

# FLASHES OF LIVE NEWS

## KINTON HAPPENINGS

By Mrs. E. L. Cox

Mr. and Mrs. J. R. Daniels spent Saturday in Portland where they were transacting business.

Mr. and Mrs. D. P. Newman of Linton were Sunday visitors at the home of Mr. and Mrs. E. L. Cox.

Mrs. Julius Wedeking and son, Julius and Carl Vankleek made a business trip to Hillsboro Thursday.

The onion growers in this community have had crews busy pulling weeds in the onion fields the past week.

S. H. Pomeroy, Robert Pomeroy, and guest, John Steadman made a trip Sunday to Molalla, where the Steelman family reside.

Mrs. Josephine Hattrem and two sons and Miss Ellen Ness of Portland were guests Saturday at the home of Mr. and Mrs. J. J. Van klee.

Mr. and Mrs. Chas. VanKleek of Hiteon and Mr. and Mrs. Roy Bierly and family were visitors Friday evening at the home of Mr. and Mrs. E. L. Cox.

The severe lightning storm which passed over here last Wednesday night struck several places in the woods but no serious damage has been reported.

Mrs. Vernon Leachman (Mable Vankleek) and son arrived last Wednesday for a short visit with her mother, Mrs. Louise Vankleek, returning home Saturday.

Miss Bertha Gerig who has been spending the past seven months with her grandparents, Mr. and Mrs. A. H. Dallmann returned to her home in Salem last Tuesday.

Mr. and Mrs. J. J. Vankleek and daughter Miss Helen who spent a few days last week at the home of their daughter, Mrs. Edith Landess at Chitwood returned home Tuesday.

Miss Irene Stevens and her class of five Junior girls from Laurel Sunday school visited the Kinton school Sunday morning, and put on a special number at the close of the study hour.

Wm. Wright, son of Mr. and Mrs. E. D. Wright, has been very ill during the past week with pneumonia, Dr. Mason being the attending physician. He is reported as a little improved at this writing.

Mrs. Lilly Bierly and daughter, Mrs. Ethel McCormick and children were at their Kinton home last Wednesday. Mrs. Bierly remained here for a few days, preparatory to spending the summer vacation here.

Mr. and Mrs. Nick Gerig of Cornelius were callers last Wednesday at the home of Mr. and Mrs. A. H. Dallmann. They were accompanied on a trip to Salem by Mrs. Dallmann who made a short visit with her daughter.

The 4-H Calf club, Leland Flint leader, were royally entertained on Friday evening by assistant county agent, J. Bellenger in Hillsboro. The boys were his guests for the evening and he had made great plans for their entertainment.

Regular monthly session of Kinton Grange will be held this Saturday in all day meeting beginning at 11 o'clock. All grangers are welcome. The roll call for the lecture hour will be current events. There will also be a program.

The Ladies Aid society will hold a special meeting or so in the near future to do some quilting for one of the neighbors. Members are requested to watch for the dates. The next regular meeting will be held with Mrs. Earl C. Bell, Cooper Mt. June 22.

Graduating exercises of the scholars in the eighth grade of the schools of this district will be held at the Scholls garage hall on next Friday evening. There will be six from Kinton school, Thomas and Dean Bowne, Lloyd Anicker, Raymond Henrich, Lois Bierly and William Vankleek.

## HITEON NEWS

Mrs. E. D. Hite entertained the Tigard Rebekah club Wednesday.

Mr. Wm. F. Campbell spent several days this week in Washington.

Miss Dorothea Struthers spent the past week at the Joe Flint home at Scholls.

Miss Mary Yoder, former Hiteon teacher was visiting at the E. D. Hite home this week.

Mr. and Mrs. Edward Peer, Sr. of Los Angeles were visitors last week at the Wm. F. Campbell home.

Mrs. Alice Willoughby who has been ill for some time was taken to a hospital Wednesday and operated

on Thursday.

Mr. and Mrs. C. W. Struthers and Kenneth were calling on Mrs. J. B. Phillips at Hillsboro Tuesday who is in quite ill at her home.

Master Delbert Lowell arrived on Wednesday the 24th at the home of Mr. and Mrs. Lowell Kahr where he will make his home. Dr. C. E. Mason was the attending physician.

## Real Estate Transfers

Herman Tiedemann to Lulu Oster, Part of John L. Hicklin DLC, 54, T18 R1W.

L. G. W. Wiedewitsch et ux to Lloyd Wiedewitsch et ux, 12 acres Wm. McLin Cl. 40, T18 R1W.

Henry A. Ball et ux to James P. Carney et ux, 20 acres Sec. 1 T2S R1W.

