

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mr. and Mrs. Frank C. Fluke and son Ralph attended the picnic at Champeog last Sunday.

Mrs. H. E. Grabhorn went to Baker, Oregon last Tuesday where she will visit her daughter Mrs. Edward Neil who resides there.

Delbert Turner and Elizabeth Thompson of Hillsboro, were recent guests of their friend, Miss Grace McCormick at the Bierly home.

Mrs. Lilly Bierly Mrs. Ethel McCormick, Mrs. E. L. Cox and guest Miss Anne Rossiter of Camden Maine, were in Hillsboro Friday afternoon.

Mr. and Mrs. Eber Rice and son Bert from Mountandale spent last Saturday at the home of Mr. and Mrs. Robert Pomeroy, The Flat road.

Mr. and Mrs. L. T. Rushlow, Mr. and Mrs. H. C. Christensen and family of Hillsboro were recent visitors at the home of Mrs. Little M. Bierly.

Mr. and Mrs. W. L. VanHorn and family spent the week end with Mrs. VanHorn's parents in Portland. Mrs. VanHorn's mother is recovering from her recent illness.

Remember the grange picnic to be held at Elser's park Sunday July 24th, all grangers are invited to attend and bring basket lunch and dishes. Everyone is welcome to attend.

S. H. Pomeroy accompanied by Mrs. Bessie Steelman and daughter Miss Marie went to Philomath, Thursday where they met Mr. Steelman, from there they went to Molalla where they spent a few days.

Mrs. August H. Dallmann and son Albert motored to Portland also Rockwood and Gresham where they were guests of Mrs. Dallmann's daughters, Mrs. Chris Ensbitt and Mrs. Lydia Christ. They made the trip last Tuesday.

Robert Pomeroy, Robert and Verne Kellogg and Bert Sparks, guests at the Pomeroy home, went to Newport last Tuesday where they enjoyed a deep sea fishing trip and returned home with a number of nice fish, Wednesday.

The annual campmeeting of the Evangelical churches of the state, will be held at their camp ground at Jennings' Lodge, beginning next week and continuing for two weeks. It is expected that there will be a number attend from the Kinton church.

Tax payers attention: Come to the Budget Meeting to be held at the Kinton school house this Friday evening at 8:30 o'clock. Matters of business in connection with the school are to be discussed at this meeting and all are urged to be present.

Miss Anne Rossiter of Camden, Maine arrived at Kinton Wednesday evening and will make an extended visit with her cousin Mrs. E. L. Cox. Miss Rossiter came by way of Canadian Pacific and will return by way of the Panama Canal in the latter part of the summer. This is Miss Rossiter's first visit to this coast.

Aloha-Huber Review

Melva Jean Tuttle spent Sunday with Wilma Scott.

Mr. and Mrs. Warner returned Friday from Tillamook.

Helen Joan Bennett is a guest at the C. J. Stickney home.

Mr. and Mrs. Wheeler Beattie were Portland callers Saturday.

Mrs. Emma Eush is seen on the streets driving a new Whippet car.

Mr. and Mrs. Wiegell have been visiting the past week in Hillsboro.

Mr. and Mrs. James Cleek of Portland were visiting friends here Friday night.

Alice Wheeler has returned from a week's visit with her sister in Portland.

Mrs. Mary Ware of Beaverton was a caller at the J. H. Neal home Tuesday.

Betty Stickney and Wilma Tuttle were luncheon guests of June Gilmore, Tuesday.

Dr. Vinton Scott and family visited at the F. E. Tuttle home Sunday.

Mr. and Mrs. W. Wire were dinner guests of Mr. and Mrs. Sappington Sunday.

Edgar Lushy and family have moved in the house on Blanton Ave. formerly occupied by Roy's.

Mrs. Jacobson and Stella Lee visited with friends and relatives at Gray's Harbor over the week end.

Mr. and Mrs. A. Johnson, Mrs. Carlson and Mrs. Rummellhoff were dinner guests of H. Martin of Tigard Sunday.

Mr. and Mrs. Harry Weaver enjoyed a trip up the Columbia River highway Sunday, returning on the Washington side.

Louis Newman and family of Salem and Walter Sturnaman of McMinnville were week-end guests at the F. E. Tuttle home.

