

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mr. and Mrs. George Newell of Portland were Thursday visitors at the home of Mrs. Newell's father, S. H. Pomeroy, Tile Flat road.

Mr. and Mrs. S. C. Sparks, Mr. and Mrs. James Steele and son and Marshall Dunn, all of Portland, were guests last Monday at the home of Mr. and Mrs. Robert Pomeroy.

Mr. and Mrs. Nick Gerig and family of Salem were guests Sunday at the home of Mrs. Gerig's parents, Mr. and Mrs. August H. Dallmann. The Gerigs returned home Sunday evening.

S. H. Pomeroy and Mrs. Robert Pomeroy and children Roberta, Marilee, and Kathryn spent the day last Friday in Portland where they were guests of Mrs. Pomeroy's parents, Mr. and Mrs. S. C. Sparks, who reside there.

Mrs. E. L. Cox spent Thursday in Portland, being a dinner guest at the home of Mrs. Adella W. Kindt, formerly of Kinton, also spent the evening at the Kindt home. Miss Anne Rossiter of Camden, Maine was also a guest.

Mr. and Mrs. Ben Kershaw of Portland, former residents of this town, have been in town during the past week, visiting with their former friends and neighbors. They formerly owned the place now owned by Mr. and Mrs. W. C. Hall on Tile Flat road.

Mrs. August Obrist and three sons and a friend of the family from Gresham were Sunday guests at the home of Mrs. Obrist's parents, Mr. and Mrs. August H. Dallmann. Mr. and Mrs. Robert Harris of Beaverton were also guests for the day.

A number of out-of-town visitors were present at the session of the Sunday school held last Sunday, they were: Mr. and Mrs. Len Kershaw, Miss Myra Hines, Miss Anne Rossiter. The attendance at the school has kept up very well all summer and a few new members have been added.

Mrs. E. L. Cox and house guest, Miss Anne Rossiter, went to Seattle Monday, where they were guests of friends. They also took in a side trip to Mt. Rainier and surrounding country. They were guests at Ashford, Wash., of Mr. Cox's cousin, and Mrs. Dora Ransweiler and family who reside there.

A goodly number from Kinton attended the last entertainment given by Mr. and Mrs. Ferd Groner at the hall in Laurel last Friday evening showing pictures of their recent world trip which has proven of great interest to those who have attended. They have had record breaking crowds at their entertainments.

J. E. Morback, Mrs. W. S. Bowen and Mrs. Irv Lowd all of Sherwood were dinner guests Friday evening at the home of Mr. and Mrs. J. H. Aten, Pleasant Valley road. Mr. and Mrs. Ray Martin and family and Mrs. Marjorie Jones of Butteville, Ore., were also guests at the Aten home during the past week.

Notices have been posted during the past week that there will be a budget meeting to which all tax payers in Kinton school district are urged to attend. It will be held at the school house, Monday evening August 29 at 8 o'clock. Matters of importance are to be taken up and discussed and the board of directors request all those interested in the school to be present.

Aloha-Huber Review

Geo. Sollers of Huber is driving a new car.

Dick and Fult Bowman entertained friends at a party Friday night.

Mrs. Clay Penland and son Ward of LaGrande are visiting Mr. and Mrs. Porter Hayes.

Mr. and Mrs. Hall and family of Prosser, Washington, are visiting her parents, Mr. and Mrs. Noah Hill.

Mr. and Mrs. Taylor of Forest Grove were dinner guests of Mr. and Mrs. Sanford Rogers last Friday.

Mr. and Mrs. Gilmore and daughter June and Wilma Tuttle spent Friday afternoon at Jantzen beach.

Mr. Hawk who has been living on Blanton, Ave. was taken to the hospital about two weeks ago, where he died last Friday.

Mrs. Harry Brownrigg and mother Mrs. Evans visited with her son Earl in Portland last Sunday. He is recovering from a recent illness.

The A. Richard family who have been living in the Lusby house are moving into the Ray house and the Luslys will move back into their own home.

Raymond Scheel of St. Joe, Mo. who has been visiting for the past month with his parents and helping to care for his mother who has been very ill, left for his home Tuesday night.

