

Country Correspondence

KINTON

By Mrs. E. L. Cox

Virgil McCormick has been employed on the Earl Stretcher place, during the past week or so.

The Ladies' Aid society will meet Thursday afternoon, September 6, at the home of Mrs. Edward L. Cox.

Mrs. August H. Dallmann and son Albert spent Tuesday with Mrs. Dallmann's daughter, Mrs. Lydia Obrist of Gresham.

Mr. and Mrs. Eber Rice and two sons and their son Frank Rice and wife from Mountaineer, were guests last Sunday of S. H. Pomeroy.

The directors of the school held a meeting at the school house Thursday evening and talked over school matters for the coming school year.

Kinton grange will convene in regular monthly session at the hall, Wednesday evening, September 5, at 8 o'clock. All grangers are welcome to attend.

Mr. and Mrs. Floyd Pierly and family spent last Tuesday in Corvallis, where plans were made for their son Ivan to attend Oregon state college the coming school year.

James Richards returned the first of last week from a visit with his aunt, Mrs. Floyd Williams of Clackamas, also visited his brother Edwin Richards who lives near there.

Mr. and Mrs. Robert Pomeroy and three daughters returned last Saturday from a week's trip to Tillamook, Oceanside, and Rockaway. They visited with friends at Tillamook.

Mr. and Mrs. Fred VanKleeck and family and Mrs. Harry A. Richards went to the coast, Sunday morning. They will visit with relatives in Taft part of the time they are away.

Grange Master Albert Streiff, and wife, Mr. and Mrs. Frank C. Fluke, Ralph Fluke and Mr. and Mrs. E. L. Cox from Kinton grange attended the Zimmerman rally held at the grange hall in Hillsboro, Friday evening.

Messrs. S. H. Pomeroy, Everett Wright and E. L. Cox attended the regular monthly meeting of the Albright Brotherhood of the Evangelical churches of this district, held last Tuesday evening at the home of Mr. and Mrs. Raleigh Whitmore of Laurel.

Mrs. E. L. Cox spent Thursday and Friday with friends in Portland. Two friends from Maine, who are spending the summer in Portland, with Mrs. Mable Hall-Smith, were visited, and a birthday luncheon was served in honor of Mrs. Cox's birthday. Mrs. Cox spent Thursday evening and Friday with Mrs. Ethel L. Meldrum of Milwaukie, returning home, Friday evening.

Real Estate Transfers

J. W. Connell (Sheriff) to W. W. Patterson, 20 acres T1S R2W. Wm. B. Chandler et ux to Wm.

B. Chandler, Inc., 31.49 acres Sec. 4, T2E R2W.

J. W. Connell (Sheriff) to Minnie McLaren, Lot 3 Woodland Acres No. 2.

G. C. Terry et ux to Vincent Heinrich et ux, Part Wm. McLinn, D1, 67 T1N R3W.

Byron L. Bunnell et ux to E. L. Vashinder, Blk. 14, Echo Heights Tigrard.

William Robinson to Oliver Taylor, 10 Acres Sec. f T2S R2W.

Mark Gensib et ux to Jacob Schneider, Lots 11 to 16, Blk. 2, Hillsboro.

Geo. R. Baker et ux to Cinita Nunan Knowles, 4 acres W. W. Graham Cl. 39 T2S R1W.

J. W. Connell (Sheriff) to Cinita Nunan Taylor, Part Blk. 1, Hillsboro.

Walter Saftenberg et ux, to C. F. Elk et ux, Part Lots 9, 10 and 13, Garden Home.

Helen A. Clark et vir to Mabel E. Griffin, Part of Sec. 1 T1S R1W.

Wash. Cl. to Olaf Olsen, SE 1/4 of SE 1/4 of Sec. 20, T2N R2W.

Wash. Co. to Lonnie Renfro, NE 1/4 of SE 1/4 of Sec. 20 T2N R2W. Gustav Teufel to John Teufel, 25.75 acres, Sec. 1, T1S R1W.

Geo. Teufel et ux to John Teufel et ux, 14.5 acres Sec. 1 T1S R1W.

George A. Riggs et ux to Frank S. Reed, Lot 10 Beaver Acres.

Albert Jansen et ux to J. H. Kindel et ux, 25.78 acres Henry Black, Cl. 51 T1N R3W.

Anna Jansen Kindel et ux to Albert Jansen et ux, 10 acres Henry Black Cl. 51 T1N R3W.

J. W. Connell (Sheriff) to S. T. Thomas et al. Lots in Block 8, Tonquin.

Frank Warren et ux to S. C. Sparks et ux, Part of Lots 4 & 5, Orenco Acres.