The ladies of the Aloha-Huber P. T. A. met at the home of Mrs. F. E. Tuttle Tuesday and tied a

comforter. A delicious pot luck lunch was enjoyed at noon.

Mrs. Rummellhoff of Los Angeles is visiting her sister Mrs. A. Johnson. She accompanied her mother Mrs. Carlson home. Mrs. Carlson has been in Los Angeles the past year.

Mrs. Harry Hollingsworth entertained for her son Earle Friday, the occasion being his 9th birthday. Games were enjoyed and dainty refreshments of ice cream and cake were served.

HITEON NEWS

Patricia Anderson had her tonsils and adenoids removed last Friday by Dr. Hamilton of Portland.

Kenneth Struthers, who has been ill for some time, is at the Portland Medical Hospital.

Mr. and Mrs. A. C. Robinson and Mr. Lester Robinson of Portland spent Tuesday evening at the Struthers home.

Mr. and Mrs. Ward Cutting of Portland are receiving congratulations on the arrival of a baby daughter. Mrs. Cutting was formerly Eleanor Caldwell of this place.

Betty Jean Christensen is quite sick with measles.

Miss Alice Louie is spending her vacation with relatives at Akron, Ohio.

The Misses Dorothy and Genevieve Peterson were calling on Dorothea and Elizabeth Struthers on Tuesday evening.

Mr. and Mrs. D. J. Nelson and family are moving soon to Portland, having traded their ten acres here for a home in town.

A number of Hiteon families spent Sunday at Rippling Waters at a delayed school picnic. Miss Esther Schrader, her sister, and Mr. Schrader were also there and everyone reports a fine time.

HAZELDALE NEWS

Margaret Miller is visiting in Portland for two weeks.

Miss Edith Foster of the Dalles was a visitor at the Wes Bany home Saturday.

Mr. and Mrs. Cy Balf are the proud parents of a baby boy, born Friday July 15.

Mr. and Mrs. Edgar Lushy and family have moved to Aloha. They have moved into the Roy house.

Mr. and Mrs. Chester Rambo and daughter of Portland were visitors last Thursday evening at the Tom Miller home.

Mr. and Mrs. J. Gassner and family the Rigert family and Paul Leopold and family and Mr. and Mrs. Wes Eany went on a picnic at the Rifles Sunday.

Mr. and Mrs. Tom Miller and family were dinner guests Sunday at the home of Mr. and Mrs. J. B. Thornton in Portland. Marjorie Thornton returned with them for a two weeks' visit.

Mr. and Mrs. Fred Strickland and daughter Elinor, Mr. and Mrs. J. C. Smith, Mr. and Mrs. Max Berger and son Joe, Jean Smith and Paul O'Connor picnicked Sunday at River Lot Park.

Real Estate Transfers

O. N. Furtan to Hulda Nordell, 8.72 acres Sec. 2 T1S R1W.

O. N. Furtan to Esther Oby, 8.72 acres Sec. 2, T1S R1W.

R. H. Stromberg et ux to Bert Harper et ux, 16.612 acres Sec. 32 T1N R3W.

John S. Taylor to Edwin H. Taylor et ux, 40 acres Sec. 11 T2S R3W.

R. A. Nielsen et ux to Julius Cohn, Lot 4 Hamilton's Add (H) Beaverton.

Alice Proffitt to H. E. Hensley, 4 acres Sec. 12, T2S R1W.

Zula H. Dooley to F. C. Marshall et ux, Lot 4, Kennedy Acres.

Thomas H. Jackson et ux to M. D. Lawrence et ux, N 1/2 of W 1/2 of Lot 323 Johnson Est. Add. to Beaverton Reedville.

Multnomah Commercial & Savings Bank to Ben Carsh et ux, Lot 7 in E. Lehmann acre Trs.

C. L. McCaleb et ux to Stat-Bank of Hubbard, 57.67 acres Sec. 16, 17, 20 and 21 T1S R2W.

Ernest Olson et ux to John E. Olson et al E 4 acres of SW 1/4 of SE 1/4 of NE 1/4 of Section 4 T2S R1W.

