

FLASHES OF LIVE NEWS

HAZELDALE NEWS

Mr. and Mrs. Willard Livermore are moving to Reedville.

Mrs. Lillie Hewitt of Hillsboro visited with Mrs. Ellerson last week.

Mrs. George Taylor of Portland, visited at the Tom Miller home, Monday.

Mr. and Mrs. Wes Barry were dinner guests Sunday of Mr. and Mrs. Barron.

Mrs. Ellerson's sister, Mrs. Portas, has returned to Seattle for a few weeks.

Mrs. Clara Smith of Sublimity was a visitor at the J. Gassner home, Sunday.

Mr. and Mrs. Joe Bany of Scholls were dinner guests at the Gassner home Sunday.

Mr. and Mrs. Fred Strickland attended the Canadian Legion service in Portland Sunday night.

Mr. and Mrs. S. A. Lewis and family of Woodburn Oregon were Sunday guests of Mr. and Mrs. Sam Doughty.

Mrs. Barry of Sublimity, Ore., has arrived at the home of her daughter, Mrs. J. Gassner, for an extended visit.

Joey Gassner, son of Mr. and Mrs. J. Gassner has been quite ill again with ear ache. He is somewhat better at this time.

Mrs. Hunter, Mr. and Mrs. Perry and Mr. and Mrs. Ivason of Sunnyside, Wash., were Sunday dinner guests of Mrs. Rebecca Ellerson.

KINTON HAPPENINGS

Mr. and Mrs. W. C. Hall and daughter, Miss Mary Cathryn, spent Monday in Portland.

Mr. and Mrs. Floyd Bierly and family were guests Sunday of Mr. and Mrs. O. B. Kraus of Hillsboro.

Mr. and Mrs. E. L. Cox were visitors last Wednesday at the home of Mr. and Mrs. W. P. Brooks of Hazeldale.

Warren Wilson built a new brooder house during the past week in which to house the baby chicks received last week.

Mrs. Hunt from Portland spent the week end with her parents, Mr. and Mrs. Walter Leachman, Pleasant Valley road. She was accompanied by her son.

An interesting ball game on the Kinton school grounds Friday afternoon between Kinton and Bend schools resulted in a score of 34 to 6 in favor of Kinton.

Messrs. H. J. Valentine, Charles Thompson and R. Teufel from this town, and Frank Rowell of Scholls attended a potato growers' association meeting held in Portland last Thursday evening.

The Kinton community was well represented Saturday evening at a "600" party at the home of Mr. and Mrs. William Davison. The Davison family are living on the Fred Ancker place on Pleasant Valley road.

Mr. and Mrs. Floyd Bierly are making some repairs to their house on Pleasant Valley road by finishing some of the upstairs rooms in preparation to moving in at early date. Mr. and Mrs. Bierly lived on the place a number of years ago.

Mr. and Mrs. George Newell of Portland spent last Wednesday with Mrs. Newell's father, S. H. Pomroy, on Tile Flat road. Mrs. Robert Pomroy and daughters, Roberta and Merilee, accompanied them on a trip to Beaverton during the day.

Edward Neil of Baker arrived in town the last of the week and spent a day or so with his wife's parents, Mr. and Mrs. H. E. Grabhorn, of Cooper mountain. Mrs. Neil and son, who have been making quite an extended visit here, returned with Mr. Neil to Baker.

Mr. and Mrs. James Walkenshaw, who have been making their home for the past winter at the home of Jake Faix on Tile Flat road, went to Grants Pass recently to be the guests of relatives and friends for an extended visit. They expect to return to Kinton later in the season.

HITEON NEWS

Mr. Chas. VanKleeck is some better and hopes soon to be up and around.

Mrs. Herman Metzentine, Everett and Donna May visited Sunday afternoon at the Struthers home.

Mr. and Mrs. Vincent Willoughby and baby daughter of Glen Calen spent Sunday with Mr. Willoughby's parents here.

Mr. J. L. Hagerty left Monday for Bingville, Alberta, Canada, to look after his interests there. Mr. N. P. Nielsen of Tigard and Mr. Roy Lietz of St. Johns accompanied him.

