

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

C. H. Horton of Tigard was employed last week fixing windows etc.

Albert Dallmann and Miss Winnifred Weibel spent last Sunday with friends near Taft.

Robert and James Richards spent last week with their aunt, Mrs. Floyd Williams at Clackamas.

A car load of gypsies went through Kinton last Tuesday, making several calls around town.

Mrs. Ida Toytton of Spokane, Wash., spent Thursday and Friday at the home of her cousin, J. J. VanKleeck.

Mr. and Mrs. Charles North of Robinson station were guests Sunday evening at the home of Mr. and Mrs. E. L. Cox.

Mrs. Ida Toytton of Spokane, Wash., has been visiting with some of her relatives around town during the past week or so.

Mr. and Mrs. Walter VanKleeck and daughter, Miss Kathryn Helen of Beaverton, were calling on relatives around town, Sunday.

E. L. Cox did some carpenter work for Mrs. Lilly Bierly, last week, shingling the roof of the fruit cellar, and fixing up walks, etc.

guest, Mrs. Ida Toytton of Spokane, Wash., and Mr. and Mrs. Charles VanKleeck of Hiteon, spent Sunday with old friends in Dayton, Ore.

The "Riffles" has been a very busy place during the past week and many have visited this favorite bathing place during the past week.

S. H. Pomeroy, Mrs. Robert Pomeroy and children spent last Thursday with Mrs. Pomeroy's parents, Mr. and Mrs. S. C. Sparks of Portland.

Mrs. S. P. Hall and son of Deep River, Wash., have been visiting during the past week at the home of Mr. and Mrs. Wayne VanKleeck, Pleasant Valley road.

Harold and Miss Ruby Snider of Lake Grove spent a few days during the past week, with their grandparents, Mr. and Mrs. J. C. Snider Pleasant Valley road.

Mr. and Mrs. Floyd Bierly and family who spent a few days at the coast last week, returned home last Wednesday. Part of the time was spent at Netarts at the Davies camp.

The numerous threshing outfits owned by farmers in this community have been seen in the fields of grain, during the past week and in most cases there is a very good yield.

Mr. and Mrs. Robert Pomeroy and children and Miss Mary Kathryn Hall spent last Sunday at Orwego Lake, where they were guests of the Dalrymple family who reside there.

Mrs. George Luther, who has been visiting during the past few weeks with her old friends and neighbors in this community, returned to her home in California, last Thursday.

Harry A. Richards was doing some outside work about the school house last week, making walks, and fixing up the grounds, making ready for school, which will begin on or about September 6th.

A meeting of the board of directors of the school was held at the school house, Monday evening, and bids for the winter's supply of wood was received and other matters of school business was discussed.

Mr. and Mrs. Floyd Bierly and family and Carl VanKleeck, attended the 4-H club picnic held Sunday at Rippling Waters, enjoying the day very much. There was a large crowd of members of the numerous clubs present.

Mr. and Mrs. J. B. Snider and family of Brush Prairie, Wash., Mr. and Mrs. Glenn Snider and family of Lake Grove and William Boyer of Ingleswood, Calif., were Sunday guests at the home of Mr. and Mrs. J. C. Snider.

Virgil McCormick, son of Mr. Ethel McCormick, spent a few days during the past week as a guest of his uncle, E. L. McCormick of Hillsboro. They took in many of the coast resorts and returned home the first of the week.

A goodly number from this town attended the program given by Mr. and Mrs. Ferd Groner of Scholls, given at the hall in Laurel last Friday evening, showing pictures and a lecture of their recent trip around the world.

Mrs. Lilly Bierly and house Mrs. Emily Piekthorn of Portland (grand-mother of Mrs. J. A. Godfrey of this town) died last week at her home in Portland at the age of 94 years and 4 months. Mrs. Piekthorn was awarded last Mother's Day, the diamond bar pin for being the oldest mother in Oregon.

