

# County News

## Hazeldale Items

Mrs. J. C. Smith and daughter Jean and Virginia Miller went to Portland Monday.

Max Berger, Mr. Altshin and Ruth Miller attended the ball game at Hillsboro last Sunday.

Visitors at the Tom Miller home Wednesday were Mrs. A. L. Danford and Mr. and Mrs. N. F. Danford of Portland.

The election of the school board was held last Monday evening. Tom Miller was elected chairman of the board, Mr. Walker was elected director, W. P. Brooks was elected clerk.

The new project at the Hazeldale school will begin the last of this week or the first of next. The work is to be done by men on the relief roll. One large room and a basement will be added to the old school house.

The Community club held their last meeting for the summer last Friday night. They are planning a picnic at Peninsula park for the twenty-second of July. Everyone is invited to come, and to bring a well filled basket.

## KINTON

By Mrs. E. L. Cox

Melvin Vandermost is building a new garage at his place on Pleasant Valley road.

There are several cases of whooping cough among the younger people around town.

Mr. and Mrs. Charles VanKleeck of Hiteon spent Wednesday evening at the E. L. Cox home.

Miss Helen Schneider of Portland was in town Tuesday, as a guest of Mrs. Audrey Vandermost.

Mrs. Lilly M. Bierly and daughter, Mrs. Ethel McCormick, were transacting business in Portland, Thursday.

Harry Cram of Portland has been visiting during the past week at the home of his aunt, Mrs. Warren Wilson.

Mrs. Elwood Wilson and daughter spent a few days last week with Mr. and Mrs. John Walker of Portland.

Mrs. Lilly M. Bierly and daughter, Mrs. Ethel McCormick and children spent Sunday with friends in Hillsboro.

Mr. and Mrs. Elwood Wilson and daughter spent Sunday near Banks where Mr. Wilson has been recently employed.

J. T. Vanhorn and son W. L. Vanhorn, who have been spending the past week or so in California, returned home last Friday.

Mrs. Harry A. Richards and daughter, Miss Evelyn Richards, were guests for a few days last week of relatives near Fairvale.

Mr. and Mrs. Warren Wilson spent a few days during the past week visiting relatives and friends around different sections of the state.

Bert Sparks and son Clement of Portland spent last Monday at the home of Mr. Sparks' sister, Mrs. Mauge Pomeroy. Mr. and Mrs. Samuel Dennison and Maria Dennison were also visitors during the week.

Mr. and Mrs. E. L. Cox attended the annual "Home-coming" of Mountain Home church held at the church last Sunday. Mrs. Herman Metzentine and Everett Metzentine of the Kinton Sunday school also attended.

Mr. and Mrs. L. F. Young of Haines, Oregon, were visitors last week at the home of Mr. and Mrs. W. C. Hall. They are old friends of Mr. Stewart, father of Mrs. Hall. Mr. and Mrs. Young were delegates to the Rebekah assembly recently held in Tillamook, and stopped on their way home.

Mr. and Mrs. Roy Bell and two children and Mrs. O. E. Bell, all of Wibaux, Mont., arrived at the home of Mr. and Mrs. Earl C. Bell last week, where they will make a visit. Mrs. O. E. Bell is Mr. Bell's mother. They are looking around for a location, as they expect to locate permanently some place near Portland.

## BARNES DISTRICT

Mr. and Mrs. Frank I. Mead visited at the Berst home one evening last week.

Mr. and Mrs. Bert Davey visited with Wm. Berst, Mrs. Davey's brother, last Thursday.

Henry and Robert Johnson and Paul Mead made a trip to Portland Sunday afternoon to visit friends.

Mr. and Mrs. George Hay and children visited William Berst Sunday. The Hay family own Smiles, one of the favorite greyhounds this year on the Multnomah track.

Miss Verna Mae Walters of Cedar Mills was elected as the Farmers' Union, Cedar Mill local's candidate for queen for the Fourth of July celebration at Hillsboro.

Mrs. N. P. Johnson returned home from Roseburg Saturday evening. She was there a week as a delegate to the Oregon State Grange convention. She represented Leedy Grange, Cedar Mills.

Henry Johnson and the Haskel family made a trip up the Washington side of the Columbia River.



**Seven Superior Summer Salads—One For Every Day in the Week!**  
Since every summer meal must have its salad and every salad its dressing, we mine no words, but set down seven salads—seven salubrious, stimulating, superior, summer salads—one for every day in the week!

