

Country Correspondence

KINTON

By Mrs. E. L. Cox

George Hawley was transacting business in Portland Saturday.

Mrs. E. L. Cox spent Tuesday at the home of Mr. and Mrs. Charles Vankleek or Hiteon.

The 4-H calf club, Leland Flint leader, met Monday evening at the home of Ernest Hite of Hiteon.

Mr. and Mrs. Sam Dennison and Maria Dennison of Portland were visitors at the Pomeroy home during the past week.

Mr. and Mrs. Emory Vankleek and family went to the coast last Friday where they took in a number of the resorts.

Mr. and Mrs. Norman Meyers of Portland were visitors Friday at the home of Mrs. Meyers' parents, Mr. and Mrs. J. R. Daniels.

Roy Bierly received the contract to furnish wood for the school house for the coming year, and delivered it during last week.

Mr. and Mrs. Charles Erickson have been visiting during the past week at the home of Mrs. Erickson's sister, Mrs. Everett Wright.

Henry Cram of Portland, who has been spending the past two months with Mr. and Mrs. Warren Wilson, returned to his home last Tuesday.

All are invited to be present at the ice cream social held at the church grove this Friday evening, which is sponsored by the Ladies Aid society.

Miss Margaret Vandermost, who is employed in Portland, spent part of the day Sunday with her brother and wife, Mr. and Mrs. Melvin Vandermost.

Don Brooke and family of Salem were guests last Sunday at the home of Mr. and Mrs. Everett Wright. Mr. Brooke is a brother of Mrs. Wright.

Mrs. Ethel McCormick and daughters, Grace and Blanche, and son Virgil attended the Odd Fellows and Rebekah picnic at "Rippling Waters", Sunday.

S. H. Pomeroy and Mrs. Robert Pomeroy and children were guests Sunday at the home of Mrs. Pomeroy's parents, Mr. and Mrs. S. C. Sparks of Portland.

Mr. and Mrs. Robert Pomeroy and daughters went to Molalla Thursday, where they were guests for a few days at the home of Mr. and Mrs. John Steelman.

Mrs. Mary Kershaw of Portland, formerly of Kinton, arrived in town the first of last week, and has been visiting with her old friends and neighbors during the past week.

The old rock quarry on the Scholls-Ferry road, which has not been in operation for some time past, began operating again last week, with a small crew of men.

Regular monthly meeting of the Albright brotherhood of the Evangelical churches of this district, will meet Tuesday evening, August 21, at the home of Mr. and Mrs. Raleigh Whitmore of Laurel.

Mr. and Mrs. Paul Stassen and son Ernest and Lester Snider returned the first of the week from a few days visit with Mr. Snider's brother and wife, Mr. and Mrs. Clarence Snider of Long View, Wash.

Mrs. Lilly M. Bierly and daughter, Mrs. Ethel McCormick attended the funeral of C. B. Applegate, held in Hillsboro, Saturday. The Applegate's were near neighbors of Mrs. Bierly for a number of years when they resided in Hillsboro.

The Kinton folk were pretty well scattered Sunday, some attending the Odd Fellows and Rebekah picnic at "Rippling Waters", the 4-H club picnic at Roamer's Rest, and Kinton grange picnic at Elmer's park, besides numerous other smaller picnics and family gatherings.

Mr. and Mrs. Floyd Bierly, Mr. and Mrs. E. L. Cox and Mrs. Gladys Aten attended the regular meeting of Ruby Rebekah lodge of Scholls, last Wednesday evening. The President of the Rebekah Assembly of Oregon, Mrs. Grace Christiansen, of Portland, was making her official visit to the lodge.

COUNTY P-T. A. NEWS

The Executive Board of the Washington County Council met at the home of the president, Mrs. A. F. Knight, Forest Grove Wednesday afternoon, August 8, to make plans for the year's work.

A school of instruction for all officers and members and parents of children will be held at Forest Grove, September 8, from 10 a.m. till 2 p.m. Potluck lunch! What a good time this will be. Let's all be there, and meet our state officers.

A meeting of people interested in Child Welfare Work was held in the Hillsboro Public Library Wednesday evening.

Wed at World's Fair Tryst



The unique tower thermometer at the Chicago World's Fair, rendezvous of thousands of visitors to the exposition, and, (insert) Mr. and Mrs. Francis D. Sauerby, of Iowa, who met last year under the giant thermometer and this year signified their meeting by being married at the same place.

LAST year Francis D. Sauerby, of Edgewood, Iowa, like thousands of other visitors to the Century of Progress Exposition in Chicago, arranged to meet some friends in the shadow of the giant Havoline Thermometer at the cross-roads of the fairgrounds. When they arrived they introduced him to Miss Henrietta M. Pinneke, of Guttenberg, Iowa.

