

# Local Happenings

Dr. F. L. Howard made a business trip to Salem last Thursday.

Mr. and Mrs. Geo. Hughson spent several days over the Fourth at Bend, Ore.

Mr. and Mrs. Lewis Stark are spending a few weeks visiting various beaches.

The Garden Home Ladies Aid are holding an outdoor meeting at Orenco, Thursday.

Mr. and Mrs. E. G. Perkins left Tuesday for a vacation trip to the Tillamook beaches.

Mr. and Mrs. Guy McCormic drove to the beach and spent a few days last week.

Mrs. Mary J. Ware was taken to Good Samaritan hospital Wednesday for treatment.

Betty and Dick Munden are spending a couple of weeks with relatives and friends in Seattle.

Mr. and Mrs. Doy Gray were visitors at the home of Mr. and Mrs. C. F. Hastings on Monday.

Miss Genevieve Carter was a dinner guest at the John Edelson home in Portland, Tuesday evening.

Mr. and Mrs. R. B. Brown were callers at the home of Mr. and Mrs. S. B. Lawrence Monday evening.

Mr. and Mrs. Donald Bicknase of Garden Home are being feasted upon the birth of a girl on July 4.

Mrs. W. A. Gerrish and son John returned from a motor trip to Mrs. Gerrish's home in Idaho, Thursday.

Mrs. Sarah Butler, who has been quite ill for the past week is better, being able to sit up at this writing.

Mrs. Marjorie Reynolds, and Mrs. Ostie Baker of California are visiting with their mother, Mrs. C. E. Hedge.

Mrs. Geo. Thyng visited at the homes of Mrs. W. J. Albert, and Mrs. Amie Higgins in Portland, Wednesday.

Mr. and Mrs. Keith Kender and daughter Carolyn, of Multnomah spent Monday visiting with Miss Alice Clement.

Mrs. John Kirby and 3 children visited at the home of her mother at Sheridan over the Fourth of July week end.

Miss Velma Frank of Salem spent the week-end visiting with her brother-in-law and sister, Mr. and Mrs. David Phelps.

Mrs. Kathryn Brown of Kansas City, Kansas, is spending a few weeks with her niece, Mrs. B. F. Lawrence at Raleigh.

Mrs. L. N. McKown and two children of San Francisco visited at the home of her sister-in-law, Mrs. John Black, last week.

Mr. and Mrs. A. C. Tuttle and daughters Maryalys and Dolores spent the fourth with a group of relatives at Jantzen beach.

Mr. and Mrs. Guy Alexander, Miss Evelyn Alexander, and Miss Merle Woody of Bellingham, Wn., picnicked at Dodge park, Sunday.

Mrs. Louise Carter and daughter Genevieve were dinner guests at the home of Mr. and Mrs. E. T. Falting in the Alameda on Sunday.

Russell Archer of Berkeley, Calif., is spending a number of weeks visiting at the home of his aunt and uncle, Mr. and Mrs. V. C. Loge.

Mr. and Mrs. J. D. Gilmore and daughter of Roseburg, but formerly of Beaverton, are visiting at the Decker home in Kennedy Acres.

Mr. and Mrs. H. J. Wright, Sr., and Mr. and Mrs. Frank Pritzloff and daughter Dorothy made a picnic trip around the Loop, the fourth of July.

Mr. and Mrs. Leslie Spencer, son Russell, and Mr. and Mrs. Doy Gray spent the Fourth with Mr. and Mrs. W. L. Cady and family at Taft.

Mr. and Mrs. Von Buren and daughter, Mrs. Morgan, and son, of Rentwood, California, are visiting at the home of Mr. Von Buren's father, J. A. Von Buren, on Walker road.

Howard Johnston of Corvallis, Oregon, was a guest at the Geo. Grant home Saturday and Sunday. He came down to attend the wedding of Russell Grant and Miss Ruth Ellen Hawley.

Committee—We wish to make you treasurer of our club.

Victim—Thanks for the honor. How much is there in the treasury.

Committee—At present there is a deficit—but we thought you might be willing to make it up.

Listener in Courtroom—They say justice is blind.

Companion—Yes, and judging by the way the lawyers holler, you would think the old gal must also be deaf.

Movie Actress—I want to get a divorce.

Lawyer—For what reason?

Actress—Dear me! Do you have to have a reason?

## LOCAL NEWS

Jimmy Holboke is quite ill at his home. Dr. Welsh is attending him.

G. A. Cobb and F. B. Waite made a business trip to Stevenson, Wn., Tuesday.

Mrs. Fred Olmstead of Portland visited at the J. W. Sprague home Wednesday.

Mr. and Mrs. Louis Stark left Monday for a vacation trip to the various beach resorts.

Mrs. Dave Ward and son Earl of Kinton visited at the W. R. Van Kleek home Thursday.

Mr. and Mrs. Carl Schiffer drove to Hood River, Ore., Sunday to attend the funeral of a friend.

