

KINTON

By Mrs. E. L. Cox

Mrs. Ainsworth of Portland is visiting at the home of Mrs. Louise VanKleeck.

The leader for the Christian Endeavor meeting this Sunday evening will be James Richards.

Mrs. Lilly M. Bierly spent a few days last week at her Kinton home returning to Hillsboro Thursday.

Mrs. J. H. Aten attended an all day meeting of the P.N.G. club at Sherwood last Wednesday.

Joe Wenzel, instructor of the Helvetia school, is spending the vacation with his mother, Mrs. Martha Wenzel.

Miss Helen Schneider and sister, Miss Louise Snider, of Selwood were guests of Mrs. Melvin Vandermost Friday.

Mr. and Mrs. Alfred Millard and Mr. and Mrs. W. Carnell, from Portland were Sunday guests at the John R. Daniels home.

A building is under construction on the A. N. Davies place near the Gabbett place for a store. Alex Karpstein will be the proprietor.

Roscoe Bierly, son of Mr. and Mrs. Roy Bierly, graduated from the eighth grade of the Lutheran school near Sherwood, last week.

Kirk Hoover who has been spending most of his time for the past year or so, at his place in Sherwood, is at his ranch in Kinton for an indefinite time.

Mr. and Mrs. W. Green, Mrs. T. A. Thompson and Mrs. Myrtle Thomas, all of Portland, were visitors at the home of Mr. and Mrs. W. C. Hall last Wednesday.

Mrs. Philip Schneider and daughter Miss Louise Schneider and Mr. and Mrs. Lawrence Schneider, all of Sherwood, attended the graduating exercises at the hall Tuesday.

Mr. and Mrs. Sam Gerig and daughter Mildred of near Cornelius and Mrs. Lydia Obrist and sons of Gresham, were guests last Sunday at the home of Mr. and Mrs. August H. Dallmann.

Mrs. A. W. Mooney (Mary Fluke) and two sons, Arthur and Donald and Mrs. Thompson, all of Portland were recent guests at the home of Mrs. Mooney's parents, Mr. and Mrs. Frank C. Fluke.

Mrs. Robert V. Harris and son Leonard and brother Emil Dallmann, who are making their home in Skamania, Wash., were guests the first of last week at the home of their parents, Mr. and Mrs. August H. Dallmann.

Mr. and Mrs. S. C. Sparks, Mr. and Mrs. Bert Sparks and son Clement, and Mr. and Mrs. J. R. Steele and son James, all of Portland, were visitors at the home of Mr. and Mrs. Robert Pomeroy during the past week.

Mrs. A. Jackson and son Harold and wife and family of Portland were Sunday guests of Mrs. Jackson's sister, Mrs. George Snider. Mrs. Jackson remained with her sister for a short visit, while the others returned home in the evening.

Mr. and Mrs. Al Boyles of Molalla were visitors Saturday at the J. R. Daniels home. On their return home, they were accompanied by Beulah and Freddie Boyles, who will make their home with them during the summer vacation.

Mrs. R. A. Williams and son Hubert from Portland were guests Friday at the home of Mrs. Williams daughter, Mrs. Inez Bell. On their return home they were accompanied by Mr. and Mrs. Bell's son, Paul, who will make a visit with his grandparents.

All grangers are invited to be present at the special meeting of Kinton grange to be held at the hall on the evening of May 31, Thursday at 8 o'clock. The degree staff of Aloha grange will exemplify the third and fourth degrees or a class of ten candidates.

Mr. and Mrs. Melvin Vandermost who have had apartments during the school year in the Mrs. Lilly M. Bierly home, vacated the first of the week. While their new home on Pleasant Valley road is being constructed, Mrs. Vandermost will visit with her parents who live in Seattle, Wash.

At the last quarterly conference of the Evangelical churches of this district held at Mountain Home, the following officers for the Kinton church were re-elected: trustees, S. H. Pomeroy, August H. Dallmann and E. L. Cox; stewards, Everett D. Wright, Bertha Bierly and Josephine Cox.