**Banana Nut Salad for Monday**  
Healthful: Cut 4 large bananas in thirds lengthwise; roll each cylinder in cooked salad dressing, then dip into chopped peanuts (1/4 cup is sufficient for all, and other nuts may be used if desired.) For each serving place 2 of the cylinders on lettuce and garnish with strips of dates (12 dates are enough.) Pass additional salad dressing.

**Orange Salad for Tuesday**  
Simple: Arrange lettuce on serving plates. Slice oranges thin, allowing four slices to each serving. Slice a Bermuda onion very thin, lay a few rings on top of the orange slices. Sprinkle with paprika and pour over it a dressing made by shaking together in a glass jar: 2 tablespoons lemon juice, 1/3 cup salad oil, 1/2 teaspoon sugar, 1/4 teaspoon pepper, and 1/2 teaspoon salt.

**Mexican Salad for Wednesday**  
A Whole Meal: For this you need 1 clove garlic (or a few slices onion), 1 cup diced bread, 1/2 cup diced celery, 1 pimiento, 1 cup diced potato, 1/2 cup shaved onion, 1/4 cup shaved raw carrot, 2 tablespoons minced green pepper, 1 cup cooked or canned beans, 1 teaspoon salt, 1 teaspoon chili powder, 2 tablespoons vinegar and lettuce. Heat a tablespoon of salad oil, and add the garlic or onion slices. In this cook the diced bread until brown; remove garlic, add rest of oil, vegetables, seasoning and vinegar. Serve with lettuce.

**Endive Salad for Thursday**  
Piquant: Wash and drain about 1/2 lb. French endive and form into bundles held together with a half-inch band of canned pimiento. Sprinkle 1/2 cup crumbled Roque-

Sunday. They stopped at the Bonneville Dam, St. Martin's Hot Springs, and other important places of interest.

Several of the young people here attended a picnic at Elsnor's Park near Tigard last Sunday. They were: Helen Ferst, Robert and Roger Johnson, and Paul Mead from this district and Thelma and Edna Stromquist of Tigard.

fort cheese over the endive and serve with dressing made by combining 1/4 teaspoon salt, 1/2 teaspoon dry mustard, paprika and 1/2 teaspoon sugar and adding to 5 tablespoons salad oil, 1/2 teaspoon onion juice and 2 tablespoons vinegar.

**Vegetable Salad for Friday**  
Colorful: Prepare a bunch of radishes (sliced), bunch of scallions (sliced), 1 cup shredded cabbage, 1 sliced cucumber, 1 cup diced pickle beets and 2 hard boiled eggs. Mix the cucumber, cabbage and beets with special dressing by shaking together: 1 cup salad oil, 1 cup sugar, 1/4 cup vinegar, 1/2 cup catsup, 1 1/2 teaspoons salt and 1 teaspoon Worcestershire sauce. Let stand in refrigerator until serving time. Arrange lettuce in salad bowl, put in vegetable mixture; add radishes and scallions and eggs on top. Pour on rest of dressing.

**Cucumber Boats for Saturday**  
New: Peel a cucumber and cut in half lengthwise; cut out seeds; sprinkle with salt and let drain while preparing filling. For filling chop 2 canned pimientos (drained from juice), and 1 small green pepper. Add to 1/2 cup chopped nuts (or celery). Mash 1 package cream cheese to a paste, flavor with a few drops Worcestershire sauce and stir in chopped mixture. Fill hollows in cucumber with cheese mixture, press halves together; wrap in waxed paper, chill until cheese is firm. Cut into slices and serve with a dressing made by mixing 1/2 cup sugar, 1/2 cup vinegar, 2 tablespoons salad oil, 2 teaspoons grated onion, 1 teaspoon salt, paprika, 4 drops Worcestershire sauce and 1/4 teaspoon celery salt.

**Golden Salad for Sunday**  
Molded: Dissolve a package of orange gelatine according to directions on the package; add 3 tablespoons lemon juice and chill until mixture begins to set. Then stir in sections from two seedless oranges, 1/2 cup diced celery and 1/4 cup sliced dates. Pour into one large or several small molds; chill until firm. Unmold, serve with mayonnaise which has been thinned with whipped cream or plain cream.

