, the sugar and the salt, and cook until thick, stirring constantly. Seal in hot, sterile jars.

SANDWICHES FOR GUESTS

Serve unusual sandwiches to guests. They will appreciate any opportunity to get away from the hundred varieties. A touch of sugar adds to the food value, and furnishes the kind of quick-energy fuel one needs when stepping out into the chilly night air:

Two Fruit Sandwiches

1 pkg. pasteurized dates, 1/2 cup nut meats, 1 large or 2 small bananas, 1 tsp. grated orange rind, 1/4 teaspoon salt, 24 slices bread, and 1/4 cup softened butter.

Slice dates, chop nuts, mash the bananas, add orange rind, salt, nuts and dates. Mix thoroughly. Spread the paste on slices of lightly buttered bread. Put slices together in pairs.

Date Sandwiches

1 cream cheese
1/2 cup dates
1/2 cup English Walnut meats
1 tablespoon sugar

Run the dates and nut meats through the food grinder, using the coarse plate. Mix with the cheese and season with the sugar. Spread on buttered slices of whole wheat bread.

Crab Sandwiches

1 cup crabmeat, cooked or canned
3 tomatoes
1/2 teaspoon sugar
1 tablespoon pimientos, chopped
Mayonnaise, salt and pepper

Mix pimientos and sugar with mayonnaise. Add to finely flaked crabmeat. Arrange sliced tomatoes on buttered bread. Sprinkle with salt and pepper. Spread thickly with crabmeat mixture. Cover with top slices of buttered bread.

Green and Gold Dishes for Those

St. Patrick's Day Shenanigans
Shenanigans for Saint Patrick's Day? Sure, ye spalpeens! And after them, a menu of green and gold—the green of the shamrock and the gold of Erin's harp—to do honor to the good Saint who sent the snakes chasing their own tails out of the Emerald Isle!

Some maintained that Saint Patrick was born on the 8th, and some insisted that it was the 9th. The story goes that a Scotchman came in and stopped a fight by making both sides agree to add the

Emerald Isles
1 pkg. pasteurized dates
1 lb. shredded cocoanut
1/2 cup nutmeats
1 tsp. orange juice
1 tsp. grated orange rind

Run dates, nuts, and one cup of cocoanut through the food chopper. Chop remainder of cocoanut in a wooden bowl and tint a delicate green. Knead fruit paste with the fruit juice and peel. Shape with

numbers and call it a day. And a big day it is, too, March 17th.

These green and gold dishes please the ghouls because they are easy to prepare. And—begorra—they do flatter the palate like the Harney Stoners flatter you!

A green and gold dessert is as easy as walking with a shillalah, if you use the canned grapefruit, with no segments or seeds to bother you. Cut the shilled gelatin into shams-rocks with a sandwich cutter, if you prefer.

Green and Gold Dessert

1 pkg. lime gelatin
1 cup boiling water
1 No. 1 can grapefruit
Dissolve gelatin in boiling water. Drain juice from can of grapefruit into a measuring cup; add sufficient cold water to fill the cup. Add grapefruit juice to dissolved gelatin; pour into a shallow pan which has been rinsed in cold water. Chill thoroughly; cut into cubes, and pile in stemmed glasses with segments of chilled grapefruit. 6 servings.

If you prefer to have a green and gold cocktail with that flavor, then pile the canned grapefruit into tall-stemmed glasses, dissolve an after-dinner mint in each one, and then add green creme-de-menthe cherries.

And how about a very delicious hot bread in the appropriate color? Excellent for luncheon.

Golden Buns

1 cup scalded milk
2/3 cup light brown sugar
1 tsp. salt
1 yeast cake
1/3 cup lukewarm water

2 cups bread flour
2 cups graham flour
1/3 cup fat
1/2 cup nutmeats
1 pkg. sliced candied orange peel

Mix milk, sugar, salt and when lukewarm add yeast cake, dissolved in the lukewarm water, and half of the flour. When thoroughly mixed let stand in a warm place until doubled in bulk (about 1 hour.) Then add the fruit peel and nuts and enough flour to knead. Fill greased muffin tins 3/4 full. Let rise until doubled in bulk. Bake in a moderately hot oven (400° F.) for 20 minutes. Makes 24 buns.