Miss Maureen Rice was a weekend guest of Elizabeth Struthers and also attended the April Fool party at the Christian Church given by the Christian Endeavorers Friday evening.

CEDAR MILL

Phillip Meade has gone to North Plains to work on the Connell ranch.

Mrs. Jack Satchell was hostess for the ladies club at her home south of Cedar Mill Wednesday afternoon.

Mrs. McCamant, who makes her

home with her daughter, Mrs. May McDaniel, at Cedar Mill, took her first outing Easter Sunday after being confined to the house since Thanksgiving.

Eggman and son have an order for 3,000 chicks to arrive this week. Last year they had 12,000. Robert Patrick has 500 ordered and Ed Young received another 1,000 chicks making 2,000 for him to care for this Spring.

Delegates to the county Farmers Union meeting were elected at the Cedar Mill local meeting Thursday evening. The county meeting will be held at Hillsboro in the county court room at 1:00 p.m. Saturday, April 9th.

Tickets are on sale for a play, "Home Acres," to be given at Leedy Grange hall, Cedar Mill, Thursday evening, April 14 by the drill team of the Aloha Grange. This play is highly spoken of and has proven very successful in other places it has been presented.

Leedy Grange will sponsor another of their popular "500" parties Saturday evening of this week. These parties are drawing a larger number of players each time, everyone expressing their enjoyment of the affairs and returning bringing more friends with them.

HUBER

Mr. I. Kelley has reshingled his house recently.

Mr. Moody has received a large shipment of baby chicks.

Mr. W. D. Smith is the proud owner of a 1932 Chevrolet.

Mr. Politan just received 1500 baby chicks from California.

Mrs. W. Smith is visiting with her mother in Tacoma, Wash.

Marjorie Rose was a week end visitor of her aunt, Mrs. Chas. Rose.

Mrs. Lee spent Easter Sunday with her son Herbert Lee and family.

Mr. and Mrs. Al Chapman have increased their livestock with 100 baby chicks.

Mr. and Mrs. J. B. Giladoff entertained 22 guests for dinner on Easter Sunday.

Miss Charlotte Patterson was a week end guest of Miss Elizabeth Hays of Aloha.

Mrs. T. Jackson was one of the winners in the Journal cooking school last week.

Mr. and Mrs. J. T. Hadley spent last Friday with Mr. and Mrs. Morrison of Portland.

Johnny Mitzel and George Mann have been visiting at the Mitzel home the past two weeks.

Mrs. William Anderson and son, Roy, from St. Helens, were visiting friends in Huber Monday.

Mr. and Mrs. Hadley spent Easter Sunday with their daughter's family, Mrs. Yarbrough of Portland.

Mr. J. T. Hadley had the misfortune to cut off two fingers on his right hand, on his birthday, March 25.

Mr. Robertson on Blanton street has just completed a large chicken house and will soon be in the chicken business.

Mr. and Mrs. P. T. Wickstrand and Arthur and Vennett, were dinner guests at the H. O. Wickstrand home in Portland Sunday.

Visitors at the J. O. Larson home last Friday were: Mrs. S. Poulson, Miss Albertina Benson, Frida Peterson, and Mr. and Mrs. A. Chapman.

Mr. and Mrs. C. W. Beckett gave a dinner Easter Sunday for Mr. and Mrs. T. D. McDowell of Portland honoring their 43rd wedding anniversary.

Week-end guests at the Beckett home were Mrs. Gilbert Kennen, daughter Mary Elizabeth, son David Lee, and Miss Mary Olinger, all of Salem.

Visitors at the J. Mitzel home on Sunday were Mrs. J. Edwards of Nashville, Ore., a niece of Mrs. Mitzel; Mrs. Jack Scruton, a sister, and Mrs. Lambert of Portland.

Mrs. J. W. Patterson and daughters, Charlotte and Dorothy, were dinner guests Wednesday evening of Mr. and Mrs. Bailey of the Ambassador apartments in Portland.

