

County News

Mr. and Mrs. Al Strang of Huber were transacting business around town last Tuesday.

The road machinery and large crew of men re-surfaced the road through this town the last of last week.

Regular monthly meeting of the Christian Endeavor society will be held at the church Sunday evening, at 8 o'clock.

Miss Lois Elerly was a week-end guest of Mrs. Bertha Shaver of Beaverton. Miss Elerly returned home the first of the week.

Mrs. Mable Leachman and son of Portland visited a few days the first of the week with Mrs. Leachman's mother, Mrs. Louise Van Kleek.

Mr. and Mrs. A. W. Mills and children Dale, Harold and Jimmie of Tillamook, spent the week-end at the home of Mr. and Mrs. Robert Pomeroy.

Harry Eliander's baling outfit and crew of men were kept busy most of last week in this community where many of the farmers had their clover baled.

The following were guests last Friday at the home of Mrs. Lilly M. Bierly: Mr. and Mrs. Delbert Turner and little daughter Joan of Corvallis, formerly of Hillsboro.

Kinton grange was represented at the session of state grange held at Roseburg last week by the master, Albert Streiff, and Mrs. Streiff the secretary, they being the delegates.

Mr. and Mrs. Don Brooks and daughter Beulah and son Glenn and Mrs. Alice Hildebrand all of Salem were week-end guests at the home of Mr. Brooks' sister, Mrs. Elizabeth Wright.

Mrs. Zack Martin, who was reported as ill from a paralytic stroke last week is reported as a little improved this week. Her son, Herbert Martin of Garibaldi, was at the home of his parents last Sunday.

Mr. and Mrs. E. L. McCormick and Mrs. Robinson, sister of Mrs. McCormick, Scott Samsel, Misses Tula and Dorothy Samsel, all of Hillsboro, were visitors Sunday at the home of Mrs. Lilly M. Bierly. Henry Metzentine and friend Miss Ellen Zweiner of Tigard were also callers.

Mrs. Oscar Lierman and family of Beaverton, Mrs. Oscar Dallmann and daughter Miss Gladys Dallmann of Portland, and Mr. and Mrs. Jake Faix were Sunday din-

ner guests at the home of Mr. and Mrs. August H. Dallmann. Miss Winifred Weibel of Orenco, Ray Fox of Beaverton and Earnie Beggars of Tigard were also visitors during the week at the Dallmann home.

ALOHA-HUBER

Mrs. Joe Sheels sustained another light stroke last week.

Marion Isaacson is visiting her grandmother, Mrs. Geo. Strieck of Albany.

Albert Scheppert and Corinne Lingman obtained a marriage license June 16.

Emila Isaacson of Yakima is visiting at the home of his mother Mrs. John Isaacson of Tobias.

Mrs. C. A. Johns and three girls of Portland were luncheon guests of Mrs. J. H. Neal Thursday.

Mr. and Mrs. Edward Johnson and family motored to Corvallis Sunday to help celebrate the birthday of Mrs. Johnson's father.

Mr. and Mrs. J. H. Neal enjoyed Sunday with Mr. and Mrs. Grant Lansworth of Portland at their summer home east of Oregon City.

Mr. and Mrs. French are now occupying their new home on Stacy Ave., recently purchased from Joe Foss. The Foss' family is moving to Portland.

Frank Kueny, son-in-law of Mr. and Mrs. J. H. Neal, and a well known rancher and sheepman of Andrews is in the Valley View hospital at Burns for treatment to severe lacerations on his left leg incurred Monday afternoon when a stallion he was attempting to herd into a corral turned and attacked him.

CHILDREN'S DAY OBSERVED AT CHURCH

Children's Day was observed at the Kinton church Sunday morning, with a number of out-of-town visitors present. The following program was put on: hymns by all; song, young ladies class; "Scripture Cake", Mound Builders; recitations, Beulah Peterson and Dorothy de Lespinasse; reading, Robert Huddelston and Paul Peterson; vocal duet, Betty VanHorn and Marilee Pomeroy; recitation, Glenn Brooks; reading, E. L. Cox; recitation, Donna Metzentine; song, Bible class; recitations, Betty Van Horn, Ruth Wright and Freddy de Lespinasse; hymn, by all.

