

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

There are a few cases of measles among the children around town, but all are doing well.

The onion growers in this vicinity have been busy during the past week or so with crews, weeding the onions.

J. C. Snider returned the last of last week from a visit with his friend Nat S. Richards, who resides in Knit, Washington.

Mr. and Mrs. Bert Sparks of Portland were Sunday guests of Mr. Sparks' sister, Mrs. Robert Pomeroy, Tile Flat road.

Harry A. Richards has improved the looks of his home during the past week by building a front porch, which adds much to the looks of his home.

Mr. Kahler of Baltimore Maryland arrived last week at the home of his sister, Mrs. August Wenzel, Cooper mountain, and will make an extended visit.

Mrs. Rene Meltebecke and children of Hillsboro, spent a few days during the past week at the home of her mother, Mrs. Lovina Wedeking Pleasant Valley road.

Mr. and Mrs. Dock Hunt and son of Portland spent the week end at the home of Mrs. Hunt's parents, Mr. and Mrs. Walter Leachman, Pleasant Valley road.

Mr. and Mrs. D. P. Newman, Linton were guests last Monday at the home of Mr. and Mrs. E. L. Cox. They also were callers on friends in Scholls accompanied by Mrs. Cox.

Mrs. Hansen and daughter Miss Roberta of Beaverton are making their home for the present at the home of Warren Wilson where Mrs. Hansen is employed as housekeeper.

Mrs. Lily Bierly and daughter Mrs. Ethel McCormick and children, who have been making their home during the past school year, in Hillsboro, moved to their Kinton home Saturday, where they will live during the summer recess.

At a recent piano recital of Mrs. Erna Taylor Sparks given by her pupils in Hillsboro, Miss Kathryn Pomeroy played a piano solo and Miss Merilee Pomeroy sang a solo. They are daughters of Mr. and Mrs. Robert Pomeroy of this town.

Mrs. J. J. VanKleeck and daughter, Miss Helen VanKleeck, returned the first of the week from Chitwood where they visited Mrs. VanKleeck's daughter, Mrs. Virgil Landess. Mr. VanKleeck went to Chitwood Friday and made the return trip with them.

Mrs. E. L. Cox spent Thursday and Friday in Portland, being an overnight guest Thursday of Mr. and Mrs. Thomas C. Millar, Sandy road, and Friday a luncheon guest of Mr. and Mrs. Charles Meldrum of Milwaukie. Mrs. Cox returned home Friday evening.

E. L. Cox, president of the Cooper mountain cemetery association, attended a meeting of the association held at the church last Monday afternoon and matters of interest were discussed. There was a large gathering present of those interested in this cemetery.

At the regular annual meeting of the Sunday schools in this district held last Sunday at Scholls in joint convention, Everett Wright was re-elected president for the next year. The five schools in the district are as follows: Mountain Home, Laurel, Kinton, Scholls and Farmington.

Mr. and Mrs. Roy Bierly entertained a large family of their home last Sunday evening at a dinner in honor of Mrs. Bierly's father, H. E. Grabhorn of Cooper mountain. Mr. Grabhorn was observing his seventieth milestone. A large birthday cake graced the center of the table at the dinner hour.

The many friends in this community of Mrs. Jessie Millar, past chairman of the state HEC of the grange, will be sorry to hear of the painful accident which she had very recently, by falling and breaking her right arm near the wrist. Mrs. Millar will not be able to use her arm for some time.

COURT HOUSE ITEMS

ARRESTS

Dean MisKamins: charged with driving while under the influence of liquor.

Mildred Snider: charged with being drunk. Fined \$50 in justice court.

Harry MisKamins: charged with drunkenness.

Cornelia Kair: released on an auto to theft charge.

MARRIAGE LICENSES

Peter A. Ludwig and Ivah G. Kingston, Beaverton.

Lincoln A. Jackson and Evelyn Charly, Cornelius.

Erik Alfred Holmberg and Elizabeth Freda Ramme, Sherwood.

