

FROM OUR CORRESPONDENTS

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

KINTON

By Mrs. E. L. Cox

Mrs. J. H. Aten and son Jack spent last Wednesday in Sherwood.

Mr. and Mrs. Victor Anicker and family of Portland were calling on relatives around town Sunday.

E. L. Cox worked a few days last week for H. E. Grabborn, Cooper mountain, doing some farm work.

Mrs. J. H. Aten spent Saturday in Lafayette where she attended the meeting of the P.N.G. club of that town.

E. L. Cox is employed in the Scholls Tile factory, which started up Monday morning for the first run of the year.

Mrs. Ivy M. Bowen and son Shelburn of Sherwood spent the week end with Mrs. Bowen's sister, Mrs. J. H. Aten.

J. H. Aten planted his onions last week, and the other growers around town have been getting their land ready to plant very soon.

H. J. Valentine and J. R. Daniels have recently bought new work horses to replace those which were past usefulness and were disposed of.

Mr. and Mrs. Glenn Snider and family of Lake Grove were visitors Sunday at the home of Mr. Snider's parents, Mr. and Mrs. J. C. Snider.

Joseph Wenzel, son of Mrs. Martha Wenzel of Cooper Mountain, who has taught the Helvetia school for the past few years, has been hired to teach again next year.

Mrs. George Snider and Mrs. Ivy Flint went to Ione, Oregon, Monday morning, where they were called by the sudden death of Mrs. Snider's son's mother-in-law.

Mr. and Mrs. A. W. Mills and family and Ralph Mills, all of Tillamook, spent a few days last week at the home of Mr. and Mrs. Robert Pomeroy, Tile Flat road.

Regular monthly meeting of the Ladies' Aid society will meet with Mrs. J. T. VanHorn, Tile Flat road, Thursday afternoon, April 5, at 2 o'clock. All ladies are invited to attend.

The board of directors of the school and the clerk attended a school meeting held in Hillsboro last Wednesday to adjust some school matters connected with the Kinton school.

Mrs. Ethel L. Meldrum, past president of the Rebekah assem-

bly of Oregon and her brother and wife, Mr. and Mrs. Charles Lakin, all of Milwaukie, spent last Thursday at the E. L. Cox home.

Henry J. Valentine and Dewey McNamee attended the annual homecoming held at the Masonic hall in Sherwood, Tuesday evening. There was a large gathering of Masons from the towns in this community.

Mr. and Mrs. Edward Jefferies, who have been making their home in Newberg for some time, have recently moved to their place on Cooper mountain, near H. E. Grabborn's, where they will make their home.

Word was received recently of the death of Rev. Roy Nolt, who with his family resided for a time at the home of Warren Wilson. For some time past the Nolt family have resided in Bellflower, California.

Messrs. S. H. Pomeroy, Everett Wright and Edward L. Cox attended the monthly meeting of the Albright Protherood held last Tuesday evening at the home of Mr. and Mrs. Fred Aebischer, Mountain Home.

Mr. and Mrs. George Gunderson and son and Miss Dorris Gunderson and Mrs. Vernon Leachmann and son, all of Portland, spent Sunday at the home of Mrs. Louise VanKleeck. Mrs. Leachmann (Mable VanKleeck) and son remained for a visit with her mother.

High School Notes

The Girl Reserve Cabinet had a meeting and pot luck supper at the West home last Thursday evening.

The subject of discussion was the carnival for April 27th. To stir up interest there is a contest for a name for the Carnival. The author of the best name will get several tickets to one of the theaters in Portland.

To select the Queen each class and the Girl Reserves will choose two candidates each. The Student Body will then vote on them. The highest one will be Queen and the four next highest will be her attendants. This year there will also be a Prime Minister, whose name will be kept a secret until the last week. The faculty will choose the victim.

The general manager for the carnival is Miss Burke; stunt manager, Isabelle Wallis; property manager, June Pollard; and business manager, Gertrude DesBrisay.

Members of the sixth period public speaking class, under the direc-

tion of Mr. Webb, have been showing their ability in various ways in the past week. The students have given readings in a variety of dialects, such as Negro, Scotch, Italian, Dutch and English. Several participants told interesting stories, humorous, serious, personal experiences and to top the climax a ghost story. These were immensely enjoyed.

The class is planning a short play and several other works of talent to be definitely announced in the near future.

