

County News

KINTON

By Mrs. E. L. Cox

August H. Dallmann and Jake Faix made a business trip to Hillsboro, Thursday.

Mrs. Melvin Vandermost returned the last of the week from a visit with her mother in Seattle, Wash.

Pat Brooks of Waldport was a guest Thursday at the home of his sister, Mrs. Everett Wright, Cooper mountain.

Sunday, June 17, will be observed as "Children's Day" by scholars of the Bible school. All are invited to be present.

Mrs. Dave J. Ward and son Earl spent last Friday at the home of Mrs. Ward's brother, and wife, Mr. and Mrs. Walter VanKleeck of Beaverton.

Virgil McCormick, son of Mrs. Ethel McCormick, has employment for the summer at the home of Mr. and Mrs. Herman Metzentine, Hiteon.

Mrs. J. T. VanHorn left last Tuesday for a visit in California, where she will meet Mr. VanHorn, who is visiting friends in different parts of that state.

Raymond Anicker of Multnomah spent last week with his grandparents, Mr. and Mrs. Fred Anicker. Mr. and Mrs. Adolph Anicker, his parents, spent Wednesday at the Anicker home.

Mrs. Gleasie Wilson and son Martin of Lodi, Calif., arrived at the home of Mrs. Wilson's parents, Mr. and Mrs. Zack Martin, Reedville road, last Friday, and Mrs. Wilson will take care of her mother.

Mr. and Mrs. C. W. Pittman, W. L. Pittman, and E. M. Cummings went to Aurora the first of the week, where they formerly resided. They are employed for the season on the Frank Richards place.

The following 4-H club boys from Kinton are attending the summer school in Corvallis, June 11 to 23: Amos Bierly, Ivan Bierly, Elmer Bierly, Glenn Pringle, Eugene Van Kleeck, Raymond Hemrich, Lloyd Anicker.

The annual school meeting will be held at the school house, Monday evening June 18, at 8 o'clock. A new director and clerk are to be elected, and the budget will be voted on. Other school matters will be discussed also.

The thirteen girl reserves attracted quite a bit of attention as they

rode through Kinton on their horses en-route to Camp Meriwether, Tuesday afternoon, on a five-day horseback trip. The camp session will be from June 13 to June 26.

Melvin Vandermost has just completed a contract for about 450 cords of wood, and delivered it on the road in front of his place, where it was sold to a Portland wood dealer. The same dealer also bought about 100 cords of Roy Bierly.

Mr. and Mrs. H. J. Valentine and Mrs. Valentine's mother, Mrs. A. Hansen spent Sunday at Nelscott where Mr. and Mrs. A. Hansen of Baker (brother of Mrs. Valentine) are spending the summer. Mrs. Hansen remained with her son and wife for an extended visit at the coast.

All in the community were pained to learn that Mrs. Zack Martin, Reedville road, suffered a stroke of paralysis at her home last Saturday. At last reports, Mrs. Martin was doing as well as could be expected, being able to get around a little. All hope she will soon recover her health.

BARNES DISTRICT

Mrs. Myrtle Davies of Portland, visited her brother Wm. Berst here last Thursday.

A great number of the farmers in this vicinity have been making hay this week.

Henry Johnson and Chester Hasel made a business trip to Gresham one day last week.

N. P. Johnson is employed at Timber building lodges for the Civilian Conservation Corps.

Mr. and Mrs. Wallace Shipman and family who were picking cherries for some time, returned home one day last week.

Charles Eureka, Roger and Leslie Johnson returned home from the beach last Wednesday. They report an enjoyable time.

Several of the farmers from here attended the meeting of the Cedar Mills local of the Farmers' Union last Tuesday evening, June 5, in the Grange Hall at Cedar Mills.

LOCAL NEWS

Mr. and Mrs. Philip Petrequin and daughters Eunice and Janet were Sunday guests of the Haines and Tucker families.