Visitors at the J. Mitzel home the past week were Mr. and Mrs. E. J. Mann, Mrs. Antrabush, Mrs. Tatlock, Mrs. J. E. Wright, Mrs. Hershall Wright, and Mrs. Floyd Wright.

Miss Rena Balch, Mr. Jack Bolma, Miss Ruth Hayman, and Mr. Albert Kidderbrush visited at the Beckett home, Tuesday. After a musical program a delicious lunch was served by the hostess.

Mr. and Mrs. A. F. Larson spent Easter Sunday in Portland. They attended the morning services in the Lutheran church first. In the afternoon they were dinner guests of their daughter, Mrs. Helen Spencer.

Mr. and Mrs. Leon Buller and daughter, Miss Johnson, Mr. and Mrs. Arthur Bailey of Portland, and the Misses Ruby and Margaret Wilson of Aberdeen, Wash. were Easter visitors at the John W. Patterson home.

A family reunion was held at the M. Lewis home on Easter Sunday. Mr. and Mrs. King and son, Ross, of Portland and Miss Frankie Lewis of Spokane, Wash. being the honor

The Cook's Nook

Elizabeth Huff, 1931 graduate of Beaverton High School, and who is now attending Oregon Normal School in Monmouth was unanimously elected president of the Associated Women Students for next year by the members of the Women's Council at their first meeting of the spring term, March 24.

Restaurant Dishes At Home

Have you ever gone into raptures over some dish served in your favorite restaurant or tea-room? It may have been a salad, a dessert, a meat dish, or even a humble vegetable dish or soup. Somehow, it had a flavor that won your heart. Later on in your home you wished you could prepare a similar dish for the family dinner.

Those in charge of the meals at restaurants, clubs, hotels, and tea-rooms, are constantly seeking for new flavors, new foods, and new ways in which old foods may be prepared. Naturally they discover food secrets that the average housewife might never learn.

The most delicious restaurant dish may be served on the home table, however, provided the housewife, can wheedle the secret from the chef, or discover it by carefully studying the dish that has been placed before her.

Surprising as it may seem, many of the restaurant dishes which please the diners, are dishes that are prepared in almost the same way as they are prepared in the average home. Quite frequently the sole difference is in some subtle touch, some extra seasoning that transforms the offering into a dish, temptingly different.

For instance, a touch of sugar is, in many cases, responsible for the difference in flavor. Sugar is recognized as a quick-energy food, but comparatively few realize that it has the property of accenting and pointing up the flavor of vegetables. Incidentally, many meat dishes may be bettered if a small amount of sugar is used—not enough to sweeten, but merely enough to bring out the desired flavor.

Here are three typical restaurant and tea-room dishes that may be prepared with ease by any housewife.

Steak en Casserole

2 pounds round or rump steak
1/2 cup flour
Salt and pepper
2 tablespoons fat
1 teaspoon sugar
2 onions
1 green pepper
2 carrots
2 cups canned tomatoes
Season the flour with salt and pepper and pound it into the steak

gusto. Miss Lewis is spending a couple of weeks with her parents.

Mr. and Mrs. Ed Johnson, Mr. Nels Obey, and Gloria, Maxine and Edward Johnson went to Corvallis on Easter Sunday. They arrived there just in time for breakfast. A pleasant day was spent visiting Mrs. Johnson's parents, Mr. and Mrs. Swanson.

Aloha-Huber Review

Joe Bush is building a new hen house.

Mr. and Mrs. Harry Brownrigg were visitors in Portland Monday.

Work will be started on the new garage hall as soon as the weather permits.

Mrs. McGinnis and son, Kenneth, were visitors at the John York home one day last week.

The Washington County P.-T. A. council will meet in all day session at Garden Home Saturday.

Mr. and Mrs. Benjamin and Mr. and Mrs. Spooner attended a dance in Portland Monday night.

Mrs. Harry Weaver was confined to her home a few days the past week with an attack of flu.

Mr. and Mrs. H. Martin and daughter of Tigard were guests at the Tuttle home Sunday evening.

Fire destroyed a brooder house and 500 baby chicks at the Paul Dudley chicken ranch, Monday evening.

