

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mrs. August H. Dallmann spent Saturday with her daughters in Beaverton.

E. L. Cox was transacting business and calling on friends in Portland, Monday.

Mr. and Mrs. W. L. VanHorn and family spent last Sunday with friends in Portland.

Mr. and Mrs. J. J. VanKleeck attended the Jersey breeders' picnic, held Sunday with Mr. and Mrs. George Bierdorf of Shefflin.

The Misses Tula Sammel and Elizabeth Thompson of Hillsboro were guests for a few days last week at the home of Mrs. Lilly M. Blerly.

Robert and James Richards who were visiting at their aunt's, Mrs. F. Williams of Clackamas, for about two weeks, returned home Friday evening.

Mr. and Mrs. Fred Weller of Scholls spent Sunday with Mrs. Weller's parents, Mr. and Mrs. Al North, Sherwood road.

Mrs. Harry A. Richards went to Clackamas Monday for a few days visit with her sister, Mrs. Floyd Williams who resides there.

Mr. and Mrs. Wayne VanKleeck and family spent a few days during the past week, in eastern Oregon on a pleasure trip.

John and Wesley Heard, sons of Mr. and Mrs. Wesley Heard spent a few days in Portland last week, where they visited with their aunt, Mrs. Bruce Gordon.

S. H. Pomeroy and Mr. and Mrs. Robert Pomeroy and three children were dinner guests last Sunday at the home of Mr. and Mrs. Eber Rice of near Banks.

Albert Dallmann made a business trip to Portland Friday. He also went to Gresham and Rockwood where he visited his sisters, Mrs. Chris Enabitt and Mrs. August Obriet.

Mr. and Mrs. J. J. VanKleeck, Miss Helen VanKleeck, Mr. and Mrs. Emory VanKleeck, and children, Anabel and Dorothy motored to Columbia River highway and Mount Hood loop last Sunday.

All tax payers in this district are urged to be present at the budget meeting to be held at the school house, Monday evening, August 29th at 8 o'clock as matters of importance are to be discussed.

A. H. Dallmann and daughter Miss Luella and Mr. and Mrs. Robert Harris of Beaverton spent Sunday in Salem, where they were guests of relatives. Miss Luella Dallmann remained in Salem to pick in the hop fields near Salem.

Mrs. E. L. Cox returned last Friday from a few days trip to Seattle, Tacoma and Ashford, Wash. where she was a guest of relatives. A trip to Mt. Rainier was enjoyed. Miss Anne Rossiter of Camden, Maine, accompanied Mrs. Cox on the trip.

Twenty-four members of the Carlton, P.N.G. club motored to the home of Mr. and Mrs. J. H. Aten, Pleasant Valley road, Friday for an all day meeting. At noon a bounteous pot luck dinner was served. Mrs. Marjorie Lewis of Huber, president of Beaverton P.N.G. club was a special guest for the day.

Miss Anne Rossiter of Camden, Maine, who has been a guest during the past two months at her cousin, Mrs. E. L. Cox, returned to her home last Tuesday by way of Panama Canal to New York. Miss Rossiter will stop over in New York and Boston, where she will visit with relatives.

The Junior boys and girls with their teachers, of the Mountain Home Sunday school, will make the Kinton Sunday school a visit next Sunday morning at the regular session of the school. It is desired that there be a full attendance of the local school members present on this occasion.

Aloha-Huber Review

Mr. and Mrs. Harry Sidwell were county seat visitors Monday.

Mr. and Mrs. Sanford Rogers were Portland visitors Saturday.

Mr. and Mrs. Harry Weaver were Hillsboro visitors Monday.

Dick and Fult Bowman were dinner guests Sunday at the Nancy Lee home.

Tad Wheeler and family left Saturday for a week's vacation at Blue Lake, Ore.

Quite a number from here attended the L.O.O.F. picnic Sunday at Rippling Waters.

A large crowd attended the card party Saturday night given by the Grange. Sixteen tables were in play.