Rhoda M. Hotchkiss to Irene K. Hotchkiss, Lot 32, Virginia Place.

J. W. Connell (Sheriff) to John Winter Martin, Part of the Anthony W. Hart Cl. No. 60, T1S R1W.

Josephine Chitry to Ella Oamson, Lots 19 and 30, McGill Acres.

Washington County, to H. C. Whisler, Lots in Blk. 6, Tonquin.

Grace Ray to Betty Martin, Lot one Block 26 in Metzger Acre Tract.

G. Reiger to Carl S. Langstaff et ux, Tracts in Chehalis Mountain Orchards.

Martin Aarhaus et ux to Louis Knutsen, Lots 3 & 4, Fruitdale.

J. J. Wismer et ux to Della B. Armstrong, Part of Isalah Kelsey D1, 41 T1N R2W.

Sanford G. Rogers et ux to H. W. Prickett (Adm.) Part of Lot 191, Johnson Estate Add.

Edith Olson to Angus Co. Inc. 5 acres in Sec. 15, T2S R2W.

J. E. Anderson et ux to Ada E. Finch, 10 acres in McGill Acres in Sec. 33, T1N R1W.

L. G. Burge et ux to Angus Co. Inc., Part of J. M. Rowell and Z. M. Rowell Claims in T2S R2W.

Joe Bush et ux to Ernest C. Lange et ux, 2 acres in Lot 92, Beaverton-Reedville Acre.

James Penman to J. L. Johnston et ux, 40 acres in Sec. 18 T2N R4W.

The Cook's Nook

Recipe-Creators Bring Forth New Foods You've Never Tasted Before

The gals who create new recipes have been at it again! Stung into action by the lassitude of summer appetites, the kitchen-scientists have turned their attention to the invention of new combinations and new recipes and the fruits of their labors are now ready to be reaped. Prepare now to enjoy new delights and for your motto choose: "Let no palate go unappeased!"

These are part of the new crop of foods, for which you must thank the home economists who daily labor that we may add to our cookery repertoires; you will want to try these dishes while they are still new.

In a middle-western kitchen the sight of bushes loaded with more gooseberries than the family could eat inspire the creation of this rare recipe. The healthful date has been used in pies for many years but date and gooseberry pie is news!

Date-Gooseberry Pie

2 cups cooked gooseberries
1 cup dates, sliced
1/2 cup sugar
1 cup gooseberry syrup (or water)
1 1/4 tps. cinnamon
1/4 tsp. salt
2 tps. cornstarch

Use canned or cooked gooseberries which have been drained. Combine berries and sliced dates. Mix together the sugar, salt, cinnamon and cornstarch; pour over this dry mixture the gooseberry syrup which has been heated to boiling point, or hot water. Cook this until thick and clear. Add this to fruit and cool. Put this filling into a baked pastry shell and serve plain or with sweetened whipped cream on top. Sprinkle cinnamon on top.

In a beige and blue kitchen in New York harbor, down where the banana boats come in, the tropical fruit was used to make a brand new entree. When the banana is partially ripe-yellow but with a green tip-it is a vegetable; cooked as such it has a different delicious flavor and is thoroughly digestible, as you will not when you try this new recipe:

Bananas Au Gratin

1/4 cup grated American cheese
1 tsp. dry bread or cracker crumbs
2 tps. lemon juice
6 bananas, cut in halves
1/4 teasp. salt
Roll bananas in lemon juice, then in grated cheese, bread crumbs and salt which have been mixed together. Place in well-greased baking dish and bake for 15 to 20 minutes in a hot oven (400° F.) or until brown on top. Serve hot as a vegetable. Makes 12 servings or two helpings apiece for six.

A fondness for the flavor of curry prompted the creation of a new salad dressing that is delicious with chicken and vegetable salads. If you are one of those who do not like curry, simply omit it—you'll have a new and toothsome dressing anyway.

East Indian Cream Dressing

2 egg yolks
2 tps. salad oil
1 tsp. dry mustard
1 tsp. cornstarch
1 tsp. salt

Few grains cayenne
1/4 tsp. curry powder
1/4 cup milk
1/4 cup hot vinegar
2 egg whites

Beat egg yolks and stir in salad oil, then mix dry ingredients and add to oil-egg mixture. Add hot milk gradually and cook over hot water, stirring constantly; as it thickens, add vinegar. Cool, then fold in beaten egg whites. (If you like curry you may increase amount of curry powder to as much as 1/2 teaspoon, but result will be fairly strong. If you wish, omit curry entirely.) When dressing is ready for use, fold in two table-spoonsful of bottled sandwich spread, or a mixture of chopped pimientos, pickles and hard-cooked eggs.