There was a very good attendance at the regular monthly meeting of the Kinton grange held last Wednesday evening at the hall. County agent William Cyrus and wife were present. Mr. Cyrus gave an interesting talk during the lecture hour. Luncheon was served at the close of the meeting.

Mrs. Cora Metzentine, Superintendent of the Kinton Sunday school represented the school, Sunday, at the assembly of the Evangelical churches of the state, held at Jennings' lodge. Some of the members of the Men's Brotherhood of the churches in this district also attended the services held Sunday with basket dinner at noon.

HITEON NEWS

J. L. Haggerty is building a barn on his place here.

Mr. and Mrs. Geo. Anderson and children returned from a vacation spent at Rockaway.

Mr. and Mrs. Roy Lietz of St. Johns spent the week end at the J. L. Haggerty home.

T. R. Bacon of Monmouth, Ore. called at the home of his aunt, Mrs. C. W. Struthers, Saturday.

Mrs. Sophia Olson and Miss Mable Olson of Portland visited Sunday at the L. M. Davies home.

Mr. and Mrs. Oscar Selanoer and children were visiting Sunday evening at the E. D. Hite home.

Mr. and Mrs. Joe Vaeretti and children of near Sandy were Sunday visitors at the Struthers home.

Joseph Campbell of Silverton spent several days last week with his uncle and aunt, Mr. and Mrs. Wm. F. Campbell.

Mrs. Elsie Harris, Mrs. Alice Gibbons and Stanley Harris were visitors Thursday afternoon at C. W. Struthers. Mrs. Gibbons remained for a visit.

Miss Elizabeth Struthers and Mr. Paul Langer spent Saturday and Sunday at Eugene with Mr. and Mrs. Fred Gibbons. Miss June Gibbons returned home with them.

Aloha-Huber Review

John Coward of Spokane is visiting his family a few days.

Mr. Sutton is rebuilding his house recently destroyed by fire.

Mr. and Mrs. Crueller left Monday for Idaho to visit her parents.

Clifford York and family picnicked on Pudding River over the week-end.

Mr. and Mrs. Hawley Buck and son visited the Norgard family at Toledo, Sunday.

Mr. and Mrs. Sophus Bonlokke were dinner guests Sunday of the W. Benjamin family.

Wilma Tuttle and June Gilmore were guests of Noma Brown, Wednesday.

A party from here drove to the scene of the forest fire up beyond Forest Grove last Friday night.

Mr. and Mrs. Harry Brownrigg and Mrs. Evans (Mrs. Brownrigg's mother) picnicked Sunday on Gales Creek.

Mrs. Rummelhoff, who has been visiting her sister, Mrs. A. Johnson, left Wednesday evening for her home in Los Angeles.

Mrs. Rebecca Ellerson was a dinner guest Sunday of Mr. and Mrs. J. M. Thompson. In the afternoon they went to the old settler's picnic at Farmington.

Diek and Fult Bowman and Mr. and Mrs. J. T. York are enjoying a motor trip up through Washington and into Canada. They expect to be gone about 10 days.

The Aloha Grange Home Economics club will meet with Mrs. A. J. Vance Wednesday afternoon, August 17. It is hoped that all members will be present. New members are always welcome.

Mr. and Mrs. Mat King, accompanied by Miss Evelyn Bragg of Portland, motored to The Dalles Sunday morning to spend the day with Miss Henrietta Gerrow. Miss Gerrow is reported as greatly enjoying her stay there.

Mrs. Johnson delightfully entertained at luncheon Thursday in honor of her sister, Mrs. Rummelhoff of Los Angeles and Rose Ann of Portland. Those present were Margaret Jacobson, Mrs. F. E. Tuttle and daughters, Wilma and Melva Jean, and Mrs. Carlson.

Work is progressing rapidly on the Aloha Grange hall. The plastering is finished, the windows and doors have been installed, the stage all set for the big entertainment that is coming off Friday evening, August 12, which will be the first of the entertainments planned. Visiting the hall on the night of the entertainment and will afford an opportunity to see the work being done.