Marjorie Weaver, daughter of Mr. and Mrs. Frank Weaver of Beaverton was taken to the Eman-

uel hospital Tuesday night for an appendicitis operation. Miss Weaver is a niece of Harry Weaver.

Betsy Tolfsen spent the past week with her sister of St. Johns. Miss Thibbets of Seattle arrived Saturday to visit her grandparents Mr. and Mrs. Thibbets of Stacy Ave.

Mr. and Mrs. Harry Hollingsworth and family and Mr. and Mrs. Percy Davies of Portland were dinner guests of Mr. and Mrs. Warner of Reedville, all celebrating in honor of Mrs. Warner's mother.

HITEON NEWS

Miss Myra Hines has been visiting at the Metzentine home.

The end of this week will see the threshing finished in this neighborhood.

Mr. Ellis had the misfortune to have one of his horses die last week.

Mr. and Mrs. Chas. VanKleek enjoyed a visit from Mr. VanKleek's cousin, Mrs. Ida Toyton of Spokane.

Mr. and Mrs. J. L. Haggerty and Mr. and Mrs. Wm. F. Campbell and children spent Monday evening at Struthers.

Mr. and Mrs. L. M. Davies and boys left Monday for an outing in the mountains and will visit the huckleberry patch.

Mrs. Cora Mezentine accompanied her brother Mr. John Schmeltzer to Tacoma Thursday to attend the funeral of a cousin.

Mr. and Mrs. J. L. Haggerty and Mr. and Mrs. Roy Lietz of St. Johns spent the week end at Silverton with the M. J. Haggerty family.

Miss Irene Hansen who has been taking a U. of O. summer course in nursing expects to enter Good Samaritan hospital the last of the month to train for a nurse.

Mr. and Mrs. James Campbell of Silverton and Miss Dee Brown of Jackson, Mich., were dinner guests Saturday evening at the Wm. F. Campbell home. Miss Brown, who is a kindergarten teacher at Jackson is spending the summer with relatives on the Pacific coast.

HAZELDALE NEWS

Mr. and Mrs. Wes Bany were dinner guests Sunday of Mr. and Mrs. Phillip Dahl of Portland.

Mr. and Mrs. John MacNew of Mountaineer were Sunday dinner guests at the T. A. Carey home.

Mr. and Mrs. Diz Gassner of Portland were dinner guests Sunday of Mr. and Mrs. Ulie Gassner.

NATION'S FINANCE STANDS TEST WELL

Economic Policy Commission of Bankers Association Points Out How 22,000 Banks Protect Public Interest

OVER 22,000 banks all over the United States are "quietly and efficiently serving their communities, helping tide many business enterprises over their difficulties, helping many concerns to earn money, helping create the economic activities that mean payrolls and spending power in their zones of influence, and faithfully keeping guard over the working capital and savings funds of their depositors," the Economic Policy Commission of the American Bankers Association says in a recent survey, adding:

"It surely stands strikingly to the credit of the banking profession that, during a period of unparalleled international economic depression, this vast majority of bankers have so competently, so courageously and so successfully met their difficulties and obligations. The effects of the drought, the demoralization of agriculture, the stagnation of industry, the break down of trade, the inability of so many heretofore desirable customers to meet their obligations to the banks, the impairment of public confidence by mob-scares and false rumors resulting in unreasoning runs, the abnormal depreciation of quoted security values even in the most wisely conceived investment accounts, the utter collapse of real estate values—all these things have occurred on a nationwide and worldwide scale with unprecedented severity.

"The effects of every one of them have assailed the banks with destructive forces because they are of the very essence of a bank's economic substance. Yet, as we have shown, the great bulk of our banking deposits has been protected without harm, and our banks in a vast majority have continued to serve, support and strengthen their customers and their communities with unflinching and unconquered devotion."

"Home Drying of Fruits and Vegetables" and "Directions and Time Tables for Home Canning" are the names of two new bulletins just issued by the home economics extension division at Oregon State college. These are small, practical bulletins intended to serve as a guide to food preservation work in Oregon homes. They may be had free direct from the college or from county extension offices.