Oris Nelson employed at Conolly's Meat Market injured his hand while cutting meat recently. It was treated by Dr. Mason.

Mr. and Mrs. Dick Hempke of Sylvan spent Friday visiting with Mrs. Hempke's father, Mr. Gardner, who resides on Denney road.



"A Chicken In Every Pot" Should Be Revived as Cooks' Slogan

Are you "chicken-hearted"? Not timid, afraid and fearful, but of a mind and of a heart to enjoy some chicken, now that the new season brings in a new crop of Spring chickens, "ripe for the plucking"? Chicken is a universal dish. The French call it "le poulet," the Germans like "das huhn"; the Italians relish "la gallina" and the Spaniards eat "el pollo." But in no country in the world are there chickens (and chicken-cooks!) like ours. It's a heritage!

The foreign cooks often prepare their chickens in exotic style, stuff them with chestnuts, decorate them with truffles, mask them with sauces or imbue them in gelatine. We like our plain—oh, not too plain, but simple enough so that incomparable chicken flavor can dominate the dish.

Remember when Sunday was chicken-dinner day, when you came home from church to eat that plump chicken with the fixins'? Remember the chicken pie suppers—the chicken with the dumplings? There's little doubt about it, there should be a "chicken in every pot" now that the time is here again.

Smothered Chicken

If you want to have chicken for your evening meal and still spend the afternoon out, try this new "pre-cooking" method for Smothered Chicken:

In the morning, clean, singe and disjoint a roasting chicken. Sprinkle it with salt and pepper, and roll in flour. Put enough fat in a deep frying pan to cover the bottom, and heat. Put in the chicken and fry on both sides until brown. Do not finish the cooking completely or cook entirely through. Cool and put in refrigerator. About an hour before the meal, put water in the pan containing the chicken, cover slightly, and cook slowly until tender—about an hour.

Fried Chicken

For Fried Chicken, Middle Western style, follow the first part of the recipe above. Be sure to procure a young chicken, of about three to four pounds in weight. Disjoint, roll in flour, and fry as directed above. Fry slowly, turning steadily, and brown evenly by leaving lid off pan for the final part of the frying.

Chicken Pie

1 chicken
Pie crust
Salt and pepper
Flour
Milk

Clean, singe and cut up chicken as for fricassee. Place in a kettle and add enough hot water to cover. Put cover on the kettle, and simmer slowly until chicken is tender, adding a little more water if needed.

Make a gravy of the stock, using two tablespoons flour for each cup of stock. Line the sides of a deep baking-dish with crust; invert in the middle of the dish a small cup of ramekin; put in part of the chicken and season the same way. Put in the dish two cups or more of the gravy made from broth in which the chicken was cooked and cover the top with crust. (The cup or ramekin will hold the crust up and will prevent evaporation.) Most chicken pie is too dry; therefore, use a generous amount of the broth. Bake one hour, or until crust is done.

To make crust: sift 2 cups of flour and 1 teaspoon salt together. Stir in ½ cup shortening, using a fork or wire beater and add a little at a time, distributing it well so that when stirred the result will be many small lumps. (Do not work up lumps as they make flakes when baked.) Add about 4 tablespoons of cold water (or enough to hold dough together.) Turn out on well-floured board and roll half at a time.

Chicken à la King

2 cups cooked chicken
1 tbsp. shredded green pepper
4-6 mushrooms
1 cup milk
½ tsp. salt
2 tbs. fat
1½ to 2 tbs. flour
Few grains cayenne
1 canned pimiento
Cook green pepper and mushrooms, cut in pieces, in fat over low heat. Stir in flour. Remove from heat and pour in milk, stirring slowly but steadily over direct heat until sauce boils. Add seasonings and pimiento, cut in strips. Then add chicken cut in pieces and cook until sauce is thoroughly hot again. If you like, for richer sauce, you may add two beaten egg yolks to sauce before putting in chicken.

"Boss, would you give us a dime for a sandwich?"
"Let's see the sandwich."