Miss Blanche McCormick, daughter of Mrs. Ethel McCormick of Kinton, was graduated from Hillsboro high school last week. Miss Grace McCormick, her sister, will graduate from Pacific University next week. The McCormick sisters will spend the vacation at the Mrs. Lilly M. Bierly home.

Hazelale Items

By Mrs. Tom Miller

Mrs. Rutz of Portland has been chosen to teach the Hazelale school next term.

Mr. and Mrs. Ralph Cary of



Let's "Do It Up Brown"

Brown's a favorite color—when it comes to food! No matter how the hostess may look in it, the dinner table finds it quite becoming, thank you, and won't you have some more? Because brown is the color of many things delectable, and sun-tan is always in fashion when it comes to fruit. Of delicacies that are brown there is chocolate cake and pie, and mocha dessert and "brownies".

Some things we help to turn brown, like when we cook a roast to a turn, and it turns out crisp and golden. And some things are brown by nature; they just come that way, like chocolate, coffee, nutmeats and dates. It is these ingredients we use when we want to "do it up brown." You'll see how it works in the following recipes and—hint to wives—men are fond of brunettes, when it comes to food!

"Sweet Georgia Browns"

Named for that belle who inspired the song, these chewy squares are all the name implies.

1 cup butter
1 cup brown sugar
2 eggs
1/2 cup dates
1/4 tsp. salt
1/4 cup nutmeats
1/2 cup flour
1 tsp. baking powder
1/2 tsp. vanilla
Cook butter and sugar together until smooth and well blended. Cool. Add eggs, unbeaten, and beat well. Add dates (pitted and sliced), nutmeats and vanilla; stir in sifted dry ingredients. Spread in a pan lined with heavy waxed paper. Bake in moderate oven (325 degrees F.) for 30 minutes. Remove from pan and cut in squares when cool. 16 two-inch squares.

Brown-Eyed Susans

Orange is one of the color harmonies for brown, as every artist will tell you. Orange—both the flavor and color—combines with the brown of dates to make clever little flowers—you-can-eat, in this salad recipe:

2/3 cup dates (sliced)
Lettuce
4 seedless oranges
1/4 cup French dressing
Add the dressing to the dates and allow mixture to stand in a cold place while preparing the oranges. Pare the orange as you would an apple, cutting a continuous circular peel which removes the outside membrane surrounding the sections. Then cut out each segment separately, leaving the center membrane in one piece. Place a mound of the dates in the center of a lettuce leaf, and surround with radiating whole sections of orange arranged like the petals of a flower.

Chocolate Pie

A deep-hued beauty or a mulatto shade, as you wish, is this famous pie, according to the amount

Portland visited Saturday and Sunday with M. F. Ayers.

Ray Cary of Skamania, Wash., visited over the week-end with Mr. and Mrs. Raymond Heard.

Mr. and Mrs. Fred Grabhorn and family and Mrs. H. E. Grabhorn visited with B. A. Otto of Scholls Sunday.

Mr. and Mrs. Joe Murphy and baby of Portland were guests several days last week of Mr. and Mrs. Veri Salee.

Mrs. J. B. Thornton and children of Portland were visitors Sunday of Mr. and Mrs. Tom Miller. Mr. and Mrs. J. S. Felscher and children also called.

Mr. and Mrs. N. F. Danford and Mrs. A. L. Danford of Portland and Mr. and Mrs. J. C. Danford of Tillamook were guests Wednesday of Mr. and Mrs. Tom Miller.

TEACHERS

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of chocolate you use in the filling. Shredded coconut provides the special touch:

2 cups milk
2/3 cup sugar
3 tbsps. cocoa
3 egg yolks
4 tbsps. flour
1/4 tsp. salt
1 tbsps. butter
1 tsp. vanilla

Meringue

3 egg whites
3 tbsps. sugar
1/2 cup shredded coconut
Scald the milk. Mix sugar, cocoa, flour, and salt; add a little of scalded milk to form a paste. Pour the paste into remainder of the scalded milk. Stir over boiling water until mixture thickens. Add slightly beaten egg yolks and the butter; cook for one minute longer. Remove from fire; add vanilla. Prepare the meringue while cooling mixture slightly, by beating the egg whites until stiff and beating in the sugar gradually. Pour filling into baked pastry shell. Cover with meringue and sprinkle with shredded coconut. Bake in slow oven (275 deg. F.) for 20 minutes. 1 large pie (6-8 servings).