M. N. Nelson et ux to Walter B. Smith, et ux, Tract 44 Tualatin Valley Homes.

The Reed Institute to C. S. Shomaker et ux, Lots 7 and 10 Blk. 4 Ladd & Reed Acres.

Violette M. Spranger to Beaverton Community Bldg. Ass'n., W 1/4 of lot 3, Blk. 7, Beaverton.

W. J. Alexander et ux to S. F. Wray et ux, all of Blk 2 Hocken's Add. Beaverton.

Emma Stevens to J. M. Person, Lot 5 Blk 1 So. Coast Add. to Hillsboro.

J. W. Connell (Sheriff to Janie Flabetch, 40 acres Sec 33 T2S R1W Emma Stevens to J. M. Person, Part of Lot 6 Blk 1 Hillsboro.

## SHERIFF'S SALE

On foreclosure, in the Circuit Court of the State of Oregon for Washington County.

L. E. Klatt and Marion Klatt, his wife, Plaintiffs, vs Peter Vergeer and Mary M. Vergeer, his wife; Rev. W. S. Gordon and Elizabeth Gordon, his wife, Albert W. Genter and Jane Doe Genter, his wife, Credit Service Company, a corporation, Defendants.

Notice is hereby given that by virtue of an execution, judgment, decree and order of sale, duly issued out of and under the seal of the above entitled Court date the 10th day of May, 1933, upon a judgment rendered and entered in said court on the 10th day of May, 1933, in favor of L. E. Klatt and Marion Klatt, his wife, plaintiffs, and against Peter Vergeer and Mary M. Vergeer, his wife of the above named defendants, and against the real property hereinafter described, for the sum of \$250.00 with interest thereon since June 12, 1930 at the rate of 8% per annum, and the further sum of \$50.00, attorney's fees, and the further sum of \$55.65 costs and disbursements and the cost of said sale and said writ commanding and requiring me to make sale of all the following bounded and described real property situated in Washington County, State of Oregon, to-wit:

The East two hundred sixty four and four tenths (264.4) feet of Lot No. 10 in Block No. 5 Reedville Homes as shown on the duly recorded map and plat thereof.

Now, therefore, by virtue of said execution, judgment, decree and order of sale, and in compliance with the demands of said writ, I will on Monday June 12, 1933 at the hour of ten o'clock a. m. of said day, at the East door of the County Court House in the City of Hillsboro, Washington County, Oregon, sell at public auction the highest bidder for cash in hand, all the right, title and interest which the above named defendants, Peter Vergeer and Mary M. Vergeer, his wife; Rev. W. S. Gordon and Elizabeth Gordon, his wife, Albert W. Genter and Jane Doe Genter, his wife, Credit Service Company, a corporation, or either or any of them had in said real property above described on the date of the mortgage belonging to the plaintiffs herein, namely, June 12, 1930, and all the right, title and interest which the said within named defendants or either or any of them since have had or now have in and to the above described real property, to satisfy said execution, judgment, decree and order of sale, interest and costs, and all accruing costs. Said sale will be made subject to redemption as per statute of the State of Oregon.

M. B. Bump of Hillsboro, Attorney for the plaintiffs.

Dated this 10th day of May, 1933.

J. W. CONNELL  
Sheriff of Washington County, Oregon. By H. C. Johnson, Deputy.

Date of first publication May, 12, 1933.

Date of last publication June 9, 1933.



Spring is truly here when strawberry shortcakes make their bows to the family. And with the co-operation of cake flour and a combination baking powder you can make a shortcake with that chef-like touch.

## Individual Strawberry Shortcakes

3 cups sifted cake flour  
3 teaspoons combination baking powder  
1 teaspoon salt  
1/4 cup butter or other shortening  
1/4 cup milk  
2 quarts strawberries, washed and hulled.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows the spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll 1/4 inch thick and cut with 3-inch floured biscuit cutter. Place half of circles on ungreased baking sheet; brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450° F.) 15 to 20 minutes. Cut strawberries in small pieces and sweeten slightly. Reserve 8 whole berries for garnish. Separate halves of hot biscuits, spread bottom halves with soft butter and some berries. Place the other halves on top, crust side down. Spread with butter and remaining berries. Garnish with whipped cream and whole berries. Serves 8. Dough may be rolled 1/2 inch thick, cut and baked, then short cakes split after baking.