Mr. and Mrs. Denholm of Portland were dinner guests at the Oscar Mason home Thursday of last week.

The Home Economics club held a bridge party Tuesday afternoon at the home of Mrs. Klatt. The next party will be held September 6th at the home of Mrs. E. C. McElroy.

Mr. and Mrs. Harry Brownrigg were dinner guests Sunday at the Rolland Darst home at Capital Hill. The two Darst girls, Betty and Mary Alice returned with them

for a few days visit.

Mr. and Mrs. W. J. Rogers of Portland visited Sunday with Mrs. Rebecca Ellerson. The Rogers lived for several years on a part of the Ellerson place and they are old friends of Mrs. Ellerson. They brought her a huge birthday cake, beautifully decorated.

HITEON NEWS

Everett Metzentine cut his hand so badly on an oil can spout it was necessary to take him to the doctor.

The L. M. Davies family returned home from Mt. Adams huckleberry fields and brought a big load of berries back.

Mr. and Mrs. C. W. Struthers and Mrs. Alice Gibbons were Sunday dinner guests at the J. L. Haggerty home.

Mr. and Mrs. Joe Spehr and son Billy of Butte, Montana were Saturday dinner guests at the Struthers home.

Mr. and Mrs. Wm. F. Campbell have been enjoying a visit with Mr. and Mrs. S. Zimmerman and daughter of Powers, Oregon.

HAZELDALE NEWS

Mrs. Wes Bany's son, Oliver Taylor is at home very ill.

Mrs. J. Gassner and children will go to Seaside Friday for a visit with relatives.

Mr. and Mrs. J. Gassner were dinner guests Sunday of Mr. and Mrs. Dix Gassner in Portland.

Mrs. Robert Camron who has been ill with neuritis for the past five weeks is still confined to her bed.

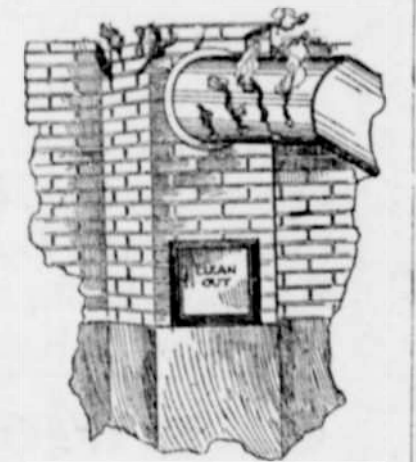
Mrs. E. P. Green and children of Lenta and Mr. and Mrs. St. Coy visited Thursday at the Tori Miller home.

Defective Chimney Real Fire Hazard

Annual Heating Plant Cleaning Will Reveal Flue and Chimney Defects.

Structurally unsound chimneys are an important contributing factor to the large number of home fires that are characteristic of the annual heating season, according to the Holland Institute of Thermology of Holland, Mich. House fires could be materially reduced and millions of dollars saved home owners annually, says the institute, if heating systems were given a thorough cleaning and examination at least once a year.

Defective chimneys and flues are prolific sources of roof and basement



Corroded Flue Pipes and Leaky Chimneys Constitute a Serious Home Fire Menace.

fires. Due to corrosion, flue pipes within a season or two become fitted with holes through which sparks of fire find their way into the basement, often lodging in the super-dry wooden structural parts. Chimneys settle, flue linings disintegrate and become separated, and the noxious gases generated by firing destroy the mortar joints. In the cracks thus developed live sparks and burning soot set fire to the roof or walls.

There is but one way which these defects can be located with a degree of certainty ere serious trouble develops, and that is by vacuum cleaning, which has been recognized the most satisfactory method devised. This is by means of a truck-mounted cleaner which operates on the same principle as a household type vacuum cleaner. The dirt bag into which the soot and dust are blown is 40 feet long and when inflated in the cleaning operation is about six feet in diameter. Operators of these especially designed cleaners follow the cleaning with an inspection and testing service which reveals defects such as mentioned in the foregoing paragraphs.