Mocha Mold

Coffee makes a brunette pudding, soft and mild, with dates for chewiness.

1 tbsps. gelatin
1/4 cup cold water
1 1/2 cups hot coffee
1/4 cup sugar
1 cup dates
1/4 cup nutmeats
1/2 tsp. vanilla
1/3 cup heavy cream
Soak gelatin in cold water for at least 5 minutes; dissolve gelatin and sugar in hot coffee. Cool until mixture shows signs of jellying at edges of pan, then fold in cup of sliced dates, chopped nuts, vanilla and whipped cream. Pour into individual molds and then chill until firm. When ready to serve, unmold and garnish with whipped cream.

Real Estate Transfers

C. F. Tigard (Exe.) et al to Harry M. Peters et ux, Part of Sees. 13 and 24, T2S R1W.

W. D. Gibson et ux to Genevieve Lutes, Tracts in Blks. 1 and 52, North Plains.

J. M. Person et ux to John & Lena Hagen, 1 acre in Forest Grove.

Washington County to Charity E. Steele, Lot 2 Block 25 Metzger Acres.

M. E. Thompson (Exe.) to Sarah Elizabeth Steele, 15.31 acres in Tract 25 Ashbrook Farm.

Vesey W. Gardner et ux to Bertha Wegner Hoener, et al, Part of Block 3, Hillsboro.

Harry Walter Parsons to Jesse H. Graffunder, Lot 11, Blk 8 Hillsboro Garden Tracts.

William V. Metzler et ux to Walter L. Metzler, Part of N. Block 1, Humphreys Add. Hillsboro.

B. M. Hurst to Robert W. Crane et ux, 6.47 acres in Sec. 22, T1S R1W.

Washington County to W. C. Stumberg, NE 1/4 of Sec. 35, T1N R5W.

H. J. Groff et ux to Peter A. Ronning et ux, E. 5 acres of Trt 11 Newton Acres.

Royford E. Perry et ux to Julia V. Mayes, Part Sec. 11, T2N R3W.

Elmer Pease et al to Ruby Martha VanHook, Part Sec. 4, T2N R4W.

A. B. Parsons et ux to F. E. Hartsell et ux, 10 acres, T1S R2W.

V. R. Wilson et ux to I. D. Stephens, E 1/2 of Tract 5, Lenox Acres.

J. W. Connell (Sheriff) to Carl O. Peterson, 35 acres Sec. 1, 2, 11 and 12 T1S R2W.

Anton Habelt to Isaac P. Latham et al, 2.50 acres Johnson

Est. Add. Beaverton-Reedville. Bertha Wegner Hoener et al to W. E. Lee et ux, 15 acres Sec. 15, T2S R2W.

Delbert Green et ux to Bernard Gentrup et ux, S 1/2 of Lot 40, North Tigardville.

Washington County to Edwin Allen, 5 acres Sec. 36 T1N R4W. Anna M. Reinke to Rachel Leona Rippey, 10.08 acres Sec. 6, T3S R1W.

Frank Scheckla et ux to W. A. Fishburn et ux, part of Solomon Richardson DLC 44, Sec. 11, T2S R1W.

Wash. Co. to E. C. Parrott et al, Part lot 366, Johnson Est. Add. Griffith E. Jones et ux to Benj. Franklin Savings & Loan Ass'n, Lot 10 Chester Acres.

Ethel M. Young et vir to Irene H. Wirt, 25 acres Sec. 12 T1S R4W.

Gunnar Berggren et ux to Pacific Telephone and Telegraph Co., Lot 9, Blk. 19 McKay DLC North Plains.

Minnie Graham to Iver M. Braaten et vir, Lot 15 North Tigardville.

George Robert Rittenhouse to George Clinton Rittenhouse, Part Tract 96, Bonny Slope.

