

Country Correspondence

KINTON

By Mrs. E. L. Cox

Mr. and Mrs. Floyd Bierly and family spent Saturday in Portland, transacting business.

Mr. and Mrs. Robert Pomeroy went to Tillamook Saturday when they spent a few days with friends.

Ted Mox of Hillsboro was a visitor last week at the Everett D. Wright home at Cooper mountain.

Claud Cole and daughter of California visited at the home of Mr. and Mrs. August H. Dallmann, Friday.

Mrs. Vernon Leachman and son of Portland spent a few days last week with her mother, Mrs. Louise VanKleeck.

Mr. and Mrs. Walter VanKleeck and daughter Kathryn of Beaverton visited friends and old neighbors Friday.

Mr. and Mrs. J. R. Daniels were Portland visitors last Tuesday. Mrs. E. L. Cox spent Thursday with Portland friends.

Mr. and Mrs. J. H. Aten and two children with friends and relatives from Sherwood spent Sunday at the coast.

Mr. and Mrs. Sam Murbard of Portland were guests Sunday of Mrs. Burhard's brother and wife. Mr. and Mrs. Dave J. Ward.

Mrs. Glenn Snider and two children of Lake Grove, were visitors Friday at the home of Mr. Snider's parents, Mr. and Mrs. J. C. Snider.

Mr. and Mrs. J. J. VanKleeck attended the Jersey picnic held Sunday at the home of Mr. and Mrs. W. T. Putnam, Jr. of near Farmington.

Joseph Wenzel, son of Mrs. Martha Wenzel, Cooper Mountain, is spending part of his vacation at the Century of Progress Exposition at Chicago.

Hubert Shaver of Beaverton, who was a guest for three weeks at the home of Mr. and Mrs. Floyd Bierly, returned home the first of last week.

Mrs. Mary Kershaw, who has been spending the past week or so among her old neighbors and friends around town, returned to her home

in Portland, Saturday.

Mrs. Chris Enabnit (Louise Dallmann) and son of Brush Prairie arrived in town Friday for a few days visit with her parents, Mr. and Mrs. A. H. Dallmann.

Mr. and Mrs. H. E. Grabhorn entertained at dinner a large number of relatives at their home on Cooper mountain. Mr. and Mrs. Roy Bierly and family from here were among those present.

Mr. and Mrs. Charles Hemrich and Mr. and Mrs. Roy Bierly attended the Marian Congress Conclave of the Catholic churches held on the summit of Rocky butte, Portland last Thursday evening.

Mrs. Lilly M. Bierly observed her birthday, Sunday evening, by entertaining a few invited friends and members of her immediate family. Refreshments consisting of apple pie and ice cream were served.

Mrs. Adella W. Kindt and daughter Miss Eleanor and son Willis of Portland, who formerly resided in what is now the H. J. Valentine place, were visitors Sunday at the home of Mr. and Mrs. E. L. Cox. Willis has for some time been connected with the Consolidated Freight Lines, Inc., of Portland.

Mountain Home church will be the meeting place of the Evangelical church members next Sunday evening, August 26, and a committee has been appointed from each of the churches to make an historic report of the churches in this district. S. H. Pomeroy and L. L. Cox from Kinton church are on the committee.

Mrs. August H. Dallmann, Albert Dallmann, Mr. and Mrs. Jack Falx, Miss Winifred Weibel of Oregon and Mrs. Louise Enabnit and son Alfred who were guests for a few days at the Dallmann home took a motor trip to Brush Prairie, Wash., Sunday, where they visited at the home of Mrs. Enabnit, who resides there.

LOCAL NEWS

Miss Margaret West, Kenneth and Douglas Taylor and Bob Denney were dinner guests at the home of Miss Margaret Dickman at Bethany, Wednesday evening.

Mr. and Mrs. Howard Hushon spent the week-end at McMinnville and Carlton, and Sunday attended a family reunion which was held with 22 present at Panther Creek.

The Cook's Nook

Let Your Refrigerator Make Your World Safe From Emergencies!