**Cooked Salad Dressing**  
2 eggs  
2 tbsps. salad oil  
1 tsp. dry mustard  
1 tsp. cornstarch  
1 tsp. salt  
1/2 tbsps. sugar  
Few grains cayenne  
1/4 cup milk

1/4 cup hot vinegar  
Separate eggs, beat yolks and stir in salad oil. Mix dry ingredients and add to first mixture. Add milk gradually and cook over hot water, stirring constantly. As it thickens, add vinegar. Cool and fold in beaten egg whites.

**Picnic Salad**  
Lettuce  
3 cups orange pieces  
3 deviled eggs  
Stuffed olives  
On lettuce covered salad plates arrange mounds of orange pieces. Into each mound place half of a deviled egg which has been sliced lengthwise. Cut side should be up. Garnish with slices of stuffed olives. Serve with mayonnaise in lettuce cup at side of plate.

## LOCAL NEWS

The Three Link association will hold their meeting in Beaverton in the near future.

Born June 26th to Mr. and Mrs. Harry Richards, Jr., a 10-lb. son. Dr. C. E. Mason was the attending physician.

Mrs. C. J. Stevens entertained the incoming officers of the Rebekah lodge at her home last Monday evening. The evening was spent in planning the work for the next term. Refreshments of coffee and cake was served.

J. E. Bruere visited Dr. and Mrs. Forest Howard Wednesday evening. Mr. Bruere is head of the drafting department of the American Bridge Company, with headquarters in Chili, South America. He left Friday for New York.

Beaverton Oddfellow lodge meets

regularly right through the summer, every Monday evening. Degree practice was a feature of their meeting this week, and an examination of the officers elect will be conducted next meeting by the D. D. M.

## NOTICE TO CREDITORS

Notice is hereby given that the undersigned as Superintendent of Banks for the State of Oregon is in charge of the assets and affairs of Bank of Beaverton, Beaverton, Oregon, for the purpose of liquidation. All persons who may have claims against said bank are hereby notified to make legal proof thereof by filing a duly verified claim, as by law provided, with the Deputy Superintendent of Banks in charge at the office of Bank of Beaverton, Beaverton, Oregon, on or before September 4, 1934.

A. A. Schramm, Superintendent of Banks.

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### Southern Pacific

# WESTERN News Features



One way of stopping quick. Darrow Crooks, ski expert, tries a hard one at Mt. Rainier. Winter sports are the attraction for thousands at Leavenworth, Snoqualmie Pass and Mt. Rainier.



Mrs. Evelyn Hanson smiles as she finishes taking the first treatment from the new 1,000,000 volt X-Ray machine in the Swedish Hospital, Seattle. She said she felt no sensation whatever, let alone any discomfort. The machine is now the most powerful X-Ray tube for the treatment of cancer in the world.



Aimee Semple McPherson may not be saying "You can't make a man out of a monkey," but you can make a monkey out of a man, yet the monkey listens as if he were the subject of Sister Aimee's lecture.



Lella Wright, editor of Washcoeg, assisted by Alice Soule and Virginia Shattuck, are experimenting with new egg dishes and concocting new egg recipes to the end that a wider market for the poultry raiser's products may be obtained. Many new uses for eggs are found each year.



The remains of the Beaver, first steamer to ply the Pacific Ocean, as she looked until recently. The Beaver was built in England and left there on August 27, 1833, for the Columbia River and arrived at Astoria, Ore., March 18, 1836. She was wrecked July 18, 1888, at entrance to Vancouver B. C. Harbor.

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**Tank Heater**

Automatic gas water heaters of this type are ideally suited for home use. They keep in storage an adequate supply of piping hot water ready for use any second of day or night. They never require any attention as they are completely automatic. Although their first cost and operating cost are somewhat higher than those of tank or semi-automatic heaters, the continuous, effortless service you get is worth the difference.

**Semi-Automatic Heater**

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 expensive to install. They can be started from upstairs, and they eliminate the need of remembering to turn the heater off.

**Storage Heater**

Automatic gas water heaters of this type are ideally suited for home use. They keep in storage an adequate supply of piping hot water ready for use any second of day or night. They never require any attention as they are completely automatic. Although their first cost and operating cost are somewhat higher than those of tank or semi-automatic heaters, the continuous, effortless service you get is worth the difference.

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Instantaneous gas water heaters are specialized types for use where the capacity of storage heaters does not meet the demand. These appliances heat water in a large coil only as the water is drawn. Hence, the water supply is virtually unlimited. No tank is used in connection with these heaters. There is no heat loss except for the minute pilot light when water is not being drawn.

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## PORTLAND GAS & COKE COMPANY