

FROM OUR CORRESPONDENTS

Interesting Little Notes from the Surrounding Country as Told by Our Active Special Correspondents Weekly

ALOHA

Dr. and Mrs. Bruce of Dallas spent Monday night at the home of Mrs. Joe Bush.

Mrs. Joe Bush was an over-night guest of Mrs. J. H. Hulett of Beaverton Tuesday night.

Mr. and Mrs. J. H. Neal spent some two weeks at their ranch holdings in Malheur County recently.

The regular dance Saturday evening at the Aloha grange was a decided success, both socially and financially.

A pleasant social gathering was enjoyed at the Ford home on Stacey Avenue, Saturday evening. A delicious lunch of ice cream and cake was served.

Mr. and Mrs. Walter Tibbets were visited by their daughter, Mrs. John Renwick Thursday, and another daughter, Mrs. Nelson and son Fred, Monday afternoon.

The ladies of Stacey Avenue are quite interested in the quilting at the home of Mrs. Ed Johnson. They quilted a quilt last Thursday, and were busy on another quilt this Thursday. The ladies enjoy these friendly, get-together meetings.

Mr. and Mrs. Fred Harshburger of Parkdale were visiting Sunday at the Oscar Mason home, and took little Larry home with them. Larry has been with his grandmother Mason since Mrs. Harshburger's accident of scalding her feet some weeks ago. She is quite recovered now.

KINTON

By Mrs. E. L. Cox

Mr. and Mrs. Henry J. Valentine spent Sunday with relatives in Portland.

Earl Ward has been quite ill during the past week at the home of his parents, Mr. and Mrs. Dave J. Ward.

Mr. and Mrs. John Anicker and son of Portland were visitors during last week at the home of Mr. and Mrs. Fred Anicker.

Mrs. Ethel McCormick and daughters Grace and Blanche and son Virgil of Hillsboro spent Saturday afternoon at the Bierly home.

Mrs. Lilly M. Bierly returned to Hillsboro the first of the week after spending a few days during the past week at her Kinton home.

Mrs. Louise VanKleeck and son Roy VanKleeck and Frank Richards spent Sunday in Portland as guests of Mr. and Mrs. Vernon Leachman (Mable VanKleeck).

Mr. and Mrs. Melvin Vandernost went to Seattle, Wash., Friday evening where they spent the week end with Mrs. Vandernost's mother, who resides there.

Floyd Bierly finished topping his onions the first of the week, emptying the bins. Mr. Bierly made quite a large shipment, selling it to a Portland wholesaler.

The H.E.C. club of the grange will hold an all day meeting at the hall this Tuesday and a pot-luck dinner will be served at noon. There will be work on a quilt. All ladies are invited.

Rehearsals are progressing finely for the Easter concert to be given by the students of the Sunday school at the church Sunday morning, April 1. All the parents and friends are invited to attend.

Mrs. Mable Hall-Smith of Portland was a guest Sunday of her old friends, Mr. and Mrs. E. L. Cox. Mrs. Smith also attended the Sunday school rally and convention held at Scholls in the afternoon.

R. W. Mills of Tillamook has been spending the past week at the home of Mr. and Mrs. Robert Pomeroy. Mr. and Mrs. Fred Aebischer and son Danny of Mountain Home were also guests during the week.

At the Sunday school convention of the five schools in this district, held with Scholls school, Sunday afternoon, several from the Kinton school were present, and took part in the program. A basket lunch was served at noon.

The Washington county Grange council meeting held in Beaverton last Wednesday was attended by a number of the officers and members of Kinton grange. Leland Flint, past master of the local grange, presided over the meeting.

About fifty young people gave a surprise birthday party last Friday evening to Dean Bowne, at the home of his parents, Mr. and Mrs. Bruce Bowne. A pleasant evening of games, and music was spent. Luncheon was served during the evening.

Mrs. Harry A. Richards spent last week with her sister, Mrs. Floyd Williams of Clackamas, returning home Saturday accompanied by her daughter Miss Evelyn Richards, who is making her home

for the present with her aunt, Mrs. Williams.