Mrs. Gladys Wills, and daughter Ann Lee of Portland visited at the W. R. VanKleek home last week and this week.

Glen Cobb is remodeling the interior of the Walter Harris house on Second and Stout streets. Lebert Wilson is assisting him.

Mrs. J. W. Sprague accompanied Mrs. Boyd Sprague to Condon, Ore., Tuesday of last week and returned Friday.

Mr. and Mrs. Jay Gibson and son have moved into the house formerly known as the Alexander house, on the corner of Cedar St. and Canyon road.

Mrs. V. A. Wood, and Mrs. C. C. Ralph were luncheon guests of Mrs. Fred Earl of Portland at the Sign of the Rose tea room, Saturday, and later attended the theater.

Mr. and Mrs. Myers of Corvallis, Ore., were dinner guests at the home of Mr. and Mrs. Geo. Grant Sunday evening, and Miss Helen Metzger of Hiteon visited at their home Wednesday.

Mr. and Mrs. James Lathrop, accompanied by Mrs. Louise Lathrop, Miss Nellie Lathrop, and Mr. William Jenkins, drove to Depe Bay, Friday. Mr. Lathrop returned Monday morning. The other members of the party will remain at the beach for a week.

Elfreda Hughes, who was injured in an auto accident at the junction of Canyon road and Cedar St., March 18, filed suit Thursday, July 12, against Alfred Berger for \$25,000 and \$750 special benefit. In the accident, she was riding in a car driven by Herbert Peterson.

## LOCAL NEWS

Gerald Chinn returned Saturday from Corbett, Ore., where he had been employed for several weeks.

Mr. and Mrs. H. M. Baines, son Robert, Mr. and Mrs. M. H. Metcalf, sons Ernest and Donald, Mr. and Mrs. Wm. Campbell, and Miss Margaret Peterson attended the Regatta at Vancouver, Wn., on the Fourth.

Mr. and Mrs. C. C. Martin and daughter Eloise, who have been visiting for several weeks at the V. A. Wood home, have located in business at Portland, where they will make their home. Mrs. Martin is a sister of Mrs. Wood.

Mrs. M. C. McKecher returned last week from a visit with Mr. McKecher in San Francisco. She also visited at the home of Mrs. Mary Young. Mr. and Mrs. McKecher enjoyed a several days trip through Yosemite Park during her stay south.

Mr. and Mrs. H. R. Kellington and daughter Joyce, in company with Mr. and Mrs. Damon Greer, daughter Charlotte, and Miss Charlotte Kellington all of Maplewood, drove to Salem Sunday where they joined other relatives for a picnic at Silver Creek Falls.

## SIX OTHER COUNTRIES HAVE O.S.C. STUDENTS

Students attending summer session at Oregon State college this year represent six foreign countries, 1 territory, 9 other states and 32 Oregon counties, figures just released by the registrar's office show. Other states include Arizona, California, Idaho, Kansas, Missouri, Montana, Nebraska, Utah, and Washington, with a total of 114 representatives. Canada sends five students, China one, Alaska one, and Oregon 272, which, with 10 auditors listed, makes a total enrollment of 403.

Mr. and Mrs. Henry Desinger and son Jimmy Lee returned to their home at Knappa, Ore., Wednesday after a three weeks visit with relatives here and at Yakima, Wn.

Dr. and Mrs. J. R. Talbert, and daughters Carolyn and Virginia, and Mr. and Mrs. A. M. Janssen and sons Edward and Wilbur spent the 4th and 5th at the Talbert Cottage at Bay Ocean.

To the pen, the pencil, and the press,  
What mortals owe  
What mortal can express?

## WHERE TO GO

**CARD PARTY AND DANCE**  
Cedar Mill Grange Hall  
Saturday night, July 14th  
GRENWALD'S ORCHESTRA  
Admission, 25c

**Civic Emergency Federation**  
**OLD TIME DANCE**  
Huber Hall  
July 25  
RUDY HITE'S ORCHESTRA  
Admission — 25c Per Couple

**P.-T. A. PICNIC**  
Washington County Council P.-T. A. picnic will be held at "Louie's Place", Sunday, July 22. A small admission to the park will be charged per car. Bring basket lunch. Everybody welcome.

Beaverton Rebekah Lodge No. 248 meets the first and third Tuesday evenings at 8 P. M. in the I.O.O.F. hall. Mrs. Sarah Chamberlain, secretary, and Mrs. Marjorie Lewis, N. G.

Goodrich Tires Battery Service Accessories Greasing



## SALES and SERVICE

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## Condensed Statement of the REPORT OF CONDITION

Of the First Security Bank, Beaverton, Oregon at the close of business June 30th, 1934.