## Beef Texas Style

Cut cold roast beef in thin, uniform slices and reheat in a sauce made as follows:  
1 onion  
1 tablespoon butter  
2 green peppers  
1 cup canned tomatoes  
1 tablespoon Worcestershire sauce  
3 drops tobacco  
1 teaspoon sugar  
Salt and Pepper  
Shce onion and fry in butter until soft and yellow. Add finely minced pepper and tomatoes. Simmer until thick. Add seasonings and meat. Cook until meat is hot. Serve garnished with small triangles of thin buttered toast.

## Baked Ham

1 slice raw ham 1 inch thick  
1 tablespoon flour  
2 tablespoons brown sugar  
1 teaspoon mixed mustard  
Milk  
Mix together the sugar, flour and mustard. Rub well into both sides of the ham. Lay in a shallow bak-

ing dish. Pour in enough milk to cover the ham. Bake in a moderate oven for about thirty minutes or until the ham is tender and thoroughly cooked. Add more milk during the cooking if needed.

## MEAT PIES WITH RICE

Four cups cooked rice, 1 onion, 2 cups tomatoes, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1 tablespoon of fat, 1 pound of raw meat or left over meat cut up small. Melt the fat, add the sliced onion, and if raw meat is used, add and stir until the red color disappears. Add the tomato and seasoning after the onion is browned, and heat through. Grease a baking dish, put in a layer of rice, add the meat and gravy and cover with the rice dotted with fat. Bake for half an hour.

## Derbyshire Sandwiches

Run through the meat grinder enough finely sliced boiled ham to make one cup of it when minced. Add one-half teaspoon mixed mustard, few drops tobacco sauce, one teaspoon sugar, salt and pepper to taste, and enough Chili sauce to make a smooth paste. Spread on thin slices of buttered bread.

## Chicken San Luis

Cut a frying size chicken into quarters and fry in olive oil with one-half cup finely chopped onion and raw white potatoes diced. Cook until the meat of the chicken is white. Add one-half teaspoon sugar, one-half teaspoon chopped parsley, one tablespoon chopped green pepper and one quarter cup hot water. Season with salt and p-p-per to taste and cook very gently until chicken and potatoes are thoroughly done.

## LEMON MUFFINS

Juice of one lemon  
1/4 cup lard  
1 egg, beaten  
1/4 cup sugar  
4 teaspoons baking powder  
1 cup milk  
2 cups flour  
1/2 teaspoon salt  
Cream lard, sugar and salt together. Add egg, then milk, last baking powder and flour sifted together three times, then lemon juice. Beat until smooth. Bake in hot oven about 25 minutes. This will give you from 12 to 15 delicious muffins.

## DATE CARMEL CREAM

1 1/2 cups scalded milk  
1/4 pkg. pasteurized dates  
2 tblsp. cornstarch  
1/4 cup cold milk  
1/4 teasp. salt  
2 egg yolks  
1/4 cup brown sugar

### Something Different

#### "THE CHICKEN KOOP"

At West Slope  
Two Miles East of Beaverton on Canyon Road.  
Specializing in Fried Chicken, Unusual Sandwiches, Beer

Ben Boulton, Chef  
Formerly Five Years Chef At The Benjamin Franklin, Seattle

## Business Places To Patronize IN BEAVERTON!

### W. E. PEGG

UNDERTAKER and EMBALMER  
Grange Building — Beaverton.

### STUDIO BARBER SHOP

FIRST CLASS WORK  
AT REASONABLE PRICES  
E. D. VanMeter, Prop.

### Beaverton Barber Shop

C. J. STEVENS, PROPRIETOR  
SATISFACTION GUARANTEED

If It's Printing  
We Can Do It  
GIVE US YOUR ORDER  
Buy from your home merchant  
And Get Your Printing From  
The Beaverton Review

### GREYHOUND COFFEE SHOP

Meals 25¢. Home Made Pies  
Express Office—Stage Depot  
Western Union Phone 10605  
Rossi Building Beaverton, Oregon

### ANDY'S MARKET

MEATS OF QUALITY  
Service With A Smile

### Boyd's Variety Store

MENS & BOYS CAPS 49¢-\$1.39  
Ladies Easter Hats 69¢-\$1.98  
GARDEN HATS  
Beaverton's Own Store

### MAPES & SON

RESTAURANT  
MEALS SHORT ORDER  
Cigars, Tobaccos  
Confections, Soft Drinks  
Cady Building — Front Street

1/2 teasp. vanilla  
1/4 cup nutmeats  
Scald milk in the top part of a double boiler. Add the 1/2 cup of dates, which have been sliced. Mix the cornstarch and salt with cold milk; stir the paste into scalded milk; continue to stir until mixture has thickened. Cover tightly and cook ten minutes. Beat the egg yolks (or 1 whole egg) slightly add the sugar; stir into the cornstarch mixture one minute before removing from stove. Add the vanilla and nuts. Cool slightly. Pour into individual molds. Chill thoroughly. Serve with whipped or plain cream.

