

Schick Tests Given Locally; Support Urged

Thirty-three school children took the Schick tests given here last Saturday morning by the county health staff. Information came to Dr. D. C. McDonald, county health officer. Turnout for the tests in Beaverton Tuesday was so heavy that a special session Wednesday morning was made necessary.

Attention of the public was called to an article by G. H. Estabrook in the December issue of Scientific American, in which he said "The existence of a contagious disease is an insult to science. In some cases we haven't the brains to outwit a little germ so small that even the best microscope can't find him, but we are making the going tougher for him." Your local health officer and the state department have him worried. Just a little more co-operation from everyone, and we may have a stuffed germ mounted in our microscope museum as "the last specimen of the now extinct species."

"We are living in a country which stresses individual freedom. If I don't like vaccination, I can say so. No one compels me to drink pasteurized milk, while in food matters the only policeman is my stomach. But you can't bluff a bug. My well-intended ignorance may start an epidemic or hold up research of some kind. Your health officer, like the Missouri river levees, stands between you and disaster."

Parents are urged to pay close attention to their children's health. At the first sign of any disease the family doctor should be called in. Co-operation of everyone in reporting and caring for communicable diseases will serve to eliminate danger from those sources, health office workers stated.

Joint Use Loans Available Here

Purebred sires rings provided for joint use of better bulls, stallions, jacks, bogs and rams are now available to Washington county farmers unable to secure other co-operative credit, announces Victor S. Madsen, county rehabilitation supervisor. Farm Security administration, U. S. D. A., court house, Hillsboro.

"Many farmers in the county, especially those hit hardest in the last farm depression, have been unable to afford the facilities of purchased sires for their livestock because the cost on an individual basis was prohibitive or assets were insufficient for co-operative credit," said Madsen.

Extensive purchase and use of registered sires, herds dependent upon grade and all animals in the past, will not only greatly increase the value and production of livestock in the county, but substantially increase the individual cash income."

Two loan plans are available, explained Madsen. The master-borrower type provides for making the loan to one farmer who purchases and cares for the service. Enough neighbors sign participation agreements for using the service to insure repayment over a five-year period. The association type provides for several farmers organizing a group, and applying for individual loans jointly to purchase the service. Each borrower agrees to use the service on a fee basis providing for repayment. Interest is fixed at three per cent.

Groups or individuals interested in loans for purebred sires, or other co-operative facilities may apply at the county supervisor's office.

COOKIES FOR THE CHILDREN

If you have a cookie jar? Some folks say no, but there's nothing like a cracker jar for keeping cookies. And it's nice to know that in the crock your cookies are going to improve with keeping—that they will be even more moist and tasty three or four days hence. For while you're at it and have the oven hot, you might just as well do a good-sized baking as a small one.

However, if the cookies are good it is seldom that one finds cookies in the crock four days later. For hungry children after school clamor for a cookie with their glass of milk. And with the apple sauce, chocolate pudding or custard served as the dessert for either luncheon or dinner, the cookies are always in order. The child who must carry his lunch to school finds a cookie or two, and particularly a cookie tipped with a bit of icing, a most welcome treat.

Date Nut Cookies

1/2 cup butter
1 cup sugar
2 eggs
1 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup dates and nuts
Cream butter and sugar and add the eggs, well beaten. Add dry ingredients, sifted together. Chop dates and nuts and add to mixture. Drop by teaspoonfuls on cookie sheet. Bake in a hot oven (400 deg.) Allow to cool slightly before removing the cake rack. When entirely cool frost with icing given below.

Chocolate Frosting

1 square chocolate
4 tablespoons butter
2 tablespoons cream
Powdered sugar
1/2 teaspoon vanilla
Boil chocolate, butter and cream together for two or three minutes. Remove and cool. Add powdered sugar.

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Stollen Coffee Cakes and Scotch Shortbread every day until Christmas.

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Saturday Night in Japan



Seal Sale Near Close; Returns Termmed Excellent

Sale of Tuberculosis Christmas seals in county schools will be brought to a close this weekend, and an attempt will be made to complete all other seal sales before Christmas, according to Mrs. Zola Morgan, Washington county sale chairman.

Districts which have made returns in the seal sales thus far have made almost one hundred per cent response. Mrs. Morgan said, but the larger districts have not been able to make any returns as yet although several are expected by the end of this week. Response to the tuberculosis association's annual drive for funds this year through the sale of the tiny stickers has been very good throughout the county, it was reported.

Included on the list of local chairmen who are assisting in the seal drive are Mrs. L. Green, Gladys Hooper, Mrs. R. W. Brooks, Mrs. G. Plagman, Sherwood, Mrs. E. J. Johnston, Tigard, Mrs. M. C. McKercher, Beaverton; Mrs. Sabina Whitehead, Aloha-Huber; Mrs. W. R. Hawkhurst, Tualatin; Mrs. Glen Epler, Dilley; Mrs. R. L. Ervin, Forest Grove; Mrs. M. L. Katham, Cornelius; Mrs. M. V. Jackson, North Plains; Mrs. Annie Schmidt, Laurel; Mrs. L. W. Guild, Midway; Mrs. Perry Shearer, Fairview; Mrs. Carrie Bamford, Hillsdale; Mrs. A. C. Ahlgren, Gaston, and Mrs. H. D. Leggett, Watts.

The American Legion Auxiliary is sponsoring the seal sale in Hillsboro with Mrs. B. M. Goodman as chairman.

sugar to the right consistency. Then add vanilla.

Ice Box Butter Cookies

1/2 pound butter
1 1/2 cups sugar
1 1/2 cups light brown sugar
2 eggs
Juice of 1/2 lemon
1 cup broken pecan meats
1 level teaspoon soda
6 cups flour
2 teaspoons cinnamon
1 teaspoon vanilla

Cream together, drop in eggs, mix, then add lemon juice, vanilla, flour sifted with soda and cinnamon, then nuts. Work together with hands. Divide dough in half placing each half in loaf bread pan lined with paraffin paper. Pat down carefully. Place in ice box to get hard. When ready to bake, have oven hot. Cut dough in half length-wise. Take large, sharp knife, and cut across dough as thin as possible, placing cakes quickly on cookie pan 1/4 inch apart. The thinnest ones bake quickest. Take these off with spatula. Keep dough cold because it is difficult to cut it when soft. These cookies are very crisp when done.

Brownies

3/4 cup sifted cake flour
1/2 teaspoon baking powder
1/2 cup butter
2 squares unsweetened chocolate
1 1/2 cup sugar
2 eggs, well beaten
1/2 cup chopped walnut meats
1 teaspoon vanilla

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