Banks Favor Diversification

Emphasis was placed on the strategic position the banker holds through the use of directed credit at a recent meeting of the Alabama bankers' agricultural committee. Alabama is confronted with the problem of over-production of cotton. The committee recommended to banks that credit be extended on the basis of a twenty-five per cent reduction in cotton acreage. The value of growing other crops than cotton was strongly stressed and county outlook meetings are being planned with the thought of bringing about a more balanced agricultural program in the various communities.

The Winchester Bay mill has resumed operations.

The Cook's Nook

SOUR MILK WHOLESOME FOOD

No matter how well milk is handled in the home it will sour quickly in warm weather if not kept at a low temperature, causing milk to sour. The consumption of sour milk or lactic acid milk has long been considered a means of maintaining bodily health and vigor and thus prolonging life. While the possible effect on longevity has not been proven, the beneficial effects of sufficient amounts of lactic acid is not questioned. This is because of the ease and speed at which they digest in the stomach and because the additional acid tends to retard the growth of putrefactive bacteria in the intestines. For these reasons then, sour milk or acid milk may well be more generally used.

Sour milk and cream are widely used in cooking, and, like sweet milk, add to the food value of any dish. The rich texture of sour milk gives a smoothness that no other liquid produces and its acid content acts as a leavening agent. Do not throw away milk or cream that has soured but rejoice in the fact that with it you can prepare nutritious and appetizing dishes. Sour milk lends its slightly tart flavor and healthful qualities to many favorite recipes.

For a dressing to serve with a gay fruit salad thoroughly chilled and served on crisp lettuce, try this sour cream dressing:

Sour Cream Salad Dressing
1 cup weak vinegar
1 cup sugar
2 tbspn. butter
1 tsp. salt
1 cup sour cream
3 tbsps. flour
2 eggs
1 tsp. dry mustard
1/2 tsp. paprika
Put the vinegar, sugar and butter into a sauce-pan and bring to a boil while you beat together the cream, flour and eggs. Add to the first mixture, stirring constantly until it thickens. Cook slowly 5 min. Remove from fire, add seasonings and beat thoroughly. Serve cold.

A real moist, fluffy and luscious spice cake is made with sour milk while the raisin-cream filling used with it makes use of freshly soured cream. This makes a dessert that will tempt the appetites of every member of the family.

Spice Cake
1/2 cup butter
1 1/2 cups brown sugar
2 eggs
1 tsp. vanilla
1 cup thick sour milk
1/2 tsp. soda
2 cups flour
3 tbsps. baking powder

1/2 tsp. each salt and cloves
1 tsp. cinnamon
1/4 tsp. each nutmeg and allspice
Cream the butter, add sugar and blend together well. Add the beaten eggs and vanilla and mix until smooth. Add the sour milk in which the soda has been dissolved, then the flour, sifted with the baking powder, salt and spices. Beat only until smooth. Place in 2 buttered and floured layer cake pans and bake in moderate oven (350°) for about 25 minutes. Cool and put layers together with Raisin-Cream Filling, then frost the entire cake with the same mixture.

Raisin-Cream Filling
1 cup sugar
2 tbsps. cornstarch (omit if cream is thick)
1 cup sour cream
4 egg yolks
1 cup ground raisins
2 tbsps. butter
1/2 tsp. vanilla
1/2 tsp. salt
Mix sugar and cornstarch (when dissolved) and add to the cream. Add beaten egg yolks, raisins and butter and cook over hot water or very low fire until thick, stirring constantly. Remove from fire and add vanilla and salt. Cool before spreading.

A BITE OR TWO OUTDOORS
Summer heat may annoy those of us who have attained their growth, but to children the warm days of Summer mean picnics. "Mother, may we eat our lunch in the orchard?" is a query that most mothers are familiar with. If there is no orchard, there is a lawn, a porch or some other place in the open where the children are anxious to eat.