Dennis Davis et ux to P. J. Thompson et ux, Part Sec. 35 T1S R4W.

Ida B. Dilley et al to John E. Blum, Lot 4 and Part 5 Blk. 2, Gaston.

B. F. Loman et ux to Thomas Spear et ux, 40 acres Sec. 20, T2N R2W.

Washington Co. to Ida M. Kilburg, Lot 2 Blk. 2 Timber

T. H. Burris et ux to Anna M. Wilson, 7.48 acres T2S R1W.

Otto E. Mohr to Irene A. Potratz, 40 acres Sec. 29, T3N R2W.

J. C. McCarthy to Agnie Coppennell, Lot 36 Comte & Kohlman's Little Homes 1.

Genevieve Lutes to Martha Mast, Tracts in North Plains.

Marvin R. Hoffman et vir to Mary Lazelle, Part J. H. Walker, Cl. 49 T2S R3W.

F. D. Liebert et ux to Ben Carsh et ux, Lot 1, Blk. 22 Metzger Acres Tracts.

H. A. Kuratli et al to Violet Opal Gibbons, Lot 2 Clemens, Sub. div. T1N R2W.

Bessie M. Gary et vir to Ray Mann, Lots 6 and 7, Blk. 2, Pleasant View Add. Cornelius.

The Reed Institute to B. H. Shelles et ux Lots 1, 2, 6, 7 and 10 and N 1/2 of 11, Blk. Ladd & Reed Acres.

J. S. Coward et ux to Annie Welcome, 1.945 acres, Johnson Est. Add.

CHURCH ANNOUNCEMENTS



Church of Christ

G. W. Springer, minister

In our Christian Life program the blues are in the lead but judging from the speeches of the reus last Sunday they intend to make

DECORATION DAY

By Frank Chester Cheever Above the silent city of the dead Where sleep the brave and true, Our flag of freedom proudly waves—The red, and white, and blue.

We hear again the muffled drums, The bugle call so clear, While softly rests a nation's dead With those we love so dear.

No strife or bitter pain is theirs, Their battle days are o'er, And now eternal peace prevails Where war is known no more.

To us who hold the torch of life They speak from unknown graves And plead for loyalty and right Where freedom's flag still waves.

Not greed or selfish pride be ours When duty gives the call, But lifting high the flag of truth And watching, lest it fall.

God grant that we may never be Unworthy of our post, But serve with truth and loyalty The land we love the most!

Aileen Naomi McGee of Hillsboro route 4 and Rex L. Howell of Hillsboro, route 1, applied for a marriage license Saturday.

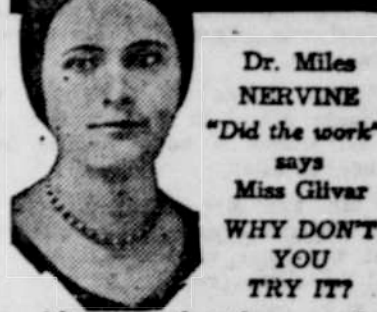
up for lost time this week. Next Sunday morning Mr. Springer will speak on the topic, "Different Attitudes toward God." The evening topic will be "Witnesses to the Truth."

Congregational Church

Charles F. Clarke, Pastor

Memorial Sunday will be observed next Sunday with a sermon by the pastor on "Warriors and Temple Builders". At 8 P.M. his subject will be "A Vision of a New Earth". A special Children's Day program will be given at the Bible school at 9:45. The Young Peoples' meeting will be held at 7 P. M. The Ladies' Aid will hold their next meeting on Thursday at 11 A. M. with Mrs. J. J. Hand-saker as speaker; you will be greatly interested. A cordial welcome awaits you always at this friendly church.

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You buy more than a kitchen appliance when you buy an automatic refrigerator. You buy fuller protection for foods... new pleasure in preparing salads and desserts.

And remember. Your own gas company stands back of Electrolux—promptly and willingly services every one sold.

QUICK FACTS

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Free you from costly repairs
Temperature regulator
Non-stop defrosting
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