Heating systems are subjected to hard service and extreme temperature changes and if given periodical attention will render longer and more satisfactory service. By having heating systems cleaned, inspected and repaired now, home owners avoid the congestion and delay usually incident to having this work done in the fall when the heating season commences, and the system is in A-1 condition for firing with the first touch of chilly weather.

The new city hall at Dundee has been completed.

The exterior of the Cinderella Shop and Umpqua Dairy Lunch at Roseburg is being painted.

Anderson Construction Co. submitted a low bid of \$54,300 for construction of proposed St. Johns post-office.

The Cook's Nook

ICE CREAM—A REAL FOOD

It is to Dolly Madison, charming wife of the fourth President of the United States, that credit is given for introducing and popularizing ice cream in this country. It is said that she served it first at a Presidential reception, thus giving it the stamp of social approval. At that time it was considered a delicacy but today the modern housewife knows ice cream to be one of the popular ways of serving our most wholesome and nutritious food. It is real food for all ages and at all seasons.

Because ice cream contains all of the food elements of milk it is classed among the protective foods. It is rich in bone building material; in the vitamins essential to health, growth and protection against disease, and furnishes energy through the butter-fat. It is both a nourishing food and a wholesome confection and should be considered another means of consuming the daily quart of milk recommended by noted food authorities.

A wide variety of ice creams is available. Between the simple milk sherbet at one extreme and the fancy and rich mousses at the other and the use of fruits, nuts and syrups for flavoring, there should be a kind suitable for every taste and for every food budget.

Commercial ice cream, meeting the state standards required for its composition, is a highly nutritious food. It affords a quick and economical dessert. The numerous fresh fruits now available make possible a variety of seasonable desserts which are sure to please the entire family. A delicious cream made with fresh peaches is as follows:

Frozen Peach Cream

2 cups peach pulp
Juice from 1/2 lemon
1 cup sugar
1 cup whipping cream
1 cup thin cream
1 tsp. vanilla
Add lemon juice and sugar to the peach pulp. Add cream and vanilla and pour into freezer. Freeze using 3 parts ice to 1 of salt. When frozen remove dasher, pack in salt and ice and let stand 3 to 4 hours. This cream may be frozen in an electrical refrigerator tray by the following method: Soak 1 tablespoonful of gelatin in 3 ta-

blespoonful of cold water for 5 minutes. Dissolve over hot water and add to the sweetened peach pulp. When slightly thickened add thin cream and fold in the whipped cream. Add vanilla and pour into the refrigerator tray and freeze 2 to 4 hours.

Mint Stick Sherbet

1/2 lb. peppermint stick candy
One quart whole milk
Pinch of salt
2 eggs
Crush candy fine, add milk and salt and heat in double boiler until candy is dissolved. Pour over slightly beaten eggs and cook for 5 minutes in the double boiler. Cool and freeze using 3 parts ice to 1 part salt. This makes 1 1/2 quarts.

Prize Contest Yield New Recipes—You Can Triumph With Them Too!

Remember the cookery contests that used to be a part of every civic celebration? Remember when the resplendent cakes and the proud loaves of bread were lovingly baked and tremulously submitted for a gaudy ribbon and the honor of being one of the best cooks in the country? Time was when the cookery contest of every State Fair (as graphically described in the book of that name) was the high spot in the year for most homemakers, and when every county or fraternal organization sponsored its local food events. Where these continued to function, let us hope they live long to further the cause of good eating!

Nowadays manufacturers of food conduct most of the prize contests and the prizes are usually in money, but that does not prevent the entries from being the same luscious triumphs as of old. Newspapers and magazines sponsor these cookery olympics too, and every club supper or "bake sale" is a sort of amateur contest to see whose goodies are most frequently chosen by the patrons.