Wm. Carey Rhine and Mary Blanche Jenkins, Baker, Ore. They were married in the Baptist church June 4 by Myron S. Woodworth, pastor Baptist church.

Walter H. Gerardo and Beulah Demaris, Prineville, married at the court house by Judge Donald Templeton.

Anthony Ewin Maxwell and Winifred E. Carney, Portland.

CIRCUIT COURT

Hazel P. Owens vs. F. E. Bolich

et al: action for money.
 Mr. F. Lund et ux vs. J. E. Ramsey et al: mortgage foreclosure.
 Ethel C. Grass vs. George H. and Grace Johnson: mortgage foreclosure.
 Myrtle Corbett vs. Mable Reynolds et al: suit to quiet title.
 Lydea E. Rhea vs. James P. Rhea: suit for divorce. They were married at Colfax, Wash. 1918. The plaintiff charges cruel and inhuman treatment.
 Wm. Brown vs. R. A. Keller: action for money.

PROBATE
 Petition to probate the last will of Petronella Van Loo, and J. W. Vandervelden appointed administrator.

Orders were given in the following: State of Ore. vs. John Jamar; State of Ore. vs. Theodore Eechtel; City of Forest Grove vs. Chas. and Minnie Grable; Arnold Schneider vs. R. O. and Olga Brown.

In the case of L. E. Eaton vs. Henry Principal and H. A. Kapper the suit was ordered dismissed.

Aloha-Huber Review

Harriett Freehard is visiting at the Gilmore home.

Earle Hollingsworth spent the week end at his uncle's ranch at North Plains.

Mrs. Thibbits left Saturday morning for Seattle to visit her son on his fiftieth birthday.

Verne Crosswell and family of Portland visited friends and neighbors in this locality Sunday.

Mr. and Mrs. Snider and son Earnest of Salem were week end guests at the Emery home.

Mrs. Ogle of Lakeview, Ore., sister of Porter Hayes, has been brought to St. Vincent Hospital for an operation.

Dr. Vincent Scott and family, formerly of Raleigh, have returned to Portland from Shanghai, China, where they have been the past three years.

HITEON NEWS

Mr. and Mrs. Nels Pearson visited Thursday evening at the E. D. Hite home.

Mrs. Carl Olson and baby son returned Monday from a visit with her parents at Oak Ridge.

Mr. and Mrs. Ward Cutting and children were guests Thursday evening at the Geo. Anderson home.

Mr. and Mrs. Chris Restroff spent Sunday at Washougal, Wash., with Mr. Restroff's father who is ill.

Mr. and Mrs. C. W. Struthers and family were Sunday dinner guests at the A. Robinson home in Portland.

Miss Elizabeth Struthers returned Sunday from a visit at her uncle's at Eugene. Donald Gibbons returned with her for a visit.

Mrs. Lena Olson, Hazel and Vincent Olson spent Sunday at the home of Mr. and Mrs. Albert Johnson at Canby.

A new stage line has been established between Portland and Tualatin via Garden Home, Greenburg, Tigard, Tree and Durham. This hourly service is much appreciated by the community.

The Cook's Nook

Wedding Cakes—Fit for a Bride! Here comes the bride!

her—or before her, if there are teas, luncheons, showers—comes the cake! Wedding cake, groom's cake, bride's cake, cake full of favors, cake to take home and dream upon!

What kind of a cake will you have for that June wedding? Light or dark you may have, but it must be full to bursting with fruit, if you want it to be traditional, delicious, and really fit-for-a-bride. Besides, fruit cakes are as easy as plain layers nowadays.

What will go into your proud wedding cake? Fruit peel first, citron, lemon and orange, which can be bought ready candied and sliced. Candied cherries and pineapple are necessities in some kinds of cake; nutmeats and spices, too. And, of course, plump golden dates which lend just the chewy fruit flavor wedding cakes must have! The liquid in the fruit cake can't be "family brandy", but you have a wide choice of fruit juices. Use grapefruit, orange or lemon juice; use cider, or coffee, or the cooking sherry.