Whether your refrigerator runs by motor or whether you are accustomed to replying to the ice man's "any ice today, lady?" you will find that it's more than a piece of furniture—it's a friend. It will not only rescue the perishable, and make your world safe from emergencies, but it will actually perform some of your work for you!

Just as you would repay any friend in kindness, follow the golden rule for our refrigerator. If it is run with ice keep it well-filled; don't let the ice supply get too low and never cover it with a cloth or paper. Be sure your ice-box is well-insulated, well-drained and has air circulation. If it is an automatic refrigerator, keep it at an average temperature, neither too low nor too high. And be sure to give it a frequent cleaning out and when you defrost give it a bath with warm water in which a little baking soda has been dissolved.

Don't ask your refrigerator to crowd its shelves with foods that don't belong there. Dates, for instance should never be kept in the refrigerator but in their clean little boxes; bananas, also a tropical fruit, should be left to ripen at room temperature. Keep vegetables in covered dishes and wrap in parchment paper any bits of foods—such as melon or onion halves—you wish to keep. Keep liquids covered to prevent spilling.

Above all, use your refrigerator. Let it keep a batch of ice-box cookies on hand; a jar of frosting, sauce or mayonnaise ready for emergencies; let it keep salad-makings cold, and pre-cooked dishes fresh; and let it make some of these delightful cold salads and desserts that look so pretty and taste so good!

Frozen Banana Salad

- 1 tbsp. lemon juice
- 1 tsp. salt
- 2 tbsps. mayonnaise
- 2 3-oz. pkgs. cream cheese
- 2 tbsps. crushed pineapple
- ½ cup cherries
- ½ cup walnut meats
- 1 cup cream, whipped
- 3 ripe bananas, cubed

Letting lemon juice and salt to mayonnaise and stir into cheese. Mix with pineapple, cut cherries, nuts (chopped), and fold in cream. Last, add the bananas, cut in cubes. Turn into trays in automatic refrigerator or pack in a mold in ice and salt and freeze about 3

hours. Serve with lettuce as combination salad and dessert.

Below-Zero Salad

- 1 pkg. cream cheese
 - ½ cup mayonnaise
 - ½ cup dates, chopped
 - ½ cup crushed pineapple
 - ½ tsp. salt
 - 2 tps. lemon juice
 - ½ cup cream, whipped
- Mash the cheese with wooden spoon; stir in the mayonnaise; mix until smooth, then add dates, pineapple, salt and lemon juice. Fold in whipped cream. Freeze in traps of mechanical refrigerator or in ice and salt for about 4 hours. Serve on lettuce with cream mayonnaise.

Arabian

- 1 cup heavy cream
 - ½ lb. marshmallows
 - 1 cup dates, sliced
 - 3 bananas, diced
 - ½ lb. walnuts
 - 8 graham crackers, rolled
- Whip cream, fold in finely cut marshmallows, dates, bananas, and walnuts. Shape mixture into roll 3 inches thick. Roll crumbs which have been spread on waxed paper; chill in refrigerator 3 to 4 hours; slice about 1 inch thick. Top with whipped cream and cherry.

Refrigerator Frosting

- (Store in Refrigerator)
 - 2½ cups sugar
 - ½ cup white corn syrup
 - ½ cup water
 - 2 egg whites
 - 1 tsp. vanilla
- Cook sugar, syrup and water to 242° F. or until syrup forms a firm ball when tested in cold water. Pour slowly over the beaten egg whites, beating constantly until it will hold its shape. Add flavoring and put into jar.

Pineapple Mousse

- ¾ cup evaporated milk
 - 1 can crushed pineapple
 - 2 tbsps. sugar
 - ¾ cup dark corn syrup
 - 1 tsp. lemon juice
- Heat milk in double boiler and chill quickly, in bowl surrounded by iced water and salt. Drain pineapple and add sugar and corn syrup, stirring thoroughly. Place in refrigerator to chill. Whip milk until stiff, add lemon juice and continue whipping until very stiff. Add pineapple mixture to whipped milk, folding in carefully. Turn into cold freezing pan and place in refrigerator immediately or pack in salt and ice, and freeze 4 to 5 hours.