HITEON

Mrs. Zell Struthers, Cor.

Rebekah club ladies met at the home of Mrs. Ada Cutting last Wednesday.

Miss Verna Mae Walters of Cedar Mills was a dinner guest Sunday of Miss Elizabeth Struthers.

Mr. and Mrs. Wm. Carlsstedt and son of Powell Valley were Sunday visitors at the L. M. Davies home.

Mr. and Mrs. C. W. Struthers and son Kenneth were transacting business in Oregon City last Wednesday.

Mr. and Mrs. S. Zimmerman and daughter Dorothy of Eugene visited Sunday with Mr. and Mrs. Wm. F. Campbell.

Mr. and Mrs. Kinney of Portland have moved to their place here which they purchased some time ago, and have been remodeling.

Real Estate Transfers

Emmet R. Shipley et ux to S. A. Moulton et ux, Part Lot 4 Bk 4 Naylor's Add, Forest Grove.

Mark T. Cox to John W. Gibson et ux, 8.63 acres John H. Walker Cl. 49 T2S R3W.

John S. Tannock et al to Wm. G. Moran et al, 160 acres Sec. 4 T2N R2W.

Robert S. McCarl to Chas. S. King Lot 1 Durham Acres.

Western Oregon Farms to George Robert Rittenhouse, Tract 97, Bonny Slope.

G. F. Via et ux to C. M. Franklin, Lot 11 Cornelius Environs.

J. E. May et ux to Tracy Stewart, et ux 2 acres Fruitvale Add, Forest Grove.

Joe Grette et ux to Jacob Oeffinger et ux, 2 1/2 acres Sec. 16, Spencer Homestead.

Shaw-Fear Co. to C. J. Stickney, 6.13 acres Johnson Est. Add, Beaverton-Reedville.

Wash. Co. to C. J. Stickney, Lot 217 Johnson Est. Add, Beaverton-Reedville.

C. J. Stickney to E. M. Gaunt et ux, Lot 217 Johnson Est. Add, Beaverton-Reedville.

T. J. Starker et al to Pauline Rauman, Lot 5, Bk. 6, Beusonic Heights.

Ella B. Leabo et vir to Wallace H. Hoefel, Part Tract 39, Virginia Place.

Ida Centro Andersen et vir to Louis R. Centro, 10 acres Sec. 3 T2S R1W.

Dora L. Andrus et vir to Herbert C. Dudley et ux, Lots 171 and 180 Johnson Est. Add.

Gertrude Jacobs et vir to Nellie Popham, Lot 1, Woodland Acres.

W. Ober to Betty Ober, 17 acres Sec. 30 T1S R4W.

Herman Leskela et ux to F. J. Johnson et ux W 1/2 of Lot 8 Bk 1 Myers Add, Reedville.

Western Oregon Farms to George Robert Rittenhouse, Part Tract 96 Bonny Slope.

Anna Hubert to John P. Ross et ux, 37 acres Sec. 11, T2N R3W.

High School Notes

In accordance with their set of rules, the sixth period public speaking class held their monthly election for class officers. An exciting and tongue-lashing battle of words followed to decide whether Oliver Stein or Harold Huff should be the next president. After a close vote, Harold Huff was elected. Markey Sayer was re-elected for vice-president and Evelyn Alexander also was elected to her office of reporter for the second successive term. Harriet Knepner was designated to hold the honor of being secretary and Charles Martin had bestowed upon him the task of guarding the class funds by being elected treasurer.

The new president appointed Oliver Stein as the chairman of his program committee and Robert Barney and Howard Petzold as assistants. The class hopes to put on some intriguing and fascinating programs in the future under the direction of the new committee.

The Mothers' Committee of the High school girl reserves met at the home of Mrs. J.S. McKeown for their regular meeting Wednesday afternoon.

The offices of the Girl Reserves cabinet met Thursday evening at the home of their president, Miss Margaret West at Raleigh for a pot-luck dinner and business meeting. A group of the local girls will attend the open house for Reserves at the Y.W.C.A. building in Portland this Friday evening.