The Cook's Nook

Kitchen "Poles" Tell Fool-Proof Way to Make Smooth Water Ices

Marco Polo discovered water ices first, on his memorable trip to China and points East. Pausing just long enough to utter the timeless platitude—"clever, these Chinese," the intrepid adventurer hastened back to a thirsty Europe with the recipe! Ever since then ensuing generations have discovered the goodness of these frozen fruit ices and the variations of sherbets, frappes and granites, but nly recently has a new and modern method for making them been developed. The modern Marco Polos (they happen to be feminine) after all these years, have found out how we can avoid gritty, granular results, and make ices as firm and smooth and delicious as any ever turned out by the professionals.

A Matter of Texture

It's all a matter of texture and the "density agent." The kitchen Polos found that it is the "body" or density of the water ice that makes it smooth and keeps it delicately frozen until eaten. Too generous a use of sugar causes an over-sweetened product and requires a very long freezing period. Their new method, described as "fool-proof" consists of cooking water, sugar and corn syrup together to make a syrup. Then the fruit juices are added, the mixture blended and the whole frozen in a mixture of eight parts ice to one of salt. This gives a smooth product and one firm enough to be molded if desired, a result of the addition of the syrup. For most recipes use one cup of sugar, a half cup of the white corn syrup and two cups of water are used for the syrup, about two cups of fruit juice and chopped fruit or pulp. This amount produces about two quarts of ice.

Modernizing Recipes

An ice may be frozen in the trays of a mechanical refrigerator, for about five hours, if preferred. Frappes and granites are frozen in "two to one" mixtures of ice and salt, since they are "mushier" than ice. In using old-fashioned recipes not yet modernized, one-half cup of white corn syrup is added for each cup of sugar called for in the recipe. The syrup is cooked to the soft ball stage (240° F.). It's easy to produce water ices once you've mastered the general method. And once you have, you are sure to find all kinds of times to serve the cooling ices. Besides being the perfect refreshment for dance or summer party, a water ice forms a perfect accompaniment for the meat course. An excellent drink of the "float" variety is made by pouring gingerale or grapejuice over two balls of the ice. Here are tested recipes to prove the sureness of the new method:

Cantonese Ice

1 cup water
1 cup sugar

1/2 cup white corn syrup

1 1/2 cups orange juice
2/3 cup lemon juice
Ginger syrup and preserved ginger
Cook sugar, syrup and water until it forms a soft ball when tried in cold water or until 240° F. is reached. Remove from fire, add the fruit juices and the ginger syrup. Add the finely minced ginger (omit if desired). Cool, then freeze in a mixture of eight parts ice to one of salt. Makes two quarts.

Grapefruit Ice

1 1/2 cups sugar
1 1/2 cups water
1/2 cup white corn syrup
1 No. 2 can grapefruit (pulp and juice)
4 tbsps. lemon juice
Cook sugar, corn syrup and one cup of water to the soft ball stage (240° F.). Add lemon juice and the rest of the water and cool. Cut the grapefruit segments into small pieces with scissors, and add with the grapefruit juice, to the cooled syrup. Freeze. Makes 2 quarts (16 servings).

Lemnicot Ice

1 cup sugar
2 cups water
1/2 cup white corn syrup
4 tbsps. lemon juice
1 No. 2 can apricots (pulp and juice)
Cook sugar, corn syrup and one cup of water to soft ball stage. Remove from fire, add lemon juice and the other cup of water. Add apricot juice and mashed apricot pulp. Cool. Freeze. Two quarts.

FLAVORING ECONOMY DISHES

The present necessity in many families for economy diets is popularizing the art of good seasoning and flavoring. Food need not be elaborate nor expensive to be appetizing. Simple foods properly cooked are fully as delicious as high priced delicacies. Therefore, it behooves the cook to know her savories and spices.

Seasonings and flavorings cost but little. Many seasonings may be grown in the home garden or even in a window box garden. These include savory herbs, such as mint, thyme, sage, parsley, garlic chives and so on. Flavorings may often be salvaged from left-overs. Thus a bit of left-over tea or coffee adds a delectance to a fruit drink. A spoonful or so of coffee flavors many types of desserts. Sugar may be caramelized for a different flavor for other sweets.