Since "only the brave deserve the fair" nothing is too good for the wedding cake. So be sure you choose the best ingredients—that the nutmeats are fresh, the dates are pasteurized, the peels and the fruit juices are of a well-known brand, and that the recipe is reliable. The recipes here have been both laboratory and home tested; they should be sure. And—one more tip: be sure to ripen or "age" the cake as long as time allows before using.

Perfection Wedding Cake
 (The Finest Fruit Cake)
 1/2 lb. currants
 1 lb. raisins
 2 pkgs. dates
 1/2 lb. candied pineapple
 1/2 lb. candied cherries
 1/2 lb. almonds
 1/2 lb. pecans
 1 pkg. citron
 1 pkg. lemon peel
 1 pkg. orange peel
 1/2 doz. eggs
 1 cup butter
 1 cup sugar
 3 cups flour
 1 1/2 tsp. cinnamon
 1 tsp. nutmeg
 1 tsp. allspice
 1/2 tsp. soda
 1/2 cup grape juice
 1/2 cup honey

1 sq. chocolate (if desired)
 Chop fruit and nuts; add fruit peels. Measure flour, soda and spices and sift over nut and nutmeats. Cream butter (or other fat), add sugar, beaten eggs and melted chocolate. Add the floured fruits alternately with the grapejuice and honey. Bake in two loaf pans in a slow oven (250° F.) for about 4 1/2 hours. 7 lbs. of cake.

Bride's Cake
 (Rich, but Light Cake)
 2 pkgs. citron
 1 pkg. orange peel
 1 pkg. lemon peel
 1 pkg. dates
 1/2 lb. raisins
 1/2 lb. candied cherries
 1/2 lb. candied pineapple
 1/2 lb. shredded cocoanut
 1/2 lb. nut meats
 2 cups flour
 1/2 tsp. cloves
 1 tsp. allspice
 1/2 tsp. nutmeg

1 tsp. baking powder
 1/2 lb. butter
 1 cup sugar
 5 eggs
 1/2 cup fruit juice

Place the ready-sliced and candied fruit peel in a bowl, add pitted dates cut in quarters, raisins, cherries cut in halves, and pineapple cut in 1/2 inch wedges. Add cocoanut and coarsely chopped nuts. Sprinkle about 1/4 cup flour over fruit and mix with the finger tips until pieces are separated; add more flour if necessary. Sift remainder of flour with spices and baking powder. Cream butter, stir in sugar gradually, then beaten eggs. Add flour alternately with fruit juice (grape, grapefruit, or orange). Pour batter over the floured fruit and mix thoroughly. Bake in 2 or 3 loaf pans in a slow oven (250 to 275° F.) for 2 1/2 to 3 hours. 6 lbs. of cake.

Groom's Cake
 (Dark cake, inexpensive)
 1/2 lb. raisins
 1/2 lb. walnuts
 1 pkg. pasteurized dates
 1 pkg. orange peel
 1 pkg. lemon peel
 2 cups flour
 2 tps. baking powder
 1/2 tsp. salt
 1/2 cup citron
 1 tsp. cinnamon
 1 tsp. nutmeg
 1/2 tsp. cloves
 1 cup shortening
 1 cup sugar
 4 eggs
 1/3 cup orange juice
 3 tps. lemon juice
 1/2 cup milk

Chop nuts coarsely; cut pitted dates in quarters with wet scissors; place dates, raisins, ready-sliced and candied fruit peels and nuts in a large bowl. Sift flour, baking powder, salt and spices; add about one-half of the flour mixture to the fruit and coat fruit with flour, using the finger tips. Cream fat; add sugar gradually, then beaten eggs. Add dry ingredients and floured fruit alternately with fruit juices and milk. Bake in paper lined pans in slow oven (275°-300° F.) for 2 1/2 to 3 1/2 hours according to size. 4 1/2 lbs.

Mr. Shively: So you know as much as the teacher, do you? Where did you get that idea?
 Charles: She told me herself. She said she couldn't teach me anything.