"Praties", of course we must have for the Irish holiday. For the party, tiny candy ones, are clever. These are wholesome enough so that even the "wee broth" of a boy or girl may eat them.

Irish Cocoanut Murphys

1 medium-sized potato
2 cups sifted confectioner's sugar
1 can moist cocoanut
1 tsp. vanilla
1/2 cup chopped pistachio nuts

Cook the potato until soft, then press through sieve (there should be 1/2 cup of mashed potato.) Add sugar gradually, stirring well, then vanilla, and 1 can moist cocoanut. Form into shape of Irish potatoes. Then roll lightly in cocoa, or dip into melted dipping chocolate, set over hot water. Dot with chopped pistachio nuts for eyes.

Or there is that favorite sweetmeat, known as "gipsy burrs" which may be transformed into bits of Erin:

1 pkg. pasteurized dates
1 lb. shredded cocoanut
1/2 cup nutmeats
1 tsp. orange juice
1 tsp. grated orange rind

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CHURCH ANNOUNCEMENTS



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., 4:30 p.m., 7:30 p.m., and 9:00 p.m.
Weekday Mass, 8:20 a.m.

Church of Christ

G. W. Springer, Minister
The Sunday school is making preparation for an Easter program on Easter morning. We are sure every one will enjoy this special service. The young people are planning a St. Patrick's day social. The date will be definitely announced at the Christian Endeavor service Sunday evening.

Next Sunday morning Mr. Springer will speak on the topic, "Preaching and Practicing."

The evening topic will be, "Your Redemption Draweth Nigh."

Methodist Church

Rev. L. C. Poor, Minister
Sunday school at 10:00 a.m.
Preaching at 11:00 a.m.
Preaching at 7:30 p.m. by the minister. Subject: "What the Church is Doing in Mexico." This will be illustrated with a large number of pictures.

Ladies' Aid every Wednesday.
Mid week service, Wednesday at 8:00 p.m.

Nazarene Church

Sunday School at 9:45 a.m.
Morning worship at 11:00 a.m.
N.Y.P.S. at 6:30 p.m.
Evening service at 7:30 p.m.
Mid-week prayer service Wednesday evening at 7:30.

Bethel Church

Rev. Charles F. Clarke, Pastor.
"What is more dazzling than the Sun?" This will be the topic of Mr. Clarke's sermon next Sunday at 11:00 a.m. At 7:30 p.m. his subject will be "Furrows in the Soul."

The Bible School meets at 9:45 and the Junior and Senior Christian Endeavor Societies at 6:30 p.m. Prayer meeting is held Wednesday at 8:00 p.m. You are most cordially invited to all services.

The palms of the hands into balls 1/4 inch in diameter. Roll balls in green cocoanut. Cocoanut may be tinted by dissolving a bit of coloring paste or tablet in hot water and stirring into the cocoanut.

Green salads are simple enough, but the crispiest one is stuffed green pepper. Slice the pepper in rings for shams-rocks or serve small ones whole. A most tasty stuffing is made by mixing 2 packages of cream cheese with 2 tablespoons of minced onion, 2 sliced canned pimientos, serving the salad with French dressing or mayonnaise.

Lambs at Portland, during the closing days of February, hit the \$5.50 mark for the first time since December 1. Some new crop lambs from southern California reached San Francisco and sold at \$8.00 per hundred weight.

For the first time this season, foreign butter entered Pacific coast markets last week. Twelve thousand pounds of Swedish butter sold at San Francisco at 23 1/2¢ despite a 14-cent tariff and 2 1/2-cent freight rate.

Although government reports indicate that more chicks were hatched in January by commercial hatcheries this year than in January 1931, the information is not particularly important with respect to pullet production, says the report just issued by the college.

The total number of chicks that are hatched in January is relatively small compared to later months, and they are used to a considerable extent for broiler production.

Footings of chicks in the entire United States for delivery by large commercial hatcheries during February and later was reported slightly below the bookings of a year previous.

Pacific coast egg production, although showing a normal seasonal increase, is still about 25 per cent below that of a year ago.

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