Of course you have tried Angel Food Cake, and Angel Pudding, but here is a "cross between" that adds the mouth-watering flavor of golden dates; their chewiness gives new contrast to the creamy dessert.

Fruit Angel Food

1 cup sugar
1/2 cup water
Juice 1/2 lemon
1/4 tsp. cream of tartar
2 cups dates, chopped
6 egg whites
1 tsp. vanilla

Add sugar, water and lemon juice to dates, which have been cut in small pieces. Cook in small saucepan, until thick, stirring constantly. Remove from fire and let cool. Beat the egg whites to a froth; add cream of tartar and beat until nearly stiff. Add vanilla and finish beating until very stiff. Fold in to date mixture very gently. Pour into greased bowl, set in a pan of water and bake for 1 hour in very moderate oven. Serve with custard sauce. 6 servings.

LOCAL NEWS

Mr. and Mrs. A. C. Chinn and son Gerald visited with the Robert Doolittle's at Vancouver, Wash., Sunday.

Mr. and Mrs. W. E. Garnett and family of Portland; Bob and Katherine Denney and Charles West were guests at the Geo. N. Taylor home Sunday.

Mrs. Emma Davis of Portland, who spent the past week with friends near Huber, was a luncheon guest at the home of Mrs. M. C. McKercher Tuesday.

Mrs. Kahr, Sr., of Hiteon, returned recently from her vacation at the beaches, and was a guest Sunday of her son and daughter-in-law, Mr. and Mrs. Lowell Kahr.

Allen Tichnor, and Jack Hamilton of Portland who are leaving soon for Wheaton College, at Wheaton, Ill., were dinner guests at the home of Mr. and Mrs. C. Tripp, Monday evening.

Mr. and Mrs. James Tuttle of Orenco were guests Sunday at the home of their daughter and son-in-law, Mr. and Mrs. Gumm on Canyon Road. They were joined in the evening by the A. C. Tuttle family.

A group of members of the public speaking class of Beaverton high school with their parents and friends, enjoyed a picnic at Roamer's Rest, Friday afternoon and evening. Forty-seven were present.

Mr. and Mrs. H. J. Wright, Sr., and Lewis Larson spent Saturday visiting the large prune dryers on Gales creek and David's Hill, also a number of green houses in that vicinity. They were dinner guests of Mr. and Mrs. George Wright.

Miss Lillie Wagner, member of the Beaverton grade school teaching staff, entertained a group of friends with cards at her home near Forest Grove, Saturday afternoon. Those present from Beaverton were Miss Merle Davies, Mrs. H. H. Hanson, Miss Merza Halsten, Miss Fay Light, and Miss Lillian Worth.

Mr. and Mrs. A. C. Tuttle returned Saturday from a two weeks vacation trip into Canada. They did some steep mountain hiking, and enjoyed the beautiful scenery. Wednesday morning they arose to find fresh snow all over the surrounding mountains. When they reached Asotin, Wn., the thermometer stood at 103 degrees.

Mrs. M. C. McKercher entertained with a dinner Friday evening in honor of Miss Alyce Bloom of Portland who spent the week visiting at her home, and Miss Viola Franz of Juneau, Alaska, who was a house guest Thursday and Friday. Additional guests were Miss Josephine Bonu of Portland, and Mr. Lloyd R. Bunch of Los Angeles, Calif.

Sunday evening guests at the R. B. Denney home were Mr. and Mrs. R. B. Brown of Garden Home, Mr. and Mrs. S. P. Lawrence, Samuel Lawrence Jr., Mrs. Louise Carter, Miss Genevieve Carter, Mr. and Mrs. E. G. Perkins, Mrs. B. K. Denney, Mr. and Mrs. Kenneth Denney and children, and T. B. Denney, in honor of Bob Denney who left Thursday afternoon for Wheaton College, at Wheaton, Ill.

CALL FOR BIDS

Scaled bids will be received at the office of the undersigned, by the Town Council of the Town of Beaverton, until 8:00 P. M. on Sept. 4, 1934, and opened immediately thereafter, for any part or all of an issue of One Thousand Five Hundred Dollars (\$1500.00) of Refunding Improvement Bonds.

Said Bonds will be dated September 1, 1934, and will mature on September 1, 1944, and bear interest at the rate of 6 percent per annum payable semi-annually on the first days of March and September each year, and are subject to redemption on call at any interest payment date after one year from date of issue. Said bonds will be issued in denominations of Five Hundred Dollars (\$500.00) each and carry a pledge of the full faith and credit of said Town.