"I pay as I go," says the actor man To the landlady with a soulful glance.

"Oh, no, you don't," was the quick reply.

"Fellows like you has to pay in advance."

The Cook's Nook

Favorite Foods of Comic Strip

Characters Inspire Good Recipes

What Skippy or L'il Orphan Annie eat may be of little moment in your life, but it's very important to a vast number of their ardent followers. The children admit their fondness for the comic strip and the "funnies"; some adults do not. But what these mythical characters like to eat is known to millions and it's time some recipes were provided!

Pop Eye, belligerent soul, thrives on spinach. (There's one to impress on your youngsters!) The love of his side-kick, Mr. Wimpy, for hamburgers is well known. Joe Palooka votes for ice cream cones.

Doughnuts for The Nebbs

Max, in "The Nebbs", likes doughnuts, big fat ones with powdered sugar on them. You'll like these too:

- 3 eggs
- 1 cup sugar
- 2 tbsps. liquid shortening
- 1 cup milk
- 4 1/2 cups flour
- 2 tbsps. baking powder
- 1 tsp. salt
- 1 tsp. grated nutmeg

Beat together the eggs, shortening, and sugar. Add milk in thirds alternately with 2 cups of flour which has been sifted with the salt, baking powder and nutmeg. Add enough more flour to make a soft dough. Roll out on board to 1/4-inch thickness. Cut with doughnut cutter and fry in deep fat, heated to 370° F. Drain on unglazed paper and sprinkle with powdered sugar. 3 dozen doughnuts.

Sandy, and Skippy

Little Orphan Annie doesn't seem particular about her meals, as long as Sandy has a bone; The Katzenjammer Kids will eat almost anything, as long as it's against the Cap'n's wishes. Skippy, the eternal boy, likes what every small boy likes, so these cookies should please him:

- 2 1/2 cups flour
- 1/2 tsp. salt
- 2 tbsps. baking powder
- 1/2 tsp. cinnamon
- 1 egg
- 1/2 cup shortening
- 1/2 pkg. dates
- 1 cup brown sugar
- 2 sgs. chocolate, melted
- 1/2 cup milk

Sift the flour, salt, baking powder and cinnamon. Work in the dates, (pitted and sliced) with the finger tips. Add the sugar gradually to the creamed shortening, then the beaten egg and the melted chocolate. Add the dry ingredients alternately with the milk. Drop the mixture by rounded teaspoons two inches apart on a well-oiled baking sheet or inverted pan. Bake in a moderate oven (375° F.) for ten to fifteen minutes. About 36 cookies.

Cake Lillums and Rosie Can Make

Archie does not like the cake his light of love makes for him, for Rosie can't make a good cake.

Harold Teen, when not imbibing one of Pop's specialties, has to struggle with the concrete cake Lillums turns out. Here's a recipe for Rosie and Lillums that anyone can make:

- 2 cups pastry flour
- 1/4 tsp. salt
- 2 tbsps. baking powder
- 1/2 cup butter
- 1 cup orange juice
- 1 cup sugar
- 1/2 pkg. dates
- 3 eggs
- 1 tsp. orange rind

Sift dry ingredients; cut the cup of dates in eighths; mix dates through the flour with the fingertips. Cream butter. Add sugar gradually, then beaten eggs and grated orange rind. Stir in flour alternately with the orange juice. Pour the batter into a loaf pan which has been greased and lined with greased paper. Bake in a very moderate oven (325-350° F.) for 50 to 60 minutes. 1 large loaf.

The Delight of Mickey Mouse

Minnie's fudge seems to be the fondest thing Mickey Mouse "is of". In fact, he can hardly wait for it to cool. Here's a recipe for Minnie and for you, a new kind of delicious fudge:

- 1/2 cup white corn syrup
- 2 cups sugar
- 2 1/2 sgs. cooking chocolate
- 1/4 tsp. salt
- 1/2 cup milk
- 1 tsp. vanilla
- 1/2 cup nutmeats

Combine the ingredients (except nuts and vanilla) in the order given, and cook until the mixture forms a soft ball when tried in cold water (238° F.); cool until tepid, add vanilla and nuts (chopped) and beat steadily until thick and creamy. Pour into a medium-sized oiled pan, and when almost cold, cut in squares.