A student body meeting was held Friday, March 23. There was no reading of the minutes, this being a special meeting. The program was several educational talks by members of the civics and economics classes. The student speakers were: Margaret Dickman, "War"; Bob Denney, "Why You Should Vote Sales Tax"; Dorothy Boy, "Why You Should Not Vote Sales Tax"; Ed Posson, "Why You Should Study Economics"; John Stahle, "Inflation"; and Robert Barney, "Money". Since these talks were enjoyed by all the students there will be more given by other students at future meetings.

Bob Denney reported on prices for a trophy cabinet which the student body desires to purchase. Announcements were made.

A student body skating party was held Friday night, March 23, at the Oaks. Approximately fifty students attended, and Miss Meeks and Miss Funk of the high school faculty.

Girl Reserve open-house was held at the Portland Y.W.C.A. Friday, after school. Girls from Beaverton attending were: Mildred Twohy, Rose Thompson, Rhoda Thyng, Esther McKeown, Frances Hansen, Vivian Jefferies, Clara Trachsel, Vera Jacobson, June Pollard, Ruth Filley, Marilyn Frown, Dorothy Markovich, Jean Lewis, Emma Huprey, Gertrude DesBrisay, Peggy Sivard, Elsie Tonges, Lois Russell, Evelyn Walters, and Aline Boswell. Swimming, dancing, and refreshments were enjoyed by the girls.

President Bob Engelke called the sophomore class meeting to order. A reading of the minutes and a treasurer's report was given. David Mason was appointed chairman of the entertainment committee with Jean Tuttle and Bob Engelke as members. The boys were encouraged to turn out for track. Bob Engelke played a selection on the clarinet. Several students of the class presented a play. Marion Hagg played a piano solo.

Real Estate Transfers

William Holmes to Thomas Hayes, part lot 12 Blk 3, Sherwood. H. A. Kuratli et ux to Myrtle Barber, Lot 5 Bailey-Sewell Acres. Frank E. Winters et ux to The Eugene Co., 91.75 acres Sec. 19



What Is Easter Without An Egg?

In Washington D. C., they roll them on the White House lawn; on the farm, they gather them; in the city they make them out of everything from chocolate to spun sugar. Everywhere they eat them—Easter eggs, of course!

Eggs, being one of the staples of our diet, are used in every type of food we eat, from the batter for chops to custard pie. But during the Easter season we like to see eggs remain eggs. You may boil them, fry them, scramble them or dye them, but, to be traditional, they must be recognizable as eggs.

Any columnist confronted with writing about the fruit of the hen, is tempted to go into long diatribes on eggs in history and literature. Remember James Whitcomb Riley's Raggedy Man who had "eyes like two fried eggs"; recall the darling of our nursery days—Humpty Dumpty? But more interesting to the cooks and diners are the eggs awaiting the fork, featured in these special recipes.

Eggs Benedict

6 slices boiled ham
3 English muffins or 6 toast rounds
6 eggs
Hollandaise or Mock Hollandaise
Saute the ham in a little fat until the edges curl slightly. Place a slice on each half English muffin, which has been toasted. (Or instead of English muffins you may use rounds of toasted bread, rusks, or French toast cut in rounds.) Poach the eggs being careful not to break. Place a poached egg on top of each half muffin. Cover with Hollandaise sauce and serve very hot.

To make Hollandaise sauce, beat yolks of 2 eggs slightly, and add 2 tablespoons salad oil slowly, beating all the time. Add a tablespoon of lemon juice and ½ cup boiling water slowly, stir vigorously. Stir over hot water about 5 minutes, until it thickens. Add salt and pepper and serve hot.

Stuffed Egg Salad De Luxe

6 hard cooked eggs
1 tbsp. vinegar
½ tsp. salad oil
½ tsp. mustard
Paprika
2 tbsps. chopped ham
½ tsp. sugar
Pepper
1 tsp. salt
Lettuce
Stuffed olives
Parsley or watercress
Mayonnaise
Cut eggs in halves crosswise. Remove yolks, mash, and add other ingredients, mixing mustard, sugar, salt, pepper and paprika together before adding. Refill whites and place on lettuce leaves. Garnish with stuffed olives or rings of green pepper. Serve with mayonnaise. Pickles may also be added to egg-stuffing.