Clayton B. Hoover was quite badly injured when his truck hit a stick of wood and overturned, just east of Beaverton on June 8th. He received severe cuts about the head and shoulders and four ribs were broken.

Throw Out Life Line

"Go ye into all the world and preach the Gospel to every creature."

Did you not step up to this central business of giving out the Gospel, how would that other soul ever hear the Good News? "God had a Son and He died for your sins." That's Gospel to the man who couldn't be good.

He failed his family, his country, his God. A bad man and his conscience told him so.

Then you sent out the good news: "Christ died for your sins." He cried out, "God be merciful to me a sinner." God heard; gave him a new heart, new life, new eternity.

Sure, "Go ye into all the world, and preach the Gospel to every creature."

Rev. Geo. N. Taylor, Beaverton, Ore. adv

SPECIAL NOTICE

Of Annual School Meeting
NOTICE IS HEREBY GIVEN to the legal voters of School District No. 48 of Washington County, State of Oregon, that the annual School Meeting of said District will be held at Beaverton High School to begin at the hour of eight o'clock on the third Monday of June, being the 18th day of June, A.D., 1934.

This meeting is called for the purpose of electing One Director and clerk and the transactions of business usual at such a meeting. In districts of the second and third classes the ballots shall not be counted until one hour after the time set for the meeting to begin. Until the count begins, any legal voters of the district shall be entitled to vote upon any business before the meeting.

Dated this 6th day of June, 1934.
Attest: Althea Haukenbeck, District clerk. J. R. Talbert, Chairman Board of Directors. adv c28-29

TEACHERS' EXAMINATIONS

Notice is hereby given that the County School Superintendent of Washington County, Oregon, will hold the regular examination of applicants for state teachers' certificates at office of County School Superintendent in Hillsboro, Oregon

as follows: Commencing Wednesday, June 13, 1934 at 9:00 o'clock A. M. and continuing until Friday, June 15th, 1934 at 4:00 o'clock P. M.

Wednesday Forenoon—U. S. History, Writing (Penmanship), Geometry, Botany.

Wednesday Afternoon—Physiology, Reading, Composition, General History.

Thursday Forenoon—Arithmetic, History of Education, Psychology. Thursday Afternoon—Grammar, Geography, American Literature, Physics.

Friday Forenoon—Theory and Practice, Orthography (Spelling), Physical Geography, English Literature.

Friday Afternoon—School Law, Algebra, Geology, Civil Government, Bookkeeping.

O. B. Kraus, County School Superintendent, Washington County, Oregon. adv c27-28

"Nerves" NERVINE "Nerves"



Dr. Miles NERVINE "Did the work" says Miss Glivar WHY DON'T YOU TRY IT?

After more than three months of suffering from a nervous ailment, Miss Glivar used Dr. Miles NERVINE which gave her such splendid results that she wrote us an enthusiastic letter.

If you suffer from "Nerves," if you lie awake nights, start at sudden noises, tire easily, are cranky, blue and fidgety, your nerves are probably out of order.

Quiet and relax them with the same medicine that "did the work" for this Colorado girl.

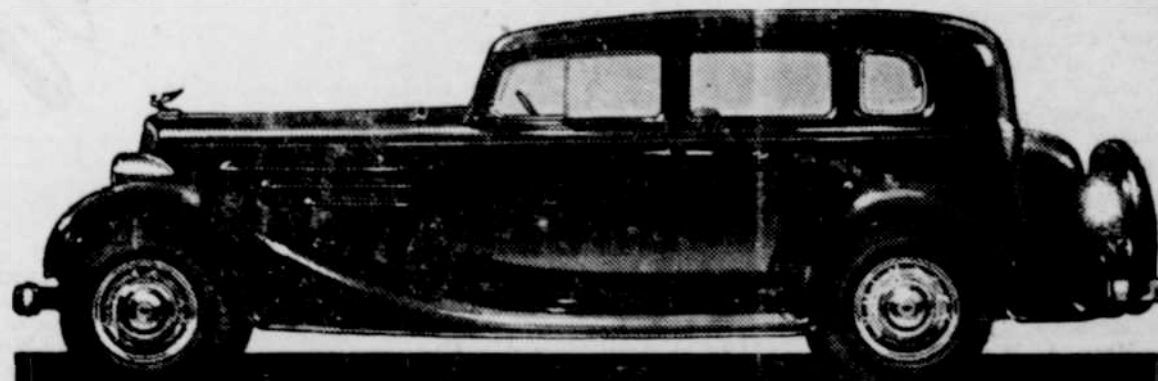
Whether your "Nerves" have troubled you for hours or for years, you'll find this time-tested remedy effective.