Mr. and Mrs. J. T. York entertained with a dinner Sunday in honor of the birthday anniversaries of their daughter, Mrs. Ethel Gaunt, and their son, Clifford York.

H. A. Kuratli of Hillsboro, who is running for county judge, had an accident at Aloha Tuesday evening, colliding with Mr. Warren of Reedville at the intersection of Hunter Avenue and the highway.

Aloha-Huber School News

The Gago children from Milwaukee are new pupils at the Aloha-Huber school this week.

We regret the fact that Mary Alice and Betty Darst are moving from the district, this week.

June Schwinof, Phyllis Morford, Betty Prink and Phyllis Swift are recovering nicely after tonsil operations at the Hillsboro Hospital last Thursday.

Due to a bit of good weather, the boys track try-outs were held Friday and the girls' will be held this week in preparation for the semi-final track meet at Beaverton the 23rd of May.

Miss Cowgill, state club leader, accompanied by Mr. O. B. Kraus, county superintendent, gave an interesting talk on 4-H club work and also an exhibition of sewing (Continued on Back Page)

with the edge of a heavy saucer. Brown the meat in a hot frying pan. Transfer to a casserole and add the sliced onion, chopped green pepper, sliced carrots, tomatoes and sugar. Cover and allow to cook slowly for two hours, or until meat is tender. This may be served right from the casserole.

Pimiento Cabbage Salad

Add one-fourth cup vinegar to one tablespoon flour, one-half teaspoon dry mustard, one-half teaspoon salt and one tablespoon sugar. Place in a small saucepan over the fire for a few moments, without letting it come to a boil. Then slowly add one cup diluted, evaporated milk, stirring constantly until the mixture thickens. Boil for one minute and remove from fire. Add two tablespoons salad oil, a dash of onion juice, and one can of pimiento to chopped fine. Mix thoroughly and serve with shaved cabbage.

Corn Souffle

Mix in a saucepan two tablespoons of flour with one tablespoon melted butter. Pour in slowly one cup of milk. Bring to the boiling point. Add one can of corn, one teaspoon of sugar, one teaspoon of salt, pepper to taste, and the well-beaten yolks of two eggs. Fold in the whites of the eggs, beaten stiff. Then turn into a buttered baking dish, and bake for thirty minutes in a moderate oven. Serve immediately.

Use the Pimiento Juice Too! Never throw away the "juice" from canned pimientos. The liquid in the domestic cans of pimientos is pure pimiento juice, slightly salted. It gives a delicious flavor to sandwich fillings, salad dressings, and the like—use it for moistening instead of milk or cream whenever it is appropriate.

Ask your attorney to send you legal advertising to the Review.



Beaverton Rebekah Lodge No. 248 meets first and third Tuesday evenings at 7:30 P. M. in the I.O.O.F. Hall. Mrs. Sarah Chamberlain, secretary, and Mrs. Anna Rogers, N. G.

Where To Go

SOCIAL CLUB CARD PARTY

Beaver Social club is sponsoring a card party on Friday evening, April 15. There will be a program, prizes, and refreshments, with admission 25 cents.

CEDAR MILL CARD PARTY

The Leedy Grange is giving a card party at their hall in Cedar Mills, Saturday April 9. Everybody is invited. Admission, 25c. adv

QUILT SHOW

On April 12 the Beaverton Grange is sponsoring a quilt, rug, and handwork show and a food sale. Everyone is invited to exhibit his handwork. Mrs. Lewis Stark, chairman of the Home Economics Committee, will be at the Grange Hall on the morning of the 12th to receive your articles. adv

CLUB ENTERTAINMENT

Beaver Social club is sponsoring a big feature entertainment to be given at the Beaver theatre. Will Rogers in "Ambassador Bill". Tickets 25c and 10c. adv c19-20

CONTEST TO CLOSE

April 10 is the closing date for the entry of designs for the Beaverton float at the Rose Festival. Submit designs to Leonard Adams. First prize, \$10.00; second prize, \$5.

"KRAZY KAPERS KARNIVAL"

The Girl Reserves of Beaverton high school are giving a "Krazy Kapers Karnival" at Beaverton high school auditorium, Friday, April 8, from noon till midnight. Dancing, chicken supper, bazaar, etc. Every body invited. No admission charge.