Your prize-winner of yesterday would no more divulge her prize recipe than fly! Today the winners take delight both in flying and in telling their cookery secrets, so that the rest of us are fortunate enough to reap the rewards too. Since the best is none too good

AIR MORE IMPORTANT THAN FOOD IN KEEPING BODY HEALTHY

MAN'S DAILY MENU CONSISTS OF—

34 LBS. AIR 3 1/2 LBS. FOOD 4 LBS. WATER

60% OF MAN'S ENERGY DERIVED FROM AIR HE BREATHES ONLY 40% FROM FOOD AND WATER HE CONSUMES

HOLLAND INSTITUTE OF THERMOLOGY

TOO DRY AIR LEADS TO ILLNESS, DEATH

Inject Water Vapor Into the Home Atmosphere for Health and Comfort.

AIR is of less importance to life than is air, according to research engineers of the Holland Institute of Thermology of Holland, Mich. We can live many days without food, but deprived of air, even for a few minutes, we die. By weight a normal man takes into his lungs daily approximately 34 pounds of air. This is almost ten times greater than the weight of the food consumed daily by the average person. Also, it is more than eight times the weight of water consumed.

But we are concerned about air not only because we breathe it. Air is to the human what water is to the fish. Fish could not live in water did it not contain an adequate supply of air. And man cannot live in air unless it contains an adequate supply of moisture. Aside from supplying man's lungs with oxygen, the aerial envelope in which man lives plays a vital role from the standpoint of health, comfort, or existence itself.

Life is dependent upon clean air, moist, moving air, and in a broad sense, warm air. If the air we live in is dry, dusty and stagnant, it has a detrimental effect upon the delicate membranes in the respiratory tract. It causes these membranes to become dry and irritated. Instead of performing naturally to protect health, they become ideal breeding places for disease germs.

The so-called "cold" is more common in America than in any other country. Our cold epidemics usually commence with and continue through the heating season. Health authorities are of the opinion that the dry, dusty, stagnant air in American homes and places of work is an immediate cause of respiratory diseases. It lacks sufficient moisture. To offset the lack of moisture, artificial humidification must be resorted to. In the average six room house, 8 gallons of water should be evaporated daily. This will supply sufficient moisture in the home air to conserve health. It also insures genuine indoor comfort at moderate temperatures of 70 or 72 degrees.

Dusty, dry air is germ-laden. By

keeping the home air in constant circulation, and passing it over the hot surface of the heater, modern warm air heating systems sterilize it, destroying the disease germs. Thus, by keeping the air adequately moistened and by circulating and sterilizing it, the heating system is of equal or greater importance than the kitchen, from a health standpoint. Artificial humidification is most economically accomplished by modern warm air heating systems of the vapor air type. These are equipped with a humidifier that automatically injects into the home air the vapor from 3 to 25 gallons of water daily, as may be required.

"Burning Out" Chimney Creates Fire Hazard

Danger lurks in the practice of purposely burning out chimneys as a means of cleaning them, warns the Holland Institute of Thermology of Holland, Mich. The burning out of a chimney is liable to crack the lining, permitting sparks to find their way into the frame of a home, or into the attic. In unlined chimneys, sparks may be forced through broken mortar joints. Often soot accumulations take fire, causing roof fires.

Obviously these dangers are enhanced in extreme cold weather, when under-sized heating systems make it necessary to resort to forced firing.

Aside from being a fire hazard, chimneys and smoke-pipes clogged with soot interfere with heating plant performance. These units constitute the "nose" of the heating plant, as they make possible the draft of air supply essential to fuel combustion. If they become filled with soot and dust the natural result is poor draft, difficult firing and wasted fuel.

To eliminate the fire hazard incident to "burning out the chimney" and to assure sufficient draft for efficient firing, the chimney and heating plant should be cleaned of their soot and dust accumulations at regular intervals. The most effective equipment yet devised for this job is a giant vacuum cleaner, the suction fan of which is driven by a 40 H. P. motor. This powerful cleaner is attached to the various openings in the heating plant and to the chimney by means of flexible piping through which the dust and soot are sucked out of the entire system, including the chimney, and deposited in a huge dirt bag some 40 feet long.