This year—almost a year to the day—the young couple met again in the same spot, but this time to be married. The Rev. Dr. Walter Wietzke united them in the identical place they had first met, amidst a huge crowd of spectators. Col. Robert Isham Randolph, co-ordinator of events for the exposition, gave the bride away, and Mordecai

("Three Fingered") Brown, famous Cub pitcher and now superintendent of the Texas company exhibit acted as best man. The temperature in the shadow of the tower stood at 96 degrees as the services were read. Of the thousands who have kept appointments at the convenient thermometer, the Sauerbys are the first couple known to have headed into wedlock as a result.

"People have been married in lion cages, coal mines, airplanes, swimming pools and similar unusual places, but this is the first case on record of a couple being wed in a thermometer," Mordecai Brown remarked to reporters following the ceremony. The couple spent their honeymoon sight-seeing.

The Cook's Nook

Name Nine Coldest Things—Then Freeze Yourself Some or Them!

Icebergs. Twenty-below. Chills down your spine. The cold shoulder. Ice cream. The store of an enemy. Sherbet. Commander Byrd. Frozen Water. These comprised the list which won the prize for naming the nine "coldest things" at a recent party! They should be, therefore, guaranteed to make your blood run cold when the thermometer starts reaching for the sun.

Not all of them are attainable—icebergs, for instance, being a trifle hard to borrow in August. But sherbet and ice cream, those chilly aids to comfort, are very easily obtained. You can make them right in your own kitchen, have them "on tap" all the time!

The New Method for Sherbet

Sherbet, and its "near-relation" water ice, used to be difficult to make at home. Made by the ice-and-salt method they were apt to be gritty and granular; made in the mechanical refrigerator they also required too much stirring. But now the home economists have discovered a new, easy, and fool-proof method that gives you a product smooth as silk. It was found that too generous a use of sugar not only gave an over-sweet product but required a long freezing period and constant stirring. The new method uses a different "density agent"; to follow it, simply cook water, sugar and corn syrup together to make a syrup; then blend in the fruit juices, and freeze. For most recipes one cup of sugar, a half cup of the white corn syrup, and two cups of water are used for the syrup, and about two cups of fruit juice and pulp. This amount makes two quarts of ice, and requires about five hours freezing in the mechanical refrigerator or in a mixture of eight parts ice to one of salt. In modernizing old recipes, add a half-cup of white corn syrup for each cup of sugar called for; cook this syrup to the soft ball stage (240° F.) and note the new ease, the new smooth flavor! Here's a recipe to start on:

Grapefruit Ice

1½ cups water
¾ cup white corn syrup
1½ cups water
1 No. 2 can grapefruit (pulp and juice)
6 tbsps. lemon juice
Cook sugar, water and corn syrup to soft ball stage (240° F.). Add lemon juice and water. Cool. Cut grapefruit segments into small pieces with scissors, add to cooled syrup; freeze. Serve with meat, as first course, or dessert.

Chinese Ice

1 cup water
1 cup sugar
½ cup white corn syrup
1½ cups orange juice
2/3 cup lemon juice
Ginger syrup and preserved ginger
Cook sugar, water and corn syrup to soft ball stage. Remove from fire, add fruit juices and ginger syrup (to taste). Add finely minced ginger; cool then freeze.

Wednesday evening, August 8, to make plans for organizing a P-T. A. in Hillsboro. Mrs. J. M. Person was elected chairman, and Mrs. L. C. Moberly, secretary of the committee for organization.

"The local parent teacher association is a group of parents, teachers, and other interested adults organized to unite the home, school, and community in the interests of the Welfare of Children."—Congress Leaflet.

Two New Ice Creams

There's something indescribable about the delicious flavor of home-made ice cream. This famous delicacy too, is easy to make with a good recipe. The children are the ice cream addicts in most families and for this reason the healthful fruit ice creams are especially recommended. Very popular with the youngsters is banana ice cream—and very good for them too. In making it, select fruit which is fully ripe, when the yellow peel is flecked with brown and the green has entirely disappeared. At this stage the banana is completely digestible even for young children

Banana Ice Cream

½ cup banana pulp
½ cup sugar
2 tbsps. lemon juice
1½ cups light cream
Salt
Crush the bananas, add sugar, salt and lemon juice. Stir cream into mixture. Mix well, freeze in 8-1 ice and salt mixture or in trays of mechanical refrigerator.

Another delicious ice cream is made with that vitamin-rich fruit, dates. This is especially attractive in appearance, and the chewiness of the dates gives a new texture.