Such a desire should be cultivated. These little meals in the open can be made very beneficial, and the wise mother can see that they are served without giving herself additional work. In fact she may often save work on a busy day when she does not feel like preparing a meal for the family indoors.

Care should be taken however, that the proper foods are served. If the children want a little "picnic meal" between luncheon and dinner, it is very easy to furnish them with food so heavy that the evening meal will be spoiled. If the picnic meal is served promptly at noon it may consist of the usual noon dishes, but even then most mothers will prefer to furnish the children with something easy to prepare or even with something the children may prepare themselves.

If the outdoor meal is served at noon, suggest that the children make some sandwiches for themselves. A peanut butter sandwich and an orange marmalade sandwich will be

delicious. A glass of lemonade or orangeade will go very nicely with this, and with a piece of cake, or two or three cookies, which may be furnished for dessert.

Where the meal is to be a "between meal bite", why not suggest that the children prepare a fruit cup or salad themselves. Perhaps there are berries near at hand or fruit of some kind in the orchard. Give them each an orange and a salad plate, or dish for a fruit cup, and let them prepare their own main dish from the orange and the fruits they can pick. A pitcher of orangeade or lemonade will again come in handy, for the more of this they drink, the better it will be for them. Both of these fruits have an alkaline reaction when taken into the system and will tend to balance any acid-reaction foods the children secure during the day.

Where the children ask for this picnic meal in advance, you can quite often prepare some light pudding or other dessert, place it aside to cool, and give it to them to go with their sandwiches and beverage. Here are two suggestions that will always appeal to children. Incidentally, these desserts are well worth trying for the family table:

Orange Marshmallow
(Serves 6)
6 oranges
1/2 cup powdered sugar
1/2 cup grated coconut
Peel and slice oranges. Cut slices into halves or quarters. Arrange in serving dishes. Sprinkle with sugar and coconut.

Marshmallow Fluff
(Serves 6-8)
1 cup cream
1/4 cup sugar
1 cup quartered marshmallows
1 1/2 cups orange segments
Whip cream until thick, fold in other ingredients. Serve cold.
Variation: Use colored marshmallows—pink, green, orange—and add one small bottle maraschino cherries, cut in half.

Chocolate Frosting is delicious flavored with orange extract instead of vanilla.

Maybe for Shedding Tears
It fairly plunks at our heart strings to argue with Scotty. He still holds to the idea that a watershed is some kind of a shack in the middle of the ocean where ships find shelter during a storm.

Elinor's Fudge
2 cups of granulated sugar
1 cup milk
2 squares unsweetened chocolate
Butter size of an egg
1 teaspoon vanilla
Melt chocolate, add sugar, milk and butter, and boil until the liquid forms a soft ball in cold water. Remove from fire, add vanilla and beat until creamy. Several marshmallows, or several tablespoons of marshmallow whip beaten in while the fudge is cooling will give a rich creamy consistency.

There is a practical side, too, to her interest in culinary matters, for fudge requires both energy and endurance, two qualities which depend on glowing health. Elinor's first endurance flight, when she remained aloft for 13 hours, robbed her of fifteen pounds—no small loss for a slender miss. Since then, with the advice of her

mother and doctor, she has kept herself in perfect condition by a full quota of sleep and a hearty diet of nourishing, energy building foods. She eats plenty of sweets and always carries with her on her long flights a box of her own fudge and a few oranges. Oranges she says are best on a flight, because they retain their freshness for a much longer time and are more palatable than water. The value of fudge, lies in its high sugar content. Science has shown sugar to be one of our most easily digested quick-energy foods, supplying the fuel needed to sustain her during long grueling hours in the air.

Here is her favorite recipe for a fudge that fortifies.

Classified Advertising

Advertisements in this column 1 cent a word. Minimum charge 25c.