ALOHA GRANGE PLAY

Local talent belonging to the Aloha Grange will present their play, "Home Acres," at the Leedy Grange hall at Cedar Mills. Thursday evening, April 14. Admission, 25 cents.

ST. MARY'S PLAY

The Junior boys of St. Mary's Home will present "Perry Boys" at St. Mary's Sunday afternoon, April 17, at 3:30 p.m. Admission, 25 cents.

MICHIGAN CLUB

The Michigan club will hold their regular monthly party at Sunnyside hall, Portland, East Thirty-fourth street at Yamhill, Friday evening, April 8.

P.-T. A. MEETING

Beaverton Parent-Teachers' Association will hold their annual meeting for the election of officers at the Beaverton high school Monday evening, April 11.

LEGAL NOTICES

NOTICE TO CREDITORS IN THE COUNTY COURT OF THE STATE OF OREGON FOR WASHINGTON COUNTY

In the Matter of the Estate of Omer O. Akin, deceased.

NOTICE IS HEREBY GIVEN that the undersigned has been duly appointed by the above entitled Court, as Administrator of the estate of said deceased, and has duly qualified as such.

NOW THEREFORE, all persons having claims against said estate are hereby notified and required to present the same, together with proper vouchers therefor, to the undersigned at the law offices of Hare, McAlister & Peters in the Shute Savings Bank building, in Hillsboro Oregon, within six months from the date hereof.

Dated this 14th day of March, 1932.

Doy Gray, Administrator of the Estate of said deceased.

Hare, McAlister & Peters, Attorneys for Administrator. adv c16-20

NOTICE OF ADMINISTRATOR'S SALE OF REAL PROPERTY AT PRIVATE SALE

In the County court of the State of Oregon in and for Columbia county.

In the matter of the estate of Ruby A. Mack, Deceased.

NOTICE IS HEREBY GIVEN that under and by virtue of an order of sale of the County court of the State of Oregon in and for Columbia county, made on the 28th day of March, 1932, in the matter of the estate of Ruby A. Mack, deceased, the undersigned, A. Spencer Peterson, as administrator of said estate will receive bids for the following described real estate situate in Washington county, Oregon, to-wit:

Commencing at a point in the center of the county road which is north 41 degrees 25 minutes east 176.8 feet from a point in the south

line of section 24 in township 1 south of range 1 west of the Willamette meridian, in the center of said county road, south 89 degrees 54 minutes east 287.7 feet from the southwest corner of the southeast quarter of the southwest quarter of said section 24, and running thence south 89 degrees 54 minutes east 465.5 feet to a point; thence north 25 degrees 43 minutes east 122.0 feet to a point; thence north 76 degrees 57 minutes west, 359.6 feet to the center of said county road, and thence south 41 degrees 25 minutes west, along the center of said county road, 255.0 feet to the point of commencement of the tract herein described, containing 1.51 acres, in section 24, township 1 south of range 1 west of the Willamette meridian.