NOTICE OF ANNUAL SCHOOL MEETING

NOTICE IS HEREBY GIVEN to the legal voters of School District No. 48 of Washington County, State of Oregon, that the ANNUAL SCHOOL MEETING of said District will be held at High School; to begin at the hour of 8 o'clock P. M. on the third Monday of June, being the 20th day of June, A. D. 1932.

This meeting is called for the purpose of electing one director for three years and one clerk for one year and the transaction of business usual at such meeting.

In districts of the second and third classes the ballots shall not be counted until one hour after the time set for the meeting to begin. Until the count begins, any legal voters of the district shall be entitled to vote upon any business before the meeting.

Dated this 24 day of May, 1932.
 ATTEST:
 F. W. Livermore, District Clerk.
 C. E. Mason, Chairman Board of Directors.

VITAMINS AND VAPOR INVISIBLE HEALTH PROTECTORS

VITAMINS CAN NOT BE SEEN IN FOOD — NOR CAN VAPOR BE SEEN IN AIR

Without a maximum supply of Vitamins human's do not grow and develop properly

Without an adequate amount of moisture in the air, no living thing can grow and thrive properly

A PREVENTS EYE DISEASES
B PREVENTS BERT-BERTI
C PREVENTS SCURVY
D PREVENTS RICKETS
E PREVENTS STERILITY

DRY AIR **HUMID AIR**

PROPERLY HUMIDIFIED, CLEAN WARM MOVING AIR IS PROTECTION AGAINST COLDS, INFLUENZA, CHILLS AND OTHER WINTER ILLS

HOLLAND INSTITUTE OF THERMOLOGY

VAPOR IN HOME PROTECTS HEALTH

Epidemics of Winter Ailments Laid to Death of Moisture Indoors.

SO IMPORTANT are the vitamins to human development, health and happiness that they have become known as life's invisible protectors. Without an ample supply of the various vitamins, foods would be unable to meet the body's requirements. Among the common ailments which result from lack of vitamins are rickets, eye diseases, stunted growth, indigestion, scurvy, beri-beri, and sterility. Medical science has proved that various of the vitamins are essential to disease prevention and also to the cure of disease.

Equally important to life is another invisible protector—an adequate supply of humidity (water vapor) in the air. Without air moisture, land-life could not long exist. Even in desert regions, plants out the Holland Institute of Thermology of Holland, Mich., the air contains a fair percentage of moisture. In fact, says the Institute, there is more moisture in desert air than in the air in most American homes during the heating season.

The death of moisture in home air during winter is ably attested by the drying out of furniture and interior woodwork, by the fading of home owners to keep plants and flowers for any length of time. And, continues the Institute, it is vividly reflected in the epidemics of colds and other respiratory diseases that afflict the American public every fall and winter.

Because these diseases become epidemic with the commencement and progress of the heating season, health authorities and air-conditioning experts are of the opinion that the excessively dry air in American homes and places of work is a contributing factor of no mean importance. They point out that lack of sufficient atmospheric moisture dries out and causes irritation of the delicate membranes of the respiratory organs, giving disease germs full opportunity to cause infection. The result is illness from such common afflictions as colds, influenza, pneumonia, sinus infections, bronchitis and other winter ailments.

An ample supply of water vapor in the home air during winter is now economically and automatically supplied by heating systems of the vapor air type. These are equipped with a humidifier which has capacity for injecting into the home air the vapor from 25 gallons of water per day. This amount may be required, however, only in large residences, in modest homes of five or six rooms, the evaporation of only six to eight gallons of water per day is necessary. This will prove ample to conserve health, and make home-heating more comfortable at moderate temperatures.

Adequate humidification of the home atmosphere during the winter heating season is a material aid in maintaining the tonal qualities of fine pianos and other wood musical instruments, according to the Holland Institute of Thermology, Holland, Mich.

In high humidities wood absorbs moisture and swells. In high temperatures and low humidities wood contracts because of evaporation of its moisture content. And regardless of quality or workmanship, the wood structure of a piano is highly sensitive to variations in temperature and humidity.