At Drug Stores 25c and \$1.00.

DR. MILES' NERVINE LIQUID

CHEVROLET'S

newest creation is here!



Presenting
THE 4-DOOR SPORT SEDAN

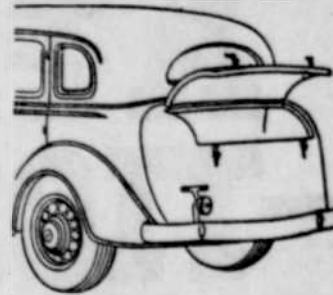
DEALER ADVERTISEMENT



Chevrolet proudly presents the new Sport Sedan as the most beautiful model ever built by any manufacturer of low-priced cars. On a long chassis embodying Chevrolet's combination of exclusive features—enclosed Knee-Action, an 80-mile-an-hour, 80-horsepower engine,

cable-controlled brakes, and all the rest—is mounted a body that combines five-passenger capacity, exceptional luggage space, and more de luxe touches than we have space to tell about. If appearance and convenience come first with you, and you wish to stay in the low-price field—here, beyond a doubt, is your car.

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN
Compare Chevrolet's low delivered prices and easy G.M.A.C. terms. A General Motors Value.



PEOPLE who have an eye for handsome lines will admire the way the spacious trunk merges into the body lines. And make no mistake about it—handsome as this trunk is, it is a decidedly practical feature. It holds enough for a cross-continent tour, and specially-designed locks make it tamper-proof.

STIPE'S GARAGE, Beaverton

Operates as
SILENTLY
as freezing Arctic air!

THE ETERNAL, zero-cold silence of polar regions has been duplicated in the new Air-Cooled Electrolux Gas Refrigerator!

Electrolux is an absorption-type refrigerator requiring only a tiny gas flame and ordinary air in connection with its refrigerant. There is no machinery in Electrolux because none is needed. Hence, there is nothing to make a noise or wear out. Think how important this operating principle is!

Electrolux contains all the refinements modern designing and engineering can provide. You'll like its beauty of line, gleaming white finish that is easy to keep immaculate, stainless chromium hardware, interior lighting, ample storage space, trays that release at the trip of a

trigger, split shelves that accommodate large bottles and roasts, temperature regulator that speeds freezing and defrosts without stopping.

If you now enjoy the services of a modern gas range and an automatic gas water heater, you need Electrolux to make your kitchen complete. But, whether or not you are planning an All-Gas Kitchen, which authorities claim is the ideal kitchen, you should consider the

purchase of this silent, care-free refrigerator. Your Gas Company knows you will be satisfied with Electrolux. That is why they recommend it so heartily—why they willingly and promptly service every one sold.

Learn more about this superior refrigerator at your first opportunity. Electrolux is on display at the Portland Gas & Coke Company—for sale by authorized dealers.

Convenient terms
to fit your budget



NEW Air-Cooled
ELECTROLUX
THE SERVING Gas REFRIGERATOR



Permanently silent
Has no moving parts
Temperature regulator
Frees you from costly repairs
Non-stop defrosting
Ample food space
Plenty of ice cubes

PORTLAND GAS & COKE COMPANY