Peter Grossen (Adm) to Martin C. Kaufman et ux, 21 acres Sec. 3 T1N R2W.

Harkson-Olsen Inv. Co. to U. S. Harkson, 7.72 acres Bridget Baum Tr. and the N 1/2 of Lot 2 Bonita Gardens.

Martha Elizabeth Austin et ux to Welthea Viggers et virfi 1 acre T1S R1W.

On his recent trip to Washington D.C. Chap stopped over in "It's Old N'Yawk" for a bit of glamour and diversion—and the Follies. He says if all the chorus girls in New York were placed end to end it would run into a lot of figures. Speaking of the elevators in Al Smith's new sky tskler, Chap says: "They drop a passenger 65 stories in 50 seconds. Your stomach comes down in the following elevator."

Only 23 out of 1,000 pupils who enter grade school step forth from college with diplomas in their hands. The elementary school turns out but 657 of the 1,000, and a

The Cook's Nook

"Hum-Mmh Lazy Weather"—But Just See What's in Season!

It's not the heat—it's the unoriginality, that's what! That's what makes it possible to pun poorly and say "summer delights and some are not" in speaking of our current events. That's what turns July meals into paltry grub-getting when they might be elysian feasts!

And the remedy is knowing what is new, what is good—and especially what is in season. The best source of inspiration is in the markets, in what nature hath provided for our tables. A brief glance at the things in season will put new life into the old menus.

What then is in season, besides sunburn and mosquitoes? Melons, red juicy watermelons. Try them in a Dixie Fruit Cup* for a new dish. Cantaloupe and honeydew are on display, too, to be served a la mode with ice-cream. You'll find serving honeydew that substituting segments of canned grapefruit (for ease and sure-juiciness) for the usual lemon will pick up jaded palates. This same ingredient with the addition of luscious pears and headful dates makes a new Summer Cocktail* as pretty as it is good.

The pride of Georgia, (you guessed it) peaches, will be showing their blushing cheeks before long and combined with cocoanut, they have inspired one of those quick-as-a-wink desserts known as Mason-Dixon Delight*. Homegrown strawberries tempt those who are not rashly inclined, and raspberries hang heavy on the bushes in the country-side. When you have eaten your fill of these in their plain and restful state or in shortcakes, let the juices provide a cooling drink that is just right for dances, and recalls circus days with its name of Pink Punch*.

Ice Cream, of course, and have you tried making your own with the recipe known as Arabian Ice Cream*? This incredibly good ice cream uses dates, a famous fruit that is always in season. Once on a time this golden desert fruit was a winter-time delicacy but now you can procure them the year round.

Besides these there are cucumbers (sandwiches!) and young chic kens to fry, and sweet corn (succotash!)—but go to the markets and forget the humidity.

(Note: All recipes marked with an asterisk in the foregoing paragraphs are given here.)

Dixie Fruit Cup
1 can grapefruit
1 cup watermelon cubes
Sprigs of mint
Chill the grapefruit thoroughly before opening the can. Pour the contents of the can into a bowl, add the watermelon cubes or balls and set aside in a cold place.

Summer Cocktail
For enough to serve six, combine 1/2 cantaloupe (cubed), 2 fresh pears (cubed), 1/2 package pasteurized dates (sliced) and 1/2 can grapefruit. Mix and allow flavors to blend. Serve cold.

Mason-Dixon Delight
3 ripe peaches or 6 canned peaches
1/2 cup canned cocoanut
6 tps. raspberry jam
Pare ripe peaches, cut in halves or use canned halves and remove stone. Place one half peach in a sherbet glass. Fill the center with moist cocoanut. On top of this place one teaspoon raspberry jam. Sprinkle with remaining cocoanut. Serve with rich cream. 6 servings.

Pink Punch
2 cups cold water
2 cups sugar
2/3 cup lemon juice
1 can grapefruit juice
1 qt. strawberry or raspberry juice
Boil the sugar and water together for 5 minutes. Crush the berries, heat slightly and rub through sieve. Add to syrup.

FROZEN FRUIT PUNCH
(Serves 6-8)
2 cups sugar
1 1/2 cups water

1 small bunch mint
3 cups weak tea or ginger ale
1/2 cup lemon juice

Boil the sugar, water and mint together for 5 minutes. Chill, add remaining ingredients, strain and freeze.