Smoke test of the chimney after the cleaning will reveal whether there are any leaks in the lining or brick work.

for the family, some of the recent laurel-takers are given here. Remember that every one of them has won a prize!

Butterscotch Cookies

(A Magazine Prize-Winner)
These are modern labor-saving versions of time-consuming rolled cookies:

1 cup butter or other fat
2 cups brown sugar
2 eggs
2 tps. vanilla
1 pkg. dates, sliced
3 to 4 cups flour
2 tps. baking powder

Cream shortening, add sugar gradually, then unbeaten eggs, then vanilla. Mix. Stir in sliced pitted dates and chopped nut meats. Add flour and baking powder which have been sifted together. Cool mixture, then divide into two parts. Shape each half into a roll 2 inches in diameter. Wrap in waxed paper, twisting the ends, and put in refrigerator for at least 3 hours. Cut into fourth-inch slices with sharp knife. Bake in moderate oven (375° F.) for 10 to 15 minutes. 48 cookies.

Orange Coconut Cake

(Prize-Winner in Newspaper Contest)

1/2 cup butter
1 cup sugar
2 eggs
Grated rind 1 orange
1/2 cup shredded coconut
2 cups flour
2 tps. baking powder
2/3 cup strained orange juice

Cream shortening, add sugar gradually, then beaten eggs; then grated rind of 1 orange and coconut. Mix. Sift flour with baking powder and add to first mixture alternately with orange juice. Place batter in layer cake pans lined with waxed paper. Bake in moderate oven (350° F.) for 20 minutes. When layers are cool spread with cooked white icing flavored with coconut and put coconut on top of cake.

Honey Orange Bread

(First Prize in Radio Contest)

1 cup honey
3 cups flour
4 tps. baking powder
1/2 tsp. salt
1 egg yolk
1 cup milk
1/2 cup nut meats
1 pkg. (1/4 lb.) candied orange peel

Sift flour, baking powder and salt together. Work in sliced peel and nuts with fingers. Beat egg yolk, add milk, then flour mixture. To this add honey (which has been heated to boiling point). Pour into greased loaf pan. Bake in moderate oven (325° F.) for 1 hour. Makes 2 lbs.; cuts 32 slices. Buy the orange peel ready sliced and candied in fourth-pound packages.

Creole Filling

(Chocolate Cake with this Filling Won Second Prize in National Contest)

1/2 cup evaporated milk
1 cup water
1/2 cup sugar

1/2 cup raisins
1/2 cup nutmeats
1/2 tsp. salt
1 tsp. vanilla
1/4 pkg. dates, chopped
Put milk and sugar in saucepan. Stir until sugar is dissolved. Boil for 5 minutes. Add dates, seeded raisins, nuts and salt, and boil until mixture will form a soft ball in water. Cool and add vanilla. Beat until thick enough to spread between layers of cake. Sufficient for one 3 layer cake.

HUCKLEBERRY RECIPES

USED IN VARIOUS WAYS

Twenty different ways to use that plentiful wild fruit, the huckleberry, have been chosen, tested and recently issued by the home economics extension service at Oregon State college for housewives to use in preparing this coast product for their tables.

The list is a compilation from the many recipes sent to Miss Clara Nye, state leader of home economics extension, as a result of a public invitation for anyone to send in his favorite recipes for using this native fruit. Replies came from 13 counties in Oregon, Washington and California. These recipes and others from various sources were tested in the college cooking laboratory by staff experts and the 20 best ones were selected to be issued free in mimeograph form. Several of the more unusual ones follow:

Huckleberry Cottage Pudding

1/3 cup butter
1 cup sugar
1 egg

1/2 cup milk
1 1/2 cup flour
3 tsp. baking powder
Cream the butter, add sugar gradually, add egg well beaten; mix and sift flour, baking powder and salt; add alternately with milk to first mixture. Place sweetened canned or fresh huckleberries in bottom of cake pan and pour cake batter over them. Bake in a moderate oven (350° F.) 35 minutes. Serve with cream.