On The Air

Most any kind of program a body could ask for—just tune in. How far can you get 'em? Denver? New York? Paris? How is your radio for long distance?

Christian tunes in and gets the Father's voice. His Father is King of Kings and Lords of Lords; whom no man hath seen nor can see; Who dwelleth in light that no man can approach unto. Yet Christian can tune in and get his Father's voice of counsel, love and cheer. And, once having learned to seek that voice, no other can ever take its place; once having become a man of prayer he goes on from strength to strength—yes, tune in.

"Blessed be God which hath not turned away my prayer, nor His mercy from me." Only one door—"No man cometh to the Father but by Me," said Jesus Christ.

Rev. George N. Taylor, Beaverton, Oregon. adv

Paul Shellenberger, who is a senior at Oregon State college, is home for the Spring vacation.

Gold and White For Easter



By BETTY BARCLAY

GOLD and white—the colors of the Easter egg—this is the motif for the Easter Menu.

A delicious egg omelet, a grated carrot salad, an orange pudding—these three blend into a perfect meal, as tasty as it is unusual. Try them this Easter and you will serve them many times in the future.

Fluffy Omelet

- 2 tablespoons quick-cooking tapioca
- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 3/4 cup milk
- 1 tablespoon butter
- 4 egg yolks, beaten until thick and lemon-colored
- 4 egg whites, beaten stiffly

Combine quick-cooking tapioca, salt, pepper, and milk in top of double boiler. Place over rapidly boiling water, bring to scolding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Remove from boiling water; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Pour into hot, buttered 10-inch frying pan. Cook over flame 3 minutes. Then bake in moderate oven (350° F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Fold carefully and serve on hot platter. Serves 6.

Onion Omelet

- 2 tablespoons butter
- 1 cup chopped onions
- 1/4 cup water
- 1 teaspoon flour
- 1/4 teaspoon salt
- Dash of pepper
- 1 recipe Fluffy Omelet (above)

Melt butter; add onion and cook over low flame until onions are tender. Add flour and mix well; then add water and seasoning and cook 5 minutes. Prepare Fluffy Omelet; turn out on hot platter. Place onion sauce between folded layers of omelet and serve at once. Serves 6.

Orange Marshmallow Pudding

- (Serves 8-10)
- 3 cups orange juice, strained
- 1 pound (about 60) marshmallows, quartered
- 2 egg whites, stiffly beaten

Heat marshmallows in orange juice in top of double boiler until marshmallows are melted. Do not overheat orange juice or let it boil. When cool, add egg whites. Pour into individual molds to stiffen. Serve very cold.

If desired, decorate with whipped cream.

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Wanted to buy—Stumpage, first or second growth. Walter Patterson, Rt. 1, Beaverton. adv c17

For Sale—Astralorp hatching eggs, 50¢ a setting. L. S. Wolf, Portland, Rt. 6, Garden Home road. adv p-17

Lost—Gold-framed glasses and fountain pen in brown case. Report to Greyhound Coffee shop. Reward. adv-p-17

For Rent—Very reasonable, six-room and bath flat, gas, electricity, and several cupboards already. Beaverton Community Housing Ass'n. J. H. Hulett, Manager, Beaverton. adv

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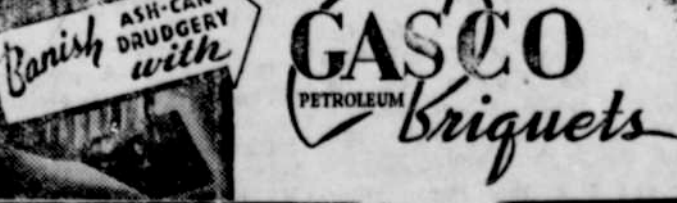
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