Date Ice Cream

1 cup milk, scalded
½ cup sugar
2 tbsps. flour
¼ tsp. salt
2 eggs
2 cups dates
1 cup orange juice
3 tbsps. lemon juice
1 qt. thin cream
Mix flour, sugar and salt; add scalded milk gradually, stirring until smooth paste is formed. Cook over hot water until mixture thickens, stirring constantly. Pour mixture over slightly beaten eggs, cook over hot water for 1 minute. Strain; add finely cut dates and cream. Cool. Add strained fruit juices. Freeze. 12 to 16 servings.

Bananas and Bacon

6 bananas
¼ pound bacon
Roll half lengths of peeled bananas in strips of bacon. Secure with toothpick, if necessary. Broil under flame or bake in oven-proof dish in a hot oven (450° F.) about fifteen minutes, or until bananas are tender and bacon crisp. Bake at least once during the baking. Whole bananas may be wrapped in bacon and cooked in the same way.

Banana-Tomato Salad

6 lettuce leaves
2 tomatoes
2-3 ripe bananas
¼ cup French dressing
Mayonnaise
Arrange the lettuce on a platter. Place on each leaf a thick slice of peeled tomato and on this arrange sliced bananas. Cover with French dressing and garnish with mayonnaise. Serves 6.

On Oregon Farms

Klamath Falls—Some 25,000 turkeys ranging on the grasshopper infested areas of Klamath county are reported to be making remarkable growth, with very few losses, according to C. A. Henderson, county agent. In addition to the grasshopper diet, they are fed large quantities of grain, and on August 1 weighed from five to eight pounds each, depending upon date of hatch. Approximately 80 per cent of the hoppers were killed by poisoning, and the turkeys are expected to control the remaining 20 per cent. There is some talk of the various owners pooling their birds for marketing this fall, Mr. Henderson says.



PRESERVE your peaches this year. If you are not fortunate enough to own peach trees, see to it that you purchase peaches for preserving, pickling, or turning into a delicious conserve for next Winter and Spring. Peaches are filled with minerals and salts. The sugar used in preserving them is one of our most valuable quick-energy fuels. If anything else is needed to induce you to put up some peaches, remember the flavor of these preserves and let your conscience be your guide.

Peach Preserves

1 pound peaches
1 cup water
¾ pound sugar

Put the peaches in a wire basket and dip them in boiling water a few seconds or until the skin slips. Test by raising the fruit out of the water and rubbing the skin between the fingers. Dip the peaches into cold water. Peel and cut the peaches in halves. Boil the sugar and water until the syrup coats a

spoon. Add the peaches and cook until they are clear, and the syrup thick. Turn into hot, clean jars. Seal tight.

Peach and Apple Conserve
Use equal parts of peaches and apples, diced. If the apples are a good color do not peel them. Add three-fourths as much sugar as fruit. Cook the mixture slowly until it is thick and clear. Seal in clean, hot jars.

Sweet Pickled Peaches
7 pounds peaches
5 pounds sugar
2 cups vinegar
1 cup water

Peel the peaches. Make a syrup of the sugar, vinegar, and water. Add the stick cinnamon. Stick two whole cloves in each peach. Cook a few at a time in the syrup, simmering gently until tender. Put in sterilized fruit jars. Cook the syrup until thick. Remove the cinnamon. Pour boiling hot syrup over peaches. Seal jars tight.

Dinner guests at the home of Mr. and Mrs. L. R. Richey on Monday evening were Dr. and Mrs. P. L. Meachon of Portland, Mr. and Mrs. A. A. Fisher, and Mr. and Mrs. Jay Gibson.

NOTICE

Notice is hereby given that the undersigned will receive sealed bids for the purchase of five negotiable interest bearing warrants of three hundred twenty dollars (\$320) each, to be retired serially on an annual basis from the date of issue. All bids to be submitted in writing not later than 8 p.m. August 17, 1934. The school board reserves the right to reject any or all bids.

Board of Directors, School District 60.
W. P. Eeroos, Clerk, Beaverton, Ore., Rt. 1. c36-38

No. 10327

SUMMONS

In the Circuit Court of the State of Oregon for Washington County. Louis L. Walker, and Corabel Walker, husband and wife, Plaintiffs, vs. Chas. E. Anthony and Jane Doe Anthony, his wife, whose true name is to the plaintiffs unknown, Herman Kettler and Sarah Roe Kettler, his wife, whose true name is to the plaintiffs unknown, Frances O'Connor, Ruth Frost, Arthur O'Connor, the unknown heirs of Cynthia S. Hamilton, deceased, and the unknown heirs of A. J. Hamilton, deceased, also all other persons or parties unknown, claiming any right, title, estate, lien or interest in the real estate described in the complaint herein. Defendants.