Vernon Bronkey took about 15 of the young berry pickers to the Ripples on the Tualatin river, Wednesday afternoon, where they enjoyed swimming. The berry picking is nearing completion.

The Cook's Nook

June Newly-weds Request Recipes

To Use "When Two is Company"

"Happy the bride the sun shines on"—if she has plenty of recipes just for two! That, at least, is the conclusion of the cookery columnists, who are now being deluged with requests for recipes to use "when two is company." Most of the requests arrive from this year's crop of June newlyweds, but others come from the mothers who find their families reduced to "just mother and dad" with the children gone. Still others are from business girls and even young men!

"Duet-cookery" is what one home-maker calls it. In order that this "duet" may be a harmonious one—sung to the strains of "Tea for Two"—a few hints and some tested two-serving recipes are in order here.

If possible, use recipes which serve only two. Most recipes in the standard cook books are of six-serving size. In reducing the amounts of ingredients, it is usually more satisfactory to halve them rather than to cut them in thirds, even though servings will then be larger. In cutting down recipes, be careful about the liquid; since evaporation is greater in smaller quantities, you will usually have to use slightly more than half the amount called for in the recipe.

An authority on kitchen equipment stresses the importance of using correctly sized pots and pans, so be sure to choose the small sizes. For instance, batter for a layer cake to serve two will be lost in a large-sized pan and will result in a too shallow cake.

Almost all manufacturers now pack smaller sizes which are suitable for the family of two. The Number One size cans of fruits and vegetables are best for the family of two, and the smaller size packages. In general, when buying allow four ounces of meat (without waste such as bones, etc. to each person, and one-quarter to one-half pound of vegetables (according to the amount of edible portions).

- Baked Ham Slice**
 3/4 lb. ham (sliced thick)
 2 slices canned pineapple
 3 sweet potatoes (medium)
 Cinnamon
 Nutmeg
 1/4 cup dark corn syrup
 1/4 cup pineapple juice

1 tbsp. butter
 Parboil sweet potatoes and remove the skin. Remove the skin and excess fat from the slice of ham and sear it on both sides in a large frying pan. Surround the ham with the sweet potatoes and the slices of pineapple cut in half. Sprinkle the spices over the sweet potatoes, add syrup, fruit juice and the butter. Cover closely and bake in a moderate oven (350° F.) one-half hour. Remove cover and continue baking, turning the sweet potatoes and pineapple every ten minutes until the meat is tender and the syrup is thick and brown.

June Blossom Salad

2 slices canned pineapple
 3 dates
 American cheese
 Mayonnaise
 Paprika
 Rub soft mild American cheese through a wire strainer. Stir in enough mayonnaise dressing to permit shaping cheese into balls about one inch in diameter. Arrange pineapple on lettuce leaves. In center of each slice place ball of cheese and dust lightly with paprika. Cut dates in quarters lengthwise with wet scissors and place strips on pineapple in design of flower petals. Serve with mayonnaise. Two servings.

Potato Chips for Two
 Wash and pare 3 potatoes. Slice extremely thin. Let soak in cold water for 1 hour. Drain, and dry between towels. Heat 6 tablespoons fat in deep frying-pan, put potatoes in pan and cover for 10 minutes. Remove cover and continue frying until brown.

Orange-Cantaloupe Fruit Cup

(Serves 2)
 1 cup cantaloupe balls or cubes
 1 cup diced orange pulp
 1/2 cup diced pear
 1/4 cup orange juice
 2 tablespoons lemon juice
 Cut balls from melon with potato cutter or scoop out with small spoon. Combine with orange pulp and diced pear. Pour over fruit juices, chill thoroughly and serve.

Abdullah McCor, head man down in our jail, is hibernating. When Mac dropped in to say hello he was a little hoarse; said he had been talking through a screen door and strained his voice.