Resources	
Loans and Discounts	\$ 33,943.73
Bonds and Warrants	31,167.97
Other Real Estate	1,350.00
Other Resources	222.26
Cash and Due from Banks	101,492.59
	168,176.55
Liabilities	
Capital Stock	\$ 25,000.00
Undivided Profits	5,273.63
Deposits	137,902.92
	168,176.55

Your Deposits in this Bank Insured 100 per cent up to \$5000.00

**THE FIRST SECURITY BANK**  
BEAVERTON OREGON

## Jam and Jelly Gone? Make Some Now With Canned, Dried and Citrus Fruits



Even in winter, jelly like this can be made easily.

"MOTHER, isn't there any more jelly?"  
How often this plaintive question is asked in most families late each winter, after all those glasses of jellies and jams put up last summer have been eaten and the pantry shelves are rapidly becoming bare again.  
However, just because the summer fruits happen to be out of season, the modern homemaker isn't stumped. She knows that jellies, jams and marmalades can be easily and rapidly made for her table by using canned, dried, and citrus fruits, or fruit juices.  
With the following recipes she can have a tempting dish of new marmalade, a hillock of jelly, or a new kind of jam ready for father and the children almost in a jiffy:

**Grapefruit Jelly**  
3 cups (1 1/2 lbs.) juice  
6 1/2 cups (2 3/4 lbs.) sugar  
1 bottle fruit pectin

Add juice of 4 grapefruit to grated rinds and let stand 10 minutes. Press juice through cloth.  
Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then

bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 8 glasses (6 fluid ounces each).

**Canned Pineapple Mint Jam**  
2 cups (1 lb.) prepared fruit  
2 1/2 cups (1 1/4 lbs.) sugar  
green coloring  
1/2 bottle fruit pectin  
1/2 to 1 1/2 teaspoons spearmint extract

To prepare fruit, use 1 No. 2 can of pineapple. Grind or chop fine. Juice of 1 lemon may be added, if more tart jam is desired.  
Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Add green coloring to give desired shade (use coloring which fruit acids do not fade), while mixture is coming to a boil. Stir constantly before and while boiling. Boil hard 1/2 minute. Remove from fire and stir in bottled fruit pectin. Add spearmint extract according to taste. Then stir and skim by turns for just 3 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 9 glasses (6 fluid ounces each).

## A New Day

There are enough of the Lord's own saved ones in this section to bring in a new day. The windows of heaven would be opened and a blessing poured out such as we had never known in our day.  
We need it too; these hundreds of homes where there is no family altar need it; to-day's young people who will be the America of to-morrow, need it. These business men who are pressed by competition and all who are pressed by debt need it. All who profess to be living good lives and yet who show no spiritual fruit in their lives, need it.  
Yes, folks, we need a revival of piety and prayer and Bible study and holy fellowship with the great God whose mercy faileth not. And we need to know that Jesus Christ is instantly able to help those who are tempted and tried, having been Himself tempted and tried.  
Enough of us to bring in a new day if we would pay the price on our knees before the throne of grace. "If ye abide in Me and My words abide in you, ye shall ask what ye will and it shall be done unto you?"  
George N. Taylor, Beaverton, Ore.

## WANTED AND FOR SALE

Have your prescriptions filled at Brown's Beaverton Pharmacy. adv

Beaverton property to exchange for Portland property, clear for clear. M. E. Weir, Beaverton. p-32

## CHECK THIS COMBINATION

Crosley Electric Refrigerars  
Kalamazoo Water Systems  
Sealey Cotton Mattresses  
Crosley Electric Washing Machines  
Acme Paints and Varnishes  
Gongoleum Gold Seal Rugs  
Fox Eastern Calcetene

You Will Find Perfect Satisfaction And Unexcelled Quality In These Standard Lines

Buy With Confidence from Your Local Dealer—"The Friendly Store"

Richey Hardware and Furniture Company  
Beaverton Phone 7751

## Keep this Famous Western Recipe for Homemade Tamales!

**HOMEMADE TAMALES**  
2 pounds of boiling beef  
1 1/2 pounds of pork steak  
Water to cover  
Corn meal to thicken liquid until hard to stir  
Salt to taste  
Cayenne to taste  
Ripe olives

Boil meat together until it will fall to pieces, remove from broth, season broth well. (The corn meal requires more salt than the broth alone will.) Stir in meal, shredded meat, olives, and cook, stirring, for 1/2 hour or longer. Spread on a corn husk, wrap, tie with raffia. Serve with catsup. If tamales are liked hot, add cayenne to catsup, but do not put too much in with the corn meal. Serves six.

Over 500 Other Favorite Dishes of the West are in the SUNSET All-Western COOK BOOK

IT'S packful of surprises for you!—celebrated dishes of the Pacific Coast (Avocado Cocktail, Celery Victor, Crab Louis, Loganberry Muffins, French Fried Zucchini—just to mention a few)—scores of extra-good new recipes you'll want to try the minute you see them—and hundreds of good old favorite Western recipes for every kind of home and company meal!

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