ORANGE AMBROSIA

(Serves 6)
6 oranges
1/2 cup powdered sugar
1/2 cup grated cocoanut
Peel and slice oranges. Cut slices into halves or quarters. Arrange in serving dishes, sprinkle with sugar and cocoanut.

Arabian Ice Cream

1 1/2 cups sugar
1 pint milk, scalded
1 tsp. flour
1 tsp. flour
1/2 tsp. salt
1 qt. thin cream
2 eggs
1 tsp. vanilla
1/2 cup grapefruit
1 pkg. dates
Caramelize one cup of sugar; add slowly to the scalded milk. Mix flour, salt and remaining 1/2 cup of sugar; add scalded milk gradually, stirring until a smooth paste is formed. Cook over hot water until the mixture thickens, stirring constantly. Pour the mixture over the slightly beaten eggs, cook over hot water for 1 minute. Strain. Add grapefruit finely cut dates and cream. Cool. Add vanilla. Freeze. This recipe will yield about 2 qts.

Spanish Salad

(Serves 6)
2 large tomatoes
2 green peppers
2 oranges
1 tablespoon minced onion
Cut each tomato into 3 slices. Take seeds from green peppers and cut each one into 3 rings. Peel oranges and cut in small pieces. On each salad plate arrange tomato slice topped with pepper ring. Fill center of ring with orange. Add minced onion to French dressing. Pour over salad.

ORANGE BANANA SALAD

(Serves 6)
3 oranges
Lettuce
2 bananas
3 tablespoons lemon juice
Walnut meats
Peel oranges and cut into 1/4-inch slices. On lettuce-covered salad plate, place 2 orange slices. Cover with 2 lengthwise quarters of 2 bananas, sprinkled with lemon juice. Top with slice of orange. Garnish with lemon mayonnaise and walnut meats.

FRUIT MEAL SALAD

(Serves 1)
On lettuce-covered salad plate center a mound of cottage cheese (1 1/2 tablespoons). Around this at equal distances arrange 3 piles of orange, place 3 or 4 stoned dates (first space); 1 dessert spoon seeded raisins (second space); 5 walnut meat halves (third space).
Serve with French dressing.
With buttered roll and a beverage this makes a very well-balanced luncheon.

ON OREGON FARMS

Corvallis—The annual summer tour of the Western Oregon Nut Growers' Association has just been announced for August 31 and September 1 by C. E. Schuster, secretary of the association and nut specialist at the experiment station. Some new territory never before reached on these tours will be visited this year, he says. Details will be announced later.

Sweet Mamma—This is an ideal spot for a picnic.
Sweet Daddy—It must be. Fifty million ants can't be wrong.

Johnnie: This steak tastes queer. Frankie: I can't understand it. dear. I did burn it a little, but I rubbed vaseline on it right away."

Russ Columbo, Radio Favorite Qualifies As Culinary Artist



Russ shows a "fan" how he prepares his favorite "sweet bite" of orange peel and sugar.

Likes to Dabble in Kitchen; Orange Peel Recipe His Favorite

RUSS COLUMBO, who rocketed to radio fame and whose rich, full voice thrills thousands of eager listeners, is the most popular personality behind the microphone, judging from the fan mail which pours into the broadcasting station. But in spite of the hundreds of admiring maidens who listen spellbound to his singing, Russ is just a dark-eyed, unspooled boy with a unique hobby—he loves to dabble in the kitchen, where he is an expert. And it would be a brave woman to challenge his skill, especially in the making of the specialties in which he takes particular pride.

His favorite confection is candied

orange peel. He makes it himself and keeps it around to nibble during odd moments at the studio. Radio work means late and irregular hours, and Russ finds that his occasional sweet bite supplies him with a ready pick-up from fatigue—for science has proved that sugar in all its forms is a quick source of energy.

Candied Orange Peel

Here is his recipe for golden, crisp orange strips, which he is quite willing to pass on to his feminine fans: Cover the peel of four oranges with cold water. Bring to a boil and cook slowly until soft; drain. Remove white part of the rind by scraping. Cut the peel into thin strips. Boil one cup of sugar with 1/2 cup of water until syrup will thread. Add strips of peel and cook in syrup five minutes. Drain and coat with fine granulated sugar.