This is especially true of the sounding board which is merely a thin sheet of wood averaging three-eighths inch thickness. When the sounding board absorbs moisture it expands causing a tightening of the strings. During the heating season indoor dry air draws moisture from the sounding board with the result that it contracts, loosening the tension of the strings with resultant drop in pitch.

The moisture supplied the home air during winter by heating systems of the vapor air type is sufficient to prevent serious drying out of pianos, thus helping to preserve the strings in proper pitch.

CHURCH ANNOUNCEMENTS

Go To Church

Methodist Church

Rev. L. C. Poor, Minister
 Sunday school at 10 a.m.
 Preaching at 11:00 a.m.
 Worship service at 8:00 p.m.
 Midweek services Wednesday at 8:00 p.m.
 Ladies aid Wednesday.

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., 1:30 p.m., 7:30 p.m., and 9:00 p.m.
 Weekday Mass, 8:20 a.m.

Nazarene Church

Rev. Ava S. Adams, pastor
 Phone 10993
 Sunday school at 9:45. Mrs. Flora Williams, Supt. Classes for all ages.

Morning worship at eleven o'clock. Sermon by the pastor, "Tempter and Tempted".
 Young People's meeting at seven o'clock. Louis Clark will lead.
 At eight o'clock the pastor's theme will be, "Christ in You."
 Midweek prayer service Wednesday evening at eight o'clock.

A fly has 9,369,999 bones in its body. If you don't believe this count them.

Dick Scruggs: "You look worried old man. What's the trouble?"
 Carl Gravelle: "Such infernal luck! I ran over a chap today who owed me ten dollars."

Porter: What kind of glue do you use to make a yardstick?
 Ben S.: Can you stand on your head?
 Ferdie No, its too high.

So then the high heel, was invented by a woman who was kissed on the forehead.

Automobile Design Progressing at Tremendous Speed

PAST
PRESENT
FUTURE

The Past is represented by a snappy sedan of 1926 vintage. The Present by the 1932 Graham selected as an outstanding model at the recent Shows. The Future by the Burney streamline car designed by Sir Dennis Burney and now being widely discussed by American automotive engineers.

rather grotesque appearance to the front of the car.
 From the reception accorded to Sir Dennis by the members of the Society of Automotive Engineers of this country, it is evident that their interest has been aroused to a remarkable degree.

In any other industry glimpses of the past, present and future would cover a span of a considerable number of years. In the illustrations herewith it is hard to believe that all three types of cars shown are running on the roads at the present moment. The car

CONOLY'S ANDY'S

GROCERY SPECIALS FOR Market

Saturday-Monday, June 11-13

The canning season is at hand. You will find we are giving special attention to your needs along this line. Get our prices on your canning supplies.

COFFEE, Our Best, lb. .28
 Market advancing. Now is time to buy best at low market price

FLOUR, Drifted Snow, 49 lb. 1.29
 The only Western Flour accepted by Medical Association (Home Perfected)

PANCAKE FLOUR, Sperry's Pkg. 19c
IVORY SOAP, Medium bar 5c
White King Granulated Powder Large 1 kg. 37c
 A bar Mission Bell Toilet Soap Free

Rainer Malt Light or Dark Can 25c

SODA—A-H. 25c	COCA— 23c
3 packages	Best Bulk, 3 lbs.
PEANUT BUTTER— 19c	PINK SALMON— 19c
Hoody's, 2 lbs.	2 tall cans
JELLO— 23c	MATCHES—Searchlight
All popular flavors, 3 pkg.	Large full count boxes
SARDINES—Booth Ast 25c	MILK—Bordens, Carnation
3 Cans	Darigold, Tall cans
TUNA FISH—Del Monte 15c	CORN—Del Maize, 300,
1/2's, Can	2 cans
QUAKER OATS— 23c	CORN—Nature Best, 300
Large Package	3 cans
Otote Pork and Beans, Spag-	CATSUP—Del Monte
hetti, Corn, Pumpkin, Hom-	Large Bottles
iny, 5 cans	PINEAPPLE—Del Monte
	Sweet treat slice, 3 cans

PORK Roast, lb. .10
BACON, Squares lb. .10