To Chas. E. Anthony and Jane Doe Anthony, his wife, whose true name is to the plaintiffs unknown, Herman Kettler and Sarah Roe Kettler, his wife, whose true name is to the plaintiffs unknown, Frances O'Connor, Ruth Frost, Arthur O'Connor, the unknown heirs of Cynthia S. Hamilton, deceased, and the unknown heirs of A. J. Hamilton, deceased, also all other persons or parties unknown, claiming any right, title, estate, lien or interest in the real estate described in the complaint herein. Defendants.

IN THE NAME OF THE STATE OF OREGON: You are hereby commanded to appear and answer the complaint filed against you in the Circuit Court of the State of Oregon, the 7th day of September, 1934, said date being the last day of the time prescribed in the order of publication in this above entitled cause, being four weeks from the date of the first publication of this summons, and if you fail to so appear and answer, plaintiff will apply to the Court for the relief prayed for in the above entitled cause, to-wit:—

For judgment and decree quieting the title to the following described real property, to-wit:—

All of lot numbered Fifty-four (54), Steel's Addition to Beaverton, as shown by the duly recorded plat thereof, save and except that certain strip of land varying from ten feet to approximately fifteen feet in width across the South side thereof, and being more particularly described as follows, to-wit:—Beginning at the southeast corner of said lot 54, which point is located at right angles to the right of way line of the north-south Valley Highway, 30 feet distant northerly from (and measured at right angles to) the said relocated center line at Engineer's station 15620; said point bears N 67° 35' E a distance of 1265.0 feet east of the west corner of the Wm. Lackerman D.L.C.; thence N 1° 30' W along the easterly line of said lot 54 a distance of 19.5 feet to a point which is 40 feet distant northerly from (and measured at right angles to) the said relocated center line; thence S 68° 53' W parallel to said center line a distance of 253.3 feet to a point of tangency to a 2825.0 foot radius curve right; thence along said curve a distance of 69.5 feet to the westerly line of said lot 54; thence south along the said westerly line a distance of 15.0 feet to the southwest corner of said lot 54; thence along the southerly line of said lot 54 on a 2895.0 foot radius curve right (the long chord of which bears S 67° 35' E) a distance of 147.4 feet; thence continuing along the southerly line of said lot 54, S 68° 53' East a distance of 176.0 feet to the point of beginning; containing 0.070 acres more or less, and Excepting the North four acres thereof, described as follows, to-wit:—Beginning at an iron pipe at the northeast corner of said lot 54, running thence west in the center of Center Street to the Northwest corner of said lot 54; thence South 0° 17' W on the west line of said lot, 569.3 feet to an iron pipe; thence East 304 feet to an iron pipe on the east line of said lot 54; thence North 0° 42' East 569.3 feet to the place of beginning.

All of the above described real property being in Washington County, State of Oregon, and adjudging and decreeing that the said defendants and each of them and all persons claiming by, through or under them or either of them be forever barred and estopped from claiming or asserting to have any right, title or interest in or to the said real property or any part thereof, and for such other and further relief as the Court may deem just and equitable.

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ther relief as to the Court should seem just and equitable. This summons is served upon you by publication for four successive weeks in the Beaverton Review by order of the Honorable George Hagley, Judge of the above entitled Court, duly made and entered on the 7th day of August, 1934. Chas. E. Lenson, Attorney for Plaintiffs, 615 Couch Bldg., Portland, Oregon.
Date of first publication, August 10, 1934.
Date of last publication, September 7, 1934. c37-41

SUMMONS BY PUBLICATION

In the Justice Court of the State of Oregon, for Washington County, State of Oregon.
Associated Credit Service, a Corporation, Plaintiff, vs. Effie Olson, Defendant.

To Effie Olson, the above named Defendant:

IN THE NAME OF THE STATE OF OREGON, you are hereby required to appear and answer the complaint filed against you in the above entitled action within four weeks from the date of the first publication of this summons; to-wit: four weeks from July 12th, 1934, and if you fail to so appear and answer said complaint, for want thereof Plaintiff will take judgment against you for the sum of \$60.00 with 6% interest since March 4, 1931, and for the costs and disbursements of this action, and for an order directing the sale of one Time Certificate of deposit No. 3108, by the Shute Savings Bank, held by the First National Bank, of Portland, Hillsboro Branch, Hillsboro, Oregon, by virtue of a writ of attachment, and that the proceeds thereof be applied toward the satisfaction of the judgment herein.

This summons is published by order of J. W. Vandervelden, Justice of the Peace, of the above entitled court duly made and entered in the above entitled court and cause on the 10th day of July, 1934, prescribing that this summons be served by publication thereof once a week for four consecutive weeks in the Beaverton Review, a newspaper published in Washington County, Oregon.
Date of first publication, July 12, 1934; date of last publication August 9th, 1934.

D. D. Bump, Attorney for Plaintiff, Forest Grove, Ore. p33-37

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.

Date of first publication, June 29, 1934.

Date of final publication, August 31, 1934. adv

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