FOR SALE
160 cu. ft. Load
12 inch block \$5.50
16 inch slab \$4.50
Dry Planers \$5.50
Green \$5.00
Small Green \$4.50
Cord Wood and Coal
F. R. ZASTROW
Corner Second and Angel

FOR SALE
Young Jersey and Guernsey cow, fresh in a few days. Corner Lange and Division 1 1/4 miles west of Beaverton, 1 block South Farmington Road, A. Boren. adv c-36

WANTED
Wanted—Tools. Anyone having crosscut saws, axes, sledges and wedges they would care to loan to the Beaverton Relief Committee to cut wood for the coming winter please see "Andy" at Conolly's Grocery, Beaverton, Ore.

FOR RENT
For Sale or Rent—My five-room home, furnished and one acre ground, reasonable. Am going east. Mrs. Jessie Myers, Rt. 1 Box 31. adv c-35

Lost—License plate, between Ray's Garage and the old Scholls-Ferry Road, on Sorrento road. Number 69239. Finder please leave at Review office. adv

LEGAL NOTICES
NOTICE TO CONTRACTORS
Sealed bids will be received by the city of Beaverton, Ore. until 8 o'clock P.M. August 15, 1932, for the drilling of a water well, place of drilling to be designated by the city. Specification instructions and forms for bids may be had at the office of the recorder.

The city reserves the right to reject any and/or all bids or to accept the bid which in its judgment is for the best interest of the city of Beaverton.

Imagine her embarrassment one evening when, at dinner in a swell Portland cafe, the waitress asked her boy friend if he wouldn't have some corn—and he passed his glass.

BROWN'S
Cut Rate
Drug Store
Sells for Less
Including Prescriptions
Brown's Beaverton Pharmacy

CONOLLY'S
MEMBER—COLUMBIA FOOD COMPANY

QUALITY FOODS ECONOMY PRICES
Features for Saturday - Monday, August 13 - 15

COOL FOOD SUGGESTIONS
TUNA—Del Monte or White Star, 1/2's, Can 15c
The finest packed or cool, temping salads or sandwiches
TUNA FLAKES—1/2's, 2 Cans 25c

PINEAPPLE, Del Monte or Sweet Treat No. 2 1/2 Cans29
Eight luscious slices of field-ripened fruit

Jay Dee Dee or Mission No. 2 1/2 Cans23
SARDINES—Your choice
Booth's, 2 cans 15c
Tiny Tots, 2 cans 25c
North Star, 3 cans 25c

FRUIT SALAD, Del Monte No. 1's, Can 15c
Buffet Can 10c

CEREAL SUGGESTIONS
POST TOASTIES—Quick new energy for work or play 4 Packages 25c
SHREDDED WHEAT—Serve with fresh fruit, Package 10c
POST BRAN FLAKES—The world's most popular bran cereal at a new low price, Pkg. 9c

CLEANING SUPPLIES
GOLD DUST—Let the twins do your hard work Large Package 24c
SUPER SUDS—2 pkgs. 19c
SUNNY MONDAY LAUNDRY SOAP—A big help in laundry work, 5 bars 10c

BEVERAGES
TOMATO JUICE, Del Monte, Finest packed. A break-fast beverage with a zip and zest 2 cans 19c
GINGER ALE, Canada dry small bottle 16c Stone Mountain, Bottle 10c
LIME RICKEY---With a real lime flavor, bot., 10c

Milk, Tall Cans, 5c; small cans, 3 for 10c
Pork & Beans, Med. cans, 5c; 2 large cans, 25c
Van Camp's Delicious Tender Beans baked to a golden brown
BUDWEISER MALT—Light or dark, can 49c

FRESH FRUITS and VEGETABLES
CANTALOUPE 3 for 10c CORN doz. 18c
GREEN BEANS 3 lbs. 10c NEW SPUDS 10 lbs. 15c
TOMATOES 3-lb. basket 8c
ONIONS 25-lb. bag 29c

ANDY'S MARKET
PICNICS, Sugar Cured lb. 12 1/2c
GROUND BEEF
PORK STEAK
POT ROASTS