Architect: Here are the plans for your new building.

Manufacturer: But where is the second floor plan?

Architect: Ah! That is another story!

Oregon State News

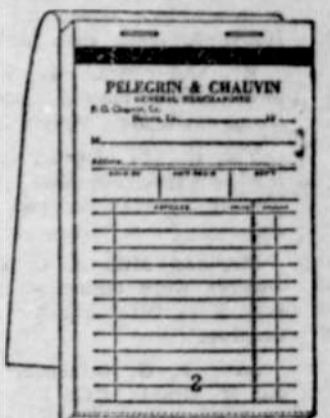
The cornerstone has been laid for the new Trinity Evangelical Church at Gresham.

Lee Cassidy of Pendleton and D. Cassidy of Baker have started the construction of a service station in Baker at 10th and C streets.

A new shop to handle baked goods and candies is to be opened at 12th Street on Heights in Hood River by Mildred and Margaret Wright.

The first of the three bridges that are to be constructed on the Central Oregon highway between Juntura and Peach, has been completed.

The Portland Sand and Gravel Co. has submitted the low bid of \$18,737 for gravel surfacing 11.05 miles of the Scottsburg-Paradise section of the Umpqua Highway.



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The Beaverton Review

CONOLY'S ANDY'S GROCERY SPECIALS FOR Market

Saturday-Monday, July 23-25

- PICNIC SUGGESTIONS**
- Corn Beef Libby's - Armour's, 12 oz. can 2 cans \$.35
 - MAYONNAISE, Best Foods, Pint .25
 - CRACKERS, Krispies, 2 lbs. .23
 - SARDINES—Booth 15c
 - OLIVES—Queen's Large Quarts, Each 29c
 - OLIVES—Stuffed 10c
 - SARDINES—American 9c
 - SALMON—Del Monte, Red 19c
 - FRUIT SALAD—Del Monte, 8-oz. can, each 9c
 - Alaska Sock eve, Tall can New Low Price
 - IVORY SOAP—Medium 25c
 - PALMOLIVE SOAP— 23c
 - 5 bars Kind to everything it touches
 - The choice of 20,000 beauty experts
 - Rice Krispies or Grapenut Flakes Each .09
 - TUNA—Del Monte, Fancy, 1/4's, Can 10c
 - TOMATOES—Amazon or Mission, 2's 3 cans 25c
 - Quaker Macaroni, Spaghett, Noodles, 3 pkg. 23c
 - FLOUR—Maple Leaf 49's 79c
 - Cake Flour, Gold Medal Package .25
 - New low price on this famous kit hen tested flour

- CANNING SUPPLIES**
- CERTO— 45c
 - LIDS—Kerr Regular 25c
 - 2 bottles 2 pkgs.
 - CAPS—Ball or Kerr 23c
 - JARS—Ball Mason, 73c
 - Mason, Pkg. Pints
 - JAR RUBBERS—Nothing 10c
 - Quarts 89c
 - but the best, 3 pkgs.

- FRUIT and VEGETABLES**
- Cabbage, large firm heads, lb. 2 1/2c
 - The Dalles Cucumbers, each 1c
 - The Dalles Tomatoes, Fancy Quality, lb. 15c
 - New Potatoes, 10 lbs. 15c
 - Watermelons, guaranteed ripe ea. 25c
 - Local Lettuce, Fancy 3 large heads, 10c
 - Green Peas, lower Col. River, Pound 5c

- MEAT SPECIALS**
- POT ROAST 10c
 - Pork Roast 12 1/2c
 - Per pound
 - PURE LARD 15c
 - BOILING BEEF 7c
 - 2 Pounds Per pound

Lack of funds proves greatest education foe



Of 1000 children who enter grade school... only 23 will graduate from COLLEGE!

Only 23 out of 1,000 pupils who enter grade school step forth from college with diplomas in their hands. The elementary school turns out but 657 of the 1,000, and a

mere 343 enter high school. This period sees the students' ranks greatly depleted, 271 becoming wage-earners. Of the remainder, only 72 enter college and 49 of these drop out before graduating.