Simple Stuffed Eggs

6 hard cooked eggs
1 teasp. vinegar
½ teasp. dry mustard
¼ teasp. pepper
½ teasp. salt
1½ tbsps. salad oil
Cut the eggs in half across or lengthwise, as preferred. Slip out yolks, mash with a fork, adding other ingredients. Mix until paste is smooth, refill whites. Serve on lettuce or on toast with hot sauce.

Spinach Eggs

(for vegetable course)

6 hard cooked eggs
6 tbsps. hot strained spinach
6 slices hot cooked chicken or ham
1½ cups hot white sauce
Shell the eggs while hot and cut a small piece from each end, removing yolks. Fill whites with spinach, cover each egg with a small round of chicken, ham or tongue. Place on serving dish, cover with hot white sauce and sift over this the egg yolks which have been pressed through sieve. Serve hot. 6 servings.

Candy Easter Eggs

2 cups sugar
½ cup water
¼ cup white corn syrup
Red fruit coloring
1 teasp. vanilla
1 pkg. coconut
Boil the sugar, water and syrup to the soft ball stage (230° F.). Remove from fire and let it stand until lukewarm (110° F.). Add fruit coloring to make delicate pink. Add vanilla and shape like Easter eggs. Place on waxed paper to harden. Makes 12 to 18 eggs.

Eggs and Hash in Pimientos
2 cups cooked corned beef
2 cups potatoes
Salt and pepper
6 eggs
2 onions, chopped
½ cup milk
2 tbsps. salad oil
One 7 oz. can pimientos
Mix all ingredients, except eggs and pimientos, and place in oiled baking dish, and bake in hot oven (475° F.) 20 minutes; or cook in heavy frying pan well-oiled until milk is absorbed, stirring constantly. When hash is browned remove from stove. Line buttered timbale

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molds or muffin tins with canned pimientos and fill each pimiento cup half-full of hash. Meanwhile, poach 6 eggs; slip on top of each cup of hash and serve.

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Will Trade—Two Alpine milk goats, one 1½ years old, one 8 months, fine stock for young pigs. H. L. Hudson, 2004 Beaverton, Rt. 1.
adv c-18-19

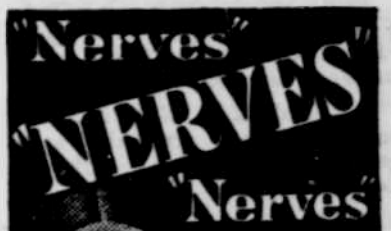
For Sale—Garlic. S. Zimmerman. Near east end of Front St.
adv p18

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

Yearlings pastured, \$1 per month, other cattle, \$1.50 on old Peter-son place at Whitford. Inquire across the road at D. Palumbo's.
adv p-18-19

For Rent—Tom Morgan's home, with 3 acres, 1 mile west of Beaverton, \$10.00 per month. Call after 5 p.m.
adv

For Sale—Four gallon cow, phone 0415. W. H. Hart, Beaverton. Don't come Sunday.
adv c18



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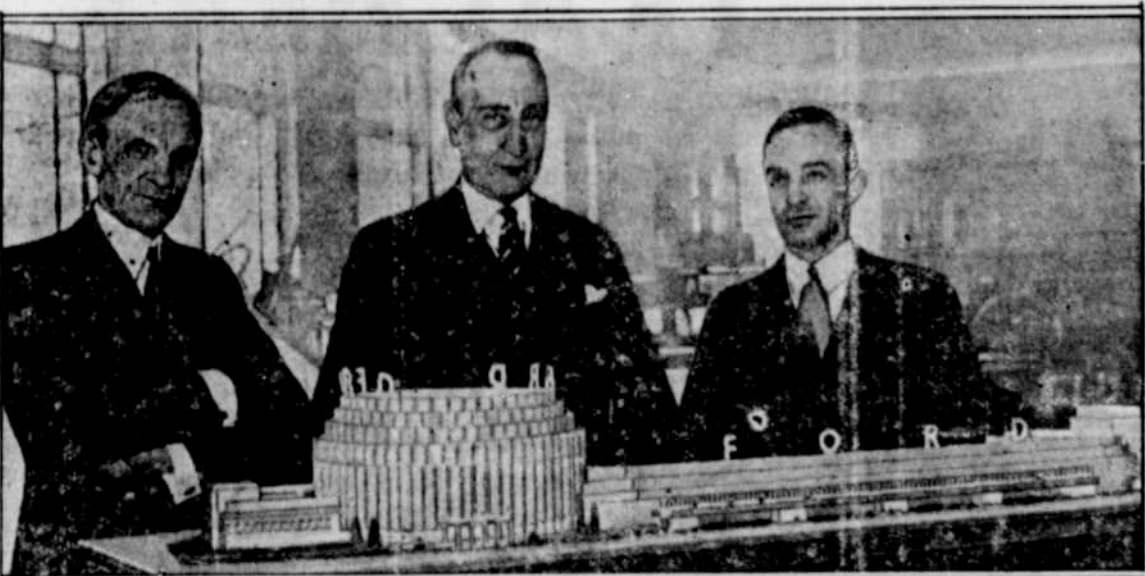
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FORD TO BUILD HUGE EXPOSITION AT THE 1934 CHICAGO WORLD'S FAIR