## ON OREGON FARMS

COQUILLE—The recent severe winter furnished a good hardiness test of the pasture grass nursery established four years ago on the Gilbert Bogard farm on the Fat Elk road. An examination of the nursery was made recently by County Agent Jenkins showing that rye grass and burr clover were seriously damaged while Chewing Fescue, timothy, Reed Canary grass and Red Top looked especially good. Subteranian

white and ladino clover also stood the winter well. The nursery plots have been grazed regularly since being established.

ROSEBURG—Date of the annual Douglas county lamb show has been set for June 24 by directors of the county livestock association. Entries of single lambs or pens of 5 or 10 will be accepted this year in competition for more than \$150 in prizes contributed mostly by Portland business men through R. L. Clark, livestock broker of North Portland. A ram exchange is also being considered as a feature of this county show.

HILLSBORO—The practicability of seeding early alfalfa in the Willamette valley on land that is comparatively free of weeds has been proved in several instances in Washington county this year, reports Wm. F. Cyrus, county agent. One or two fields seeded early in April are doing well regardless of the cold, rainy weather. On land that is known to be weedy, Cyrus advises working the land down to a firm seed bed and then sow it with a drill after most of the weeds have been controlled.

## CONOLLY'S

MEMBER COLUMBIA FOOD COMPANY

Prices for Sat. = Mon., June 3 = 5

|                                                     |                                                                     |
|-----------------------------------------------------|---------------------------------------------------------------------|
| <b>FLOUR</b>                                        |                                                                     |
| Fisher's Blend                                      | 49-lb. sack \$1.35                                                  |
| Crown                                               | bbl. \$5.30                                                         |
| Drifted Snow                                        |                                                                     |
| Your known quality flour at pre-inflation prices    |                                                                     |
| <b>SOAP,</b>                                        | Sunny Monday or Liberty White, 10 bars 23c                          |
| <b>GRAPEJUICE,</b>                                  | Church's Quarts 25c                                                 |
| <b>Grapefruit</b>                                   | L-H HEARTS No. 2's 2 for 19c                                        |
| <b>PINEAPPLE,</b>                                   | Del Monte or Sweet Treat. 2 for 33c                                 |
| Eight perfect slices for a cool tempting salad.     |                                                                     |
| <b>CATSUP,</b>                                      | Van Camp's, or Del Monte. Large bottle 10c                          |
| <b>YOUR CHOICE</b>                                  |                                                                     |
| Tomatoes                                            | Mission No. 2 1/2 cans 3 for 25c                                    |
| Corn                                                | Nature Best No. 303 Cans May Day No. 2 cans                         |
| Beans                                               |                                                                     |
| <b>CORN FLAKES or POST TOASTIES,</b>                | pkg. 5c                                                             |
| <b>RAISINS,</b>                                     | Choice Thompson Seedless 4-lb. bags 15c                             |
| <b>Coffee, All Known for Quality</b>                |                                                                     |
| HILLS, lb.                                          | 31c                                                                 |
| MJB, lb.                                            | 30c                                                                 |
| GOLDEN WEST, lb.                                    | 28c                                                                 |
| <b>Columbia Best,</b>                               | Save the cost of the can roasted fresh daily, lb. 25c               |
| <b>SHINOLA,</b>                                     | White Liquid Cleaner Per Bottle 10c                                 |
| <b>Lemon, or Vanilla</b>                            | Hollywood Imitation 4-oz. bottle 15c<br>8-oz. bottle 29c            |
| <b>Easy-To-Prepare Salad Suggestions</b>            |                                                                     |
| OYSTERS or SHRIMP                                   | Gulf Kist, 5-oz. fancy pack in Sanitary lithographed tin, 3 for 25c |
| <b>CRAB,</b>                                        | Geisha or Chatka No. 1/2 cans, each 25c                             |
| <b>VINEGAR,</b>                                     | Jones Pure Cider 12-oz. bottle 5c                                   |
| <b>WESSON OIL,</b>                                  | 1-2 gal. 49c                                                        |
| Make your Mayonnaise or dressing to suit your salad |                                                                     |