TRY THIS RECIPE FOR CANNING TOMATO JUICE

- 1 apple box ripe tomatoes
 - 1 stalk celery
 - 4 large onions
 - 2 large seeded green peppers
 - 2 cloves garlic
- Chop above ingredients together and simmer in preserving kettle for 2 hours.
- Strain through coarse sieve, add juice of 2 lemons, ¼ cup salt, 1 teaspoon pepper, 1 cup sugar. Heat to boiling point and add pinch soda.
- Be sure bottles are sterilized and fill one at a time—capping each bottle as it is filled. The immediate capping insures keeping quality of juice. For cocktails, chili sauce, catsup or tabasco sauce may be added. The sugar and garlic give the fine flavor.

Hazeldale Items

By Mrs. Tom Miller

Margaret Miller is visiting in Portland at the home of her aunt, Mrs. J. B. Thornton.

Mr. and Mrs. Lyle Taylor have moved to Portland for the winter. They have rented their place here to Mr. Barber and family.

Mrs. Webber's sister, Mrs. Frances Woods, is visiting at the Webber home for several weeks. Mrs. Woods is from Los Angeles.

Mrs. Dewey Drorbaugh and son Earl and Mrs. Tom Miller and daughters Ruth and Jean Miller spent from Thursday to Sunday at Newport and Nelscott.

The Rosedale school has made several repairs on the building. The interior has been plastered and calcimined, the building shingled and a new outside entrance to the basement made.

Mr. and Mrs. Henry Haag gave a party Friday, August 17, for her daughter Marian's 16th birthday. Those present were Virginia Miller, Velma Schapper, Florence and Gladys Trachsel, and Elsie Norlund.

The dance given last Wednesday night at the Aloha grange hall cleared \$70, and the Hazeldale and Cooper Mountain clubs wish to thank those who so willingly helped to make this affair a success.

Dinner guests of Mr. and Mrs. Max Berger, Tuesday were Mr. and Mrs. Walter Carr and daughter Lola Belle of Omaha, Neb., Mrs. E. Lewis and daughter, and Mr. and Mrs. Bert Roberts and daughters Rosemary and Margaret of Portland.

CHURCH ANNOUNCEMENTS



Church of the Nazarene

Rev. Willard P. Anderson, Pastor

The tent meeting started Wednesday with good attendance and a splendid service. They continue until September 2. We invite you to come and enjoy these meetings with us. Services every night at 8 p.m. On Sundays: Sunday school, 9:45 a.m. Preaching, 11 a.m. N. Y. P. S. 7 p.m. Preaching 8 p.m. Special singing and inspiring messages every service. Everybody welcome.

Rev. J. G. Bringdale, Evangelist.

CATHOLIC CHURCH

Rev. J. M. O'Neil, Pastor

Sunday Mass, 7:40 and 9:40. Weekly Mass, 8:20.

Saturday Confession, 3-5, and 7-8:30.

Methodist Church

Rev. Bruce B. Grosseclose, Pastor

10:00 a.m. Church school. 11:00 a.m. Morning service. No evening service. Everyone welcome.

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 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 on or before the date of the publication of this summons, and if you fail so to appear and answer, plaintiffs 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 on the present northerly right of way line of the Tualatin Valley Highway, 30 feet distant northerly from (and measured at right angles to) the said relocated center line at engineer's station 15630; said point being also 1302.0 feet south and 1365.0 feet east of the north-west corner of the Wm. Lacker-

man D.L.C.; thence N 1° 30' W along the easterly line of said lot 54 a distance of 106 feet to a point which is 10 feet distant northerly from (and measured at right angles to) the said relocated center line; thence S 88° 52' W parallel to said center line a distance of 253.3 feet to a point of tangency to a 2825.0 foot radius curve; 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 of said lot 54 a distance of 15.0 feet to the southwest corner of said lot 54; thence along the southerly line of said lot 54 a distance of 147.4 feet; thence continuing along the southerly line of said lot 54 S 88° 52' East a distance of 176.0 feet to the point of beginning; containing 0.670 acres more or less.

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 North-west corner of said lot 308.3 feet; thence South 8° 17' W on the west line of said lot, 569.3 feet to an iron pipe; thence East 394 feet to an iron pipe on the east line of said lot 54; thence North 8° 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 to the Court should seem just and equitable.