Perhaps no flavorings are more popular than orange and lemon. It is an excellent economy idea to save the rinds of all oranges and lemons used for such flavoring purposes, since a bit of this rind flavors without extra cost many dishes, including cakes, pies breads, desserts, frostings meringues fillings sauces and other foods. The peel may be grated, ground or can-

died and kept for use as needed.

Preserve Now to Aid Needy During Winter

By Jane Rogers

AN excellent way for you to do your bit in helping the unemployed is to suggest to your bridge club, or your community or church organization, that the members work together one day a week this summer, putting up fruits and vegetables for distribution to needy families next winter.

Preserves possess a number of outstanding advantages for this purpose. They are high in food and health value, the fruits and the vegetables furnishing vitamins and minerals, while the sugar content is an unequalled source of energy. The expense involved is small. The products of orchard and garden promise to be unusually cheap, and sugar is at its lowest price in history.

Most women have their own favorite fruit preserve recipes, but are not so familiar with the recipes for preserving vegetables. Below is a vegetable preserving recipe that will give your group a start in a worthy undertaking.

String or Butter Beans

Discard any imperfect beans, wash thoroughly and rinse in several waters. Cut in desired size, cover with boiling water and cook for five to ten minutes, uncovered. Then fill into sterilized pint jars, adding one teaspoonful of sugar and half a teaspoonful of salt to each jar. Cover with the water in which they were cooked, adjust sterilized rubbers and covers loosely. Place in wash boiler, filled to within an inch of the tops of jars with hot water, bring to boiling point and process (boil) for three hours. Lift from water, tighten covers securely, turn jars upside down to cool.

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
Phone 5225
F. R. ZASTROW
Corner Second and Angel

For Sale—O. I. C. Weaned pigs and feeders, also O. I. C. sows to farrow Sept. 1st. Very reasonably M. Balocco, one mile northwest of Jacktown road. p38
For Sale—Standard piano. Phone Beaverton 2702. p-38

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 Conoly's Grocery, Beaverton, Ore.

Will can on shares in pressure cooker meat, fruit and vegetables. Mrs. Ivy Martin, Beaverton Phone 8025. p-38

EXTRAORDINARY RHYMES

They say you cannot find a word To fully rhyme with month, And yet a Hindu prayer book's name Is actually "Gruntb". There is a little stream in Wales, The name of it is Blorange Now where's the guy who said a rhyme Could not be found for orange?

CALL FOR BONDS

NOTICE IS HEREBY GIVEN that at a meeting of the Common Council of the Town of Beaverton, Washington County, State of Oregon, the following bonds were ordered paid, October 1, 1932.

Numbers 1, 2, 3 and 4 of the WATER BONDS OF BEAVERTON, OREGON, issued April 1, 1915 and due April 1, 1935.

These bonds will be paid on presentation to the Bank of Beaverton, Beaverton, Oregon, that being the designated fiscal agent for the Town of Beaverton, or they may be presented directly to the Recorder's office where they will be taken up and cancelled. Interest will cease on October 1, 1932. Dated at Beaverton, Oregon, August 1, 1932.

Lela L. Richey, Recorder. c-36-38

BROWN' Cut Rate Drug Store Sells for Less

Including Prescriptions
Brown's Beaverton Pharmacy

ANDY'S MARKET

Pot Roasts, lb. 10c

CONOLY'S

MEMBER—COLUMBIA FOOD COMPANY

MID-MONTH FOOD VALUES

Features for Fri., - Sat., - Mon., Aug. 19 - 20 - 22

Keep Cool -Use Fish for Salads and Luncheons

SALMON—Del Monte 25c
1/2's, 2 cans
No. 1's, 2 cans 35c
With the tang of the icy sea
SALMON—Pink, No. 1 19c
tall cans, 2 cans
SARDINES—American, 10c
1/2 cans, 3 for
SHRIMP—Gulf Kist, Fancy Medium, 5-oz. cans 10c