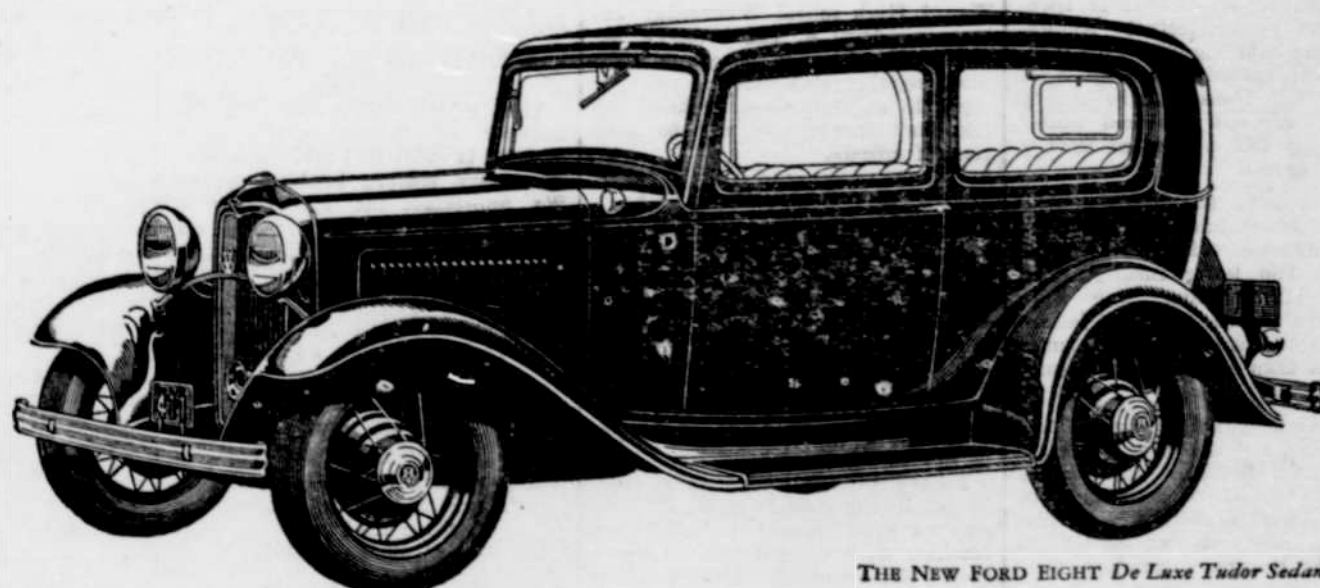
Also an undivided one-half interest in that tract of land beginning at a point on the south line of section 24 township 1 south of range 1 west of the Willamette meridian which is south 89 degrees 54 minutes east 572.2 feet from the southwest corner of the southeast quarter of the southwest quarter of said section; thence south 89 degrees 54 minutes east along the south line of said section 233.5 feet; thence north 25 degrees 43 minutes east 147.3 feet thence north 89 degrees 54 minutes west 233.5 feet; thence south 25 degrees 43 minutes west 147.3 feet to place of beginning containing .71 acres (71/100).

Said bids will be received for the purchase of said above described real estate by the undersigned at the office of A. E. Veatch, attorney for said estate, at his office, Rainier, Oregon, on and after April 30, 1932, said bids to be accompanied by a certified check for 10 per cent of the amount bid. Said sale will be made subject to the confirmation of the said court, and all the right, title, interest and estate of the decedent, Ruby A. Mack, had at the time of her death, as well as all right, title and interest which have since accrued by operation of law or otherwise to the estate of said decedent since her death will be conveyed to the purchaser upon confirmation of said sale by the judge of the County court, at which time a good and sufficient warranty deed will be given purchaser upon payment of the remaining amount bid. Said property will be sold to the highest bidder.

Dated and first published April 1, 1932. A. Spencer Peterson, Administrator of the Estate of Ruby A. Mack, Deceased.

A. E. Veatch, Attorney for Estate, P. O. Address: Rainier, Oregon. Last publication April 29, 1932.

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THE NEW FORD EIGHT De Luxe Tudor Sedan

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Roomy, Beautiful Bodies * Low Center of Gravity * Silent Second Gear
Synchronized Silent Gear Shift * Seventy-five Miles per Hour * Comfortable
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enclosed four-wheel brakes . . . Distinctive steel-spoke wheels with large hub caps . . . Handsome V-type radiator . . . Graceful new roof line and slanting windshield of clear polished plate safety glass . . . Single-bar bumpers, chromium plated . . . Low, drop center frame . . . Mechanically operated pump drawing fuel from fourteen-gallon gasoline tank in rear . . . Choke on instrument panel

. . . Individual inside sun visors . . . Cowl ventilation . . . Adjustable driver's seat . . . Choice of Mohair, Broadcloth or Bedford Cord upholstery in all de luxe closed types.

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Phaeton . . . 495	Sport Coupe . . 535	De Luxe Phaeton 545	De Luxe Coupe 575	Victoria . . . 600
Tudor Sedan . 500	Fordor Sedan . 590		Cabriolet . . . 610	Convertible Sedan 650



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