Huckleberry Zip

1 package lemon gelatin
1 cup huckleberry juice
1 cup boiling water
Dissolve gelatin in boiling water, add huckleberry juice, chill. When slightly thickened beat with rotary egg beater until of consistency of whipped cream. Pile in sherbet glasses and chill until firm. This may be varied by adding a few whole berries to the whip; also by adding a cup of cream.

Huckleberry Jam

1 pound huckleberries
1 pound gooseberries
1/2 pound sugar
Place all ingredients in kettle and cook about 30 minutes or until slightly thick.

The cherry plant at The Dalles has resumed operations.

Work has started on the improvement of the Tillamook-Killebuck river section of the Oregon Coast highway.

Some men thirst after knowledge, some after fame, and some after love; but all men thirst after salted peanuts!

Classified Advertising

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

FOR SALE

For Sale—Peaches, first class for canning at Louis Hugheson Service station. Beaverton on Canyon road. p-39

For Sale—Estate Electric Stove with wood burner, coiled. Terms if necessary. H. A. Comer, Hall St. Beaverton, Ore. p-39

For Sale—10 large size seven-week old pigs. Very reasonable. M. Balocco, one mile northwest of Jacksonville school. p-39

For Sale—Good drag saw. \$35.00, cash. C. F. Johnson, Beaverton Ore. p-39

PEACHES NOW RIPE

Bring Boxes
Arthur Mills
Hazeldeale adv. p-39

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

BROWN'S Cut Rate Drug Store Sells for Less

Including Prescriptions
Brown's Beaverton Pharmacy

CONOLY'S

MEMBER COLUMBIA FOOD COMPANY

BIG VALUES IN QUALITY FOODS

Features for Fri., = Sat., = Mon., Aug. 26 = 27 = 29

SOAP PALMOLIVE Use Only Palmolive, don't risk ordinary soaps, 3 bars and 2 large bars Crystal White Soap FREE	20c
BROOMS A Good Broom At an Extremely Low Price Each	29c
TEA Fancy Ceylon, Packed in Cellophane. You cannot buy better tea, regardless of what you pay; Save the cost of the tin. Pound	39c
PEANUT BUTTER—Hoody's famous make, 2 lbs.	19c
PANCAKE FLOUR—Sperry's, For that Camping Trip, Package	19c
FIG BARS—Fresh from the ovens to you 2 Pounds	19c
PICKLES—Sweet, An Excellent Appetizer, 29 ounces	29c
PEACOCK OATS—9-lb. Sacks	29c
SALAD OIL—Made by the makers of Weston Oil. Bring bottles, qt.	19c
CATSUP—Van Camp's, 2 large bottles	25c
COCOA Bakers', Try it in the morning. One-half Pound Can	10c
BAKING POWDER Royal, Bake with Royal and be sure. 12-ounce Can	39c
REAL HOT WEATHER CEREAL BARGAINS Wheaties, Post Bran Flakes Kellogg's Pep, Rice Krispies, Kellogg's Bran Flakes Crackels	Choice Your Pkg. 9c
FRESH FRUITS and VEGETABLES Yakima Elberta Peaches, (Can Before Labor Day) Tomatoes for canning, Box	Bartlett Pears, 25-lb lugs 35c Corn, Golden Bantam, Now at its best, 2 dozen. 25c 29c
Sweet Spuds, California Jersey, 3 lbs. for 10c Green Peppers (for stuffing) 3 lbs. 10c	
We have a complete stock of all size pickling cucumbers, Cauliflower, Celery, Dill Weed, Garlic, Pickling Onions, Vinegar and Spices.	

COFFEE

"OUR BEST" Start the Morning Right, lb., ...
Budweiser Malt
Pre-tax Prices
3-lb. Can 43c