CLEANING SUPPLIES

Sunbrite or Crystal White, 10c
Your choice, 3 cans
LUX— 20c
Toilet soap, As France makes her finest toilet soaps, 3 bars
LUX FLAKES— 24c
For washing your daintiest silks, Large package
IVORY—It floats, 5c
Medium Bars

FLOUR

MAPLE LEAF— 83c
A good flour at a cheap price, 49-lb. sack
DRIFTED SNOW— 1.19
Kitchen-tested, in new attractive sack, 49-lb. sack

CEREALS

GRAPE NUTS— 35c
"There's a reason"—dozens of them, 2 pkgs.
GRAPE NUT FLAKES— 19c
New flakes with that nut-like flavor, 2 pkgs.
MOTHERS OATS— 28c
China, Crystal ware, Aluminum Large pkg.
INSTANT POSTUM—Ready for instant use, lge. can 39c
POSTUM CEREAL— 19c
PACKAGE
PEANUT BUTTER—Hoo-dy's, famous make, 2 lbs. 19c

Quality Canned Foods At A Bargain

TOMATOES, Kings fancy solid pack, No. 2 1/2's, 2 Cans 29c
PEAS, Ocean Breeze, None Finer for any Table No. 2's, 2 Cans 33c
PINEAPPLE, Sweet Treat, Just the thing to balance a heavy meal No. 2 1/2's, 2 Cans 29c
Jay Dee Dee, Eight luscious slices, slightly broken No. 2 1/2's, 2 Cans 23c

CALUMET BAKING POWDER— 25c

Its double action makes better baking, 1 lb. can
RAISINS— 29c
Thompson's Seedless, market has advanced, buy now, 4-lb. pkg.
MATCHES— 25c
Searchlight, Every strike a light, Carton of 6 boxes
QUEEN OLIVES— 33c
No dinner or luncheon is complete without them, Quarts
MAZOLA OIL— 35c
Combines utmost quality with economy, Quarts

FRESH FRUITS and VEGETABLES

GRAVENSTEIN APPLES, 19c
cooking, eating, 30 lbs BASKET
FREESTONE PEACHES, 10c
BASKET
BARTLETT PEARS, 10c
BASKET
GENUINE YELLOW RANTAM CORN, 2 Doz. 25c
GREEN BEANS, FOR CANNING, 5 lbs. BOX
CUCUMERS, DILL WEED, PICKLING ONIONS, GARLIC SPICES VINEGAR

Coffee In The Open



PRACTICALLY every adult who hunts, fishes, picnics, or camps in the open is accustomed to his cup (often a tin cup) of outdoor coffee. Not all coffee made in the open, however, is made properly—something, by the way, that may be said about coffee brewed in the home. Campers do not need a mammoth percolator or a special drip pot in order to make excellent coffee. The old-fashioned boil method fits admirably into outdoor brewing. Make a hunter's fire (or your favorite type of fire) and allow the wood to burn down to a heap of glowing embers. On a hanger, or across the top of your two side logs, put your large coffee pot into which you have placed a heaping tablespoon of coffee to each cup of water—allowing an extra tablespoon or two of coffee for the pot. Bring to a boil, allowing coffee to boil about one full minute. Push toward end of fire and let simmer for five minutes. Sugar and cream to taste. That's outdoor coffee—made as real guides make it.

Start the Day Right



ONES likes and dislikes are usually very strong early in the morning. You have probably noticed how some little thing wouldn't bother you in the afternoon gets on your nerves at the beginning of the day. Children, too, have particularly strong dislikes in the mornings. This is a good thing to remember when considering their breakfast menus. Breakfast is an important meal, for it is at this time that the growing youngsters are given the food and drink that will carry them through, usually the most active part of the day ahead. Unfortunately many children who do not like milk exhibit an extreme dislike for it at breakfast and rebel strongly against having it served to them. But milk is such a necessary part of the diet and is so desirable as a morning drink that the thoughtful parent will take care to give it to the children in other forms. A hot cereal beverage may be placed before each child. It will furnish the required nourishment, and it has a lure to children who feel that they are drinking something hot for breakfast, just like mother or father.