No bids will be accepted for less than par and accrued interest and the right is expressly reserved to reject any and all bids.

Homer L. Wilson, Recorder, Town of Beaverton. adv. c39-40

No. 16327 STIMMONS

In the Circuit Court of the State of Oregon for Washington County
Louis L. Walker, and Corahell 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.

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.

IN THE NAME OF THE STATE OF OREGON: You are hereby commanded to appear and answer the complaint filed against you in the above entitled cause on or before Friday, the 7th day of September, 1934, said date being the last day of the time prescribed in the order of publication in the above entitled cause, being four weeks from the date of the first publication of this summons, and if you fail so to appear and answer, plaintiff's 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:—
Lot 54, 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 along 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, 36 feet distant northerly from (and measured at right angles to) the said relocated center line at engineer's station 15620; said point being also 1392.0 feet south and 1365.0 feet east of the northwest corner of the Wm. Lacker-

man D.L.C.; thence N 1° 39' W along the easterly line of said lot 54 a distance of 10.6 feet to a point which is 48 feet distant northerly from (and measured at right angles to) the said relocated center line; thence S 45° 55' 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 43.3 feet to the westerly line of said lot 54; thence south along the said westerly line a distance of 15.9 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 N 67° 25' E) a distance of 147.4 feet; thence continuing along the southerly line of said lot, N 68° 53' East a distance of 176.0 feet to the point of beginning; containing 0.079 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 Northwest corner of said lot 208.2 feet; thence South 6° 17' above 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 East 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 publication for four successive weeks in the Beaverton Review by order of the Honorable George Bagley, Judge of the Circuit Court of the State of Oregon, 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 10, 1934.
Date of last publication, September 7, 1934. c37-41

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

The 100 Shave

A PULL—A PUSH
A NEW BLADE'S IN

20 keen blades in the handle—ready for instant blade change.

This keen razor gives the 100's shave. Ask to see Schick Repeating Razor. \$5. at all dealers (includes clip of 20 sealed blades). New clips cost only 75c for twenty—entire clip slips into razor handle, changing blade INSTANTLY.

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"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 NERVINE 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, tire 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

Dainties for LABOR DAY

By BETTY BAILEY

MANY families enjoy their last meal in the open for the year on Labor Day. Others prefer to have a family gathering at the old homestead. After the parade, the ball game, the athletic contests or the swim, adults and children sit down to the Labor Day picnic lunch or dinner with almost as much gusto as they do when they sit before the pump Thanksgiving goose or the mammoth Christmas turkey.

Labor Day meals should be balanced as well as ordinary meals. The more fruit, vegetables and milk consumed, the more likelihood there is that the meal will be dietetically sound.

Here are a few recipes for those who are now contemplating what to serve on Labor Day. You will find them delicious.

Orange Salmon Mold

(Serves 8-10)

2 tablespoons gelatin
6 tablespoons cold water
1 1/2 cups boiling water
1 cup orange juice
6 tablespoons lemon juice
1/4 cup sugar
1/4 teaspoon salt
1 1/2 cups flaked salmon
1 1/2 cups diced celery
2 tablespoons chopped pickle
Soak gelatin in cold water 5 minutes. Add boiling water, orange and lemon juice, sugar and salt. Cool. When beginning to

stiffen, add remaining ingredients. Harden in individual molds. Garnish with an olive and serve on crisp lettuce leaves with mayonnaise.

This makes an excellent picnic salad. Waxed paper cups may be used for molds for easier packing in the lunch basket.

Grape Lemonade

(Serves 8-10)

4 lemons
1/2 cup sugar
6 cups cold water
2 cups grape juice
1 cup orange juice
Lemon slices for garnish
Extract lemon juice, add sugar to taste and stir until dissolved. Add remaining ingredients and serve immediately, pouring into tall lemonade glasses in which ice has been placed. Place a lemon slice over rim of each glass. Fresh grapes are now in season and may be used to make the grape juice.

Cake Pudding

1 package chocolate junket
1 pint milk
Left-over cake
Cut left-over cake in small cubes

Outdoor Coffee

Choose any or all of the three dainties above and then be sure that you have a steaming cup of coffee that is made properly. You may make your coffee extra strong and take it to the picnic in a thermos bottle or it is very easy to make good coffee over a fire in the open. Put the ground coffee into the water and bring to a boil. Immediately reduce the heat and let steep from three to five minutes. At home you can boil your coffee, percolate it or make it by the drip method. But use enough coffee so that there is a real flavor to the brew. Serve it piping hot and it will furnish a fitting climax to a pleasant meal on one of our real big days.