This summons is served upon you by the publication of this summons in the Beaverton Review by order of the Honorable George Bagley, Judge of the above entitled Court, duly made and entered on the 7th day of August, 1934.

Chas. E. Lenon, Attorney for Plaintiffs, 615 Couch Bldg., Portland, Oregon.

Date of first publication, August 16, 1934.

Date of last publication, September 7, 1934.

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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.

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"Last Call for Picnic"

Hints for Labor Day Delicacies

by Betty Barclay



Two things are necessary to make Labor Day perfect—a parade in the morning and a picnic in the afternoon. If you don't believe me, ask the kiddies—and kiddies never prevaricate.

In order to enjoy both, without hurry and fuss, prepare some of the following goodies the day before (make the jam a week ahead of time). Add them to your usual picnic dishes, and you'll have a picnic that is a picnic, with jelly, jam, cake and a bread and beverage that are as good as they are unusual.

Chocolate Nut Loaf

- (5 eggs)
 - 2½ cups sifted cake flour
 - ¼ teaspoon salt
 - 1 teaspoon soda
 - 1 cup butter or other shortening
 - 2 cups sugar
 - 5 eggs, well beaten
 - 1 cup walnut meats, coarsely broken
 - 3 squares unsweetened chocolate, melted
 - 1 cup sour milk or buttermilk
 - 2 teaspoons vanilla
- Sift flour once, measure, add salt and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add nuts and chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 12 x 8 x 3 inches, in slow oven (325° F.) 1 hour, or until done. Serve plain, or spread Chocolate Wonder Frosting on top of cake.

Chocolate Wonder Frosting

- 3 ounces (1 package) cream cheese
- 2 to 4 tablespoons milk
- 2 cups sifted non-fat-sugar

- 2 squares unsweetened chocolate, melted
- Dash of salt

Softened cream cheese with milk. Add sugar, one cup at a time, blending after each addition. Add chocolate and salt and beat until smooth. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake, or about 3 dozen cup cakes. (This frosting, when tightly covered, may be kept in refrigerator several days before using.)

Ginger Pear Jam

- (Using crystallized ginger)
 - 4 cups (2 lbs.) prepared fruit
 - ¼ to 1 cup dried crystallized ginger
 - 7½ cups (3½ lbs.) sugar
 - 1 bottle fruit pectin
- To prepare fruit, peel, core, and crush completely or grind about 3 pounds fully ripe pears. Dice about ½ pound crystallized ginger. Measure sugar and prepared fruit, tightly packed, into large kettle. Add ginger, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 11 glasses. (Six fluid ounces each). This product may take a week to reach a usable set.

Grape-Nuts Flakes Bread

- 2 cups sifted flour
- 4 teaspoons combination baking powder
- ¼ teaspoon soda
- ¼ teaspoon salt
- 1 egg, well beaten
- 1 cup sour milk or buttermilk

- 4 tablespoons melted butter or other shortening
 - 2 cups Grape-Nuts Flakes
- Sift flour once, measure, add baking powder, soda, salt, and sugar, and sift again. Combine egg, milk, and shortening. Add to flour mixture, beating only enough to dampen all flour. Add Grape-Nuts Flakes and blend. Bake in greased loaf pan, 8 x 4 x 3 inches, in moderate oven (350° F.) 1 hour, or until done.

Concord Grape Jelly

- 4 cups (2 lbs.) juice
 - 7½ cups (3½ lbs.) sugar
 - ½ bottle fruit pectin
- To prepare juice, stem about 3 pounds fully ripe grapes and crush thoroughly. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (If Malagas or other tight-skinned grapes are used, the juice of 1 lemon should be added to prepared juice.) 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 ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

Iced Mocha Chocolate

- 1 package arrowroot chocolate pudding
 - 4 cups milk
 - 4 cups strong dated coffee
 - Few grains salt
 - 6 tablespoons sugar
- Mix chocolate arrowroot pudding with milk and bring to a boil. Add coffee, salt and sugar. Stir well and chill. Serve with cracked ice, and if desired, with a spoonful of whipped cream. Makes 6 large glasses.