STOP FORGETTING

Use Magazine sealed blades. Entire clip slips into razor handle. Then forget new blades for a long time. Nothing else like it. 20 blades in a clip for 75c. That's economy!

Ask to see the Schick Repeating Razor. At all dealers \$5. (Includes clip of 20 sealed blades).

Schick Repeating RAZOR

"Nerves" "NERVES" "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 Nerve 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, are 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

FORD PRICES REDUCED

Effective Friday, June 15, prices on Ford V-8 Passenger Cars, Trucks and Commercial Cars were reduced \$10 to \$20. These reductions represent new low prices on 1934 models, as there have been no Ford price increases this year.

FORD V-8 PASSENGER CARS (112-inch wheelbase)

	WITH STANDARD EQUIPMENT	WITH DE LUXE EQUIPMENT
TUDOR SEDAN	\$520	\$560
COUPE	505	545
FORDOR SEDAN . . .	575	615
VICTORIA		600
*CABRIOLET		590
*ROADSTER		525
*PHAETON		550

*These prices remain unchanged

FORD V-8 TRUCKS AND COMMERCIAL CARS

Commercial Car Chassis—112-inch wheelbase . .	\$350
Truck Chassis—131-inch wheelbase	485
Truck Chassis—157-inch wheelbase	510
Stake Truck (Closed Cab) 131-inch wheelbase . .	650
Stake Truck (Closed Cab) 157-inch wheelbase . .	715

In addition to above, prices were also reduced on other Commercial Cars and Truck types from \$10 to \$20

ALL PRICES F.O.B. DETROIT

FORD MOTOR COMPANY

Be guided by a canny Scot... use GAS to make your water hot!

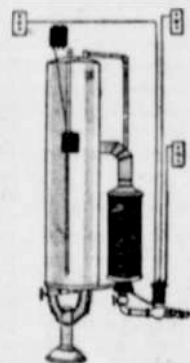
1. Low operating and equipment cost.
2. Quick quantity heating.
3. 24-hour service.

No matter what kind of hot water service you desire, there is a gas water heating appliance to suit your needs *exactly*. You will find that this appliance is low in cost, operates economically and can be quickly installed. Best of all, gas hot water service begins at once.



Tank Heater

● This type of gas water heater is very easily and quickly connected with your present hot water tank. The advantages of a tank heater are low equipment cost and low maintenance cost. The operating cost is small due to the restricted use of hot water. However, a good tank heater will supply 40 gallons of hot water per hour. This type heater must be lighted as needed.



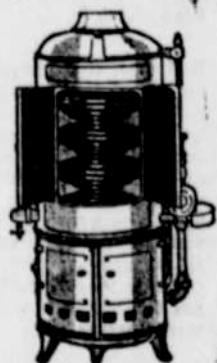
Semi-Automatic Heater

● Semi-automatic gas water heaters consist of a tank heater and some device for automatically shutting off the gas. This device may be either a clock mechanism or a thermostatically controlled valve. Semi-automatic heaters are quite inexpensive to install. They can be started from upstairs, and they eliminate the need of remembering to turn the heater off.



Storage Heater

● This kind of gas water heater is the best type for home use as the hot water can be drawn without anticipating the demand. Storage heaters are fully automatic, having thermostatic control. Their first cost is low; their operation economical. This type of water heater replaces your present hot water tank entirely. Standard sizes are 20, 30 and 45 gallon capacities.



Instantaneous Heater

● Instantaneous gas water heaters are unique in that there is no tank used in connection with them. They heat the water in a large coil only as it is drawn. Thus the supply of hot water is continuous, and there is no heat loss as only the pilot light burns when water is not being drawn. Models range from one to six-gallon capacities per minute. Fully automatic.

Hotel service in the privacy of your own home

See these models at gas appliance dealers' or in any of our showrooms. Call our Hot Water Service Department for advice as to which of these appliances will best fit your requirements. No obligation, of course!

PORTLAND GAS & COKE COMPANY