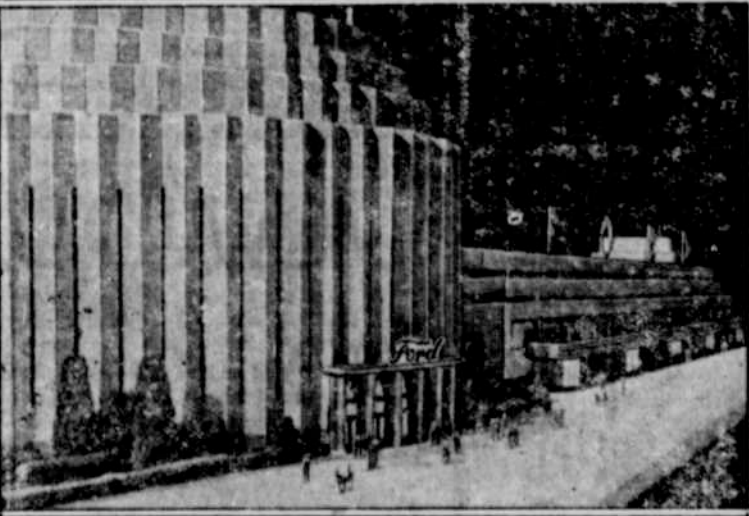


A GREAT Ford Exposition, portraying the tremendous part the arts, sciences and virtually every other industry plays in the manufacture of today's motor cars, is planned by the Ford Motor Company for the 1934 World's Fair.

The Ford Exposition will be housed in a giant building 860 feet long to be built in the heart of the fair grounds on an 11-acre plot bordering Lake Michigan and flanking the main fair boulevard. Construction of the building will start Mar. 1. In the dominant central building will be housed Henry Ford's "Drama of Transportation," depicting the development of wheeled vehicles from the chariots of ancient Egyptian kings to modern motor cars. Every model of Ford car made since 1903 will be included.

In the smaller building to the left will be housed some of the priceless historic exhibits from the Edison Institute at Dearborn, Mich., including the one-story brick workshop, complete with the original tools, where Mr. Ford in 1893 built with his own hands his first motor car. This first car will be displayed inside the shop.

The main exposition building will



Henry Ford and Edsel B. Ford show to Rufus C. Dawes (center), president of the World's Fair, the scale model of the giant Ford Exposition building to be built at the 1934 Fair. (Lower) The Ford building as it will be seen from Leif Eriksen drive. Opposite the building will be a huge park bordering Lake Michigan.

display an imposing array of exhibits, most of them in action, show how steel, aluminum and other metals, soy beans, corn, wool, cotton and other farm products and the products of myriad industries are converted into car parts. The building also will house displays of

cars and a big movie theater. Along the east side will be an open-air balcony equipped with chairs and lounges where hundreds may relax.

Across the drive fronting the lake will be a big Ford Park, beautifully landscaped and also fitted with seats and other comforts for fair crowds.

FOREST FACTS

It costs about \$1.75 per thousand board feet to haul logs a distance of eight miles with motor trucks.

The Scribner decimal C is the official log rule of the United States Forest Service. It is a better measure of the lumber recovery from logs than are most of the 50 log rules which have been constructed in the United States.

The first sawmill in the Willamette valley was built at Newberg, Oregon, in 1837 or 1838. It was swept away by high water in the winter of 1840-41.

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Water with meals helps stomach juices, aids digestion. If bloated with gas add a spoonful of Adlerika. One dose cleans out poisons and washes BOTH upper and lower bowels. Brown's Beaverton Pharmacy.

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