

Benefit Social Scheduled at Hazeldale

HAZELDALE — A basket social will be held at the school house Friday evening. Money raised will be used to help purchase a radio for the school.

Richard Smithwhite Jr. was on the freshman debate team from Beaverton high school, which attended the contest at Linfield college Friday and Saturday.

Mrs. Rebecca Ellerson spent several days in Portland last week with her granddaughter, Mrs. Russell Olsen.

Club Meets Today
Happy Hour club will meet Thursday (today) at the home of Mrs. Tom Miller.

Mr. and Mrs. Delbert Smith went to Dayton, Wash., for the week-end. Mr. and Mrs. H. C. Chapman were called to The Dalles over the week-end by the serious illness of Mr. Chapman's aunt, Mrs. J. A. Chapman.

Move to Portland
Mr. and Mrs. R. M. Mason have moved to Portland so as to be nearer his work.

Mrs. Claud Webber is somewhat improved from her recent illness.

Northwest Unity Sought by Carson

(Continued from page 1)
poor when assessments fall to the level far below that of the original bond debt.

Cities Illustration
Illustrating the financial fallacy of cities banking on the future, Mayor Carson related an instance written on Portland's official records in which bonds for \$20,000 were sold by the city in the 1860's to pay for removing some stumps from the Willamette river. This money was borrowed before the expiration date with an additional \$15,000 and at a later date the amount was raised to \$55,000. By the time the principal was finally paid in the 1890's, a total of \$199,580 interest had been paid on the principal.

Many similar instances of interest payments outstripping in size the amount of the original sum borrowed can be found in most municipalities, he said.

The state of Oregon, Mayor Carson said, is the "promised land" of the nation, where conditions are so much more favorable than in other parts of the country that local citizens are inclined to take natural benefits for granted and be satisfied with a more or less placid way of life—short of the intense hustle which results from a daily "fight for existence."

By a motion of William G. Hare, Hillsboro businessman rose in a body as a testimonial of his gratitude to Joe Carson for his stand in the labor trouble and "go-round" of a few years ago. J. W. Barney, Hillsboro city manager, acted as chairman of the day.

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Feature Resumed
"Opinion Parade," a man-on-the-street feature, which received acclaim when introduced some weeks ago is established as a regular Argus feature in this issue, and "Sport Shots," a column of featurish news, picked up on Washington county's maple courts, ball diamonds and gridirons will again make its bow for attention on the sports page.

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Bennett to Address Hillsboro Chamber

Frank Bennett, superintendent of schools at Salem, will be the main speaker at the chamber of commerce luncheon Monday noon, according to President Howard Hadley. J. W. Poynter, superintendent of Hillsboro grade schools, will be chairman.

Next in line on the chamber of commerce program schedule is a talk by Marshall Dana, associate editor of the Oregon Journal.

Examiner Due
A traveling examiner of operators and chauffeurs is scheduled to arrive in Hillsboro, Wednesday February 14, and will be on duty at the courthouse from 9 a. m. to 5 p. m. All those wishing permits or licenses to drive cars are asked to get in touch with the examiner during these hours.

Homemakers Aid By Sending Tried, Favorite Recipes

Send, mail or bring in your tried and favorite recipes. Don't be disappointed if your recipe is not printed immediately, publication is dependent on available space. These recipes will be printed later in an issue.

Chocolate Spice Cake

Two cups pastry flour, 1 cup sugar (white or brown), 1/2 cup chocolate, 2 teaspoons baking powder, 1/2 teaspoon soda, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/4 teaspoon nutmeg, 1/2 cup milk, 2 eggs unbeaten, 1/2 cup melted butter, 1/2 cup finely chopped nuts.

Sift together three times all the dry ingredients—flour, sugar, chocolate, baking powder, soda, salt and spices. Stir in the milk, eggs, melted butter and nuts. Beat 2 minutes. Add nuts and bake in a greased loaf tin in a moderate oven (about 350 degrees Fahrenheit) 50 to 60 minutes. When cool spread with a boiled frosting to which add 1/4 cup chopped nuts.—Mrs. Arthur Rich Jr., Cornelius, Ill.

Fatimid (Norwegian Xmas Cookies)

Yolks of 12 eggs, whites of 6 eggs, 1 cup sugar, 1 quart flour, 1 teaspoon cardamom seed, salt, 1/2 pint of whipped cream, 1/2 cup melted butter.

Beat yolks of eggs until thick and creamy, add sugar slowly, then fold in cream and melted butter. Beat egg whites stiff, add to above mixture, fold in carefully.

Add sifted flour with salt. Should be stiff enough to handle. Add cardamom seed. Roll very thin and cut in fancy shapes. Fry in deep fat.—Mrs. H. L. Halvorson, Rt. 5, Hillsboro.

Orange Cake

One cup ground raisins, 1 orange rind grated, 1 cup nut meats, 1 cup sugar creamed with 1/2 cup shortening, 4 egg yolks, 1/4 cup beaten eggs, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, 1/4 teaspoon salt, (can substitute sweet milk and 2 teaspoons baking powder). Add raisins, nuts and orange rind. Bake in medium oven.

Iceing—Juice of 1 small orange, 4 tablespoons sugar, mix and pour over cake while hot.—Mrs. Esther Pirie, Hillsboro.

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Two cakes Fleischman yeast, 2 cups lukewarm water, 7 cups sifted flour, 1/4 cup butter, 1/2 cup sugar, 1 egg yolk, 1/4 cup orange juice, 2 cups rind of 2 oranges.

Dissolve yeast and 1 tablespoon sugar in lukewarm water, add 1 1/2 cups flour. Beat well cover and let rise in warm place until double in bulk. Bake in moderate oven. Makes 3 loaves.—Mrs. Jesse Meyers, Buxton.

Sandwich Spread

Three quarts green tomatoes, 3 green and 3 red peppers, 3 onions, 1 teaspoon turmeric powder, 1 cup flour, 2 ounces dry ground mustard, 1 1/2 cups sugar, 1 quart vinegar, 2 teaspoons celery seed.

French Picnic as Nazi Guns Boom

Two methods of warfare are demonstrated by the opposing armies on the Western Front. German artillery troops above, send a shell screaming over the Westwall into French territory to clear the way for advancing Nazi patrols. French soldiers, below, believe in the old Napoleon adage, and are making sure their stomachs are well supplied before they begin traveling.

Half of recipe makes good sized cake.—Mrs. Earl Hollenbeck.

Cabbage Surprise

One and a half cups cooked rice, 1 egg, 1/2 cup butter, 1/2 cup onion, 1/2 cup tomato sauce, 1/2 cup pepper, 1 can tomato sauce, cabbage.

Mix rice and egg hamburger is used raw, onion, salt, pepper to taste. Separate cabbage leaves.

Royal Ann Cherry Cake

Two cups of sugar, 1/4 scant cups butter, 3 egg yolks beaten, 3 cups flour, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1/2 teaspoon soda, 1/2 teaspoon vanilla, 1/2 teaspoon cloves, 3 teaspoons baking powder, 1 quart seeded, drained canned Royal Ann cherries, 3 egg whites stiffly beaten, 1/4 cup of milk.

Cream sugar and butter, add egg yolks. Sift flour, nutmeg, cinnamon, soda and cloves and baking powder together. Sift three times and add alternately with milk to the creamed butter and sugar mixture. Add cherries, which have been pitted. Last fold in stiffly beaten egg whites and vanilla. Bake in 3 layers at 350 degrees Fahrenheit for 35 minutes.—Mrs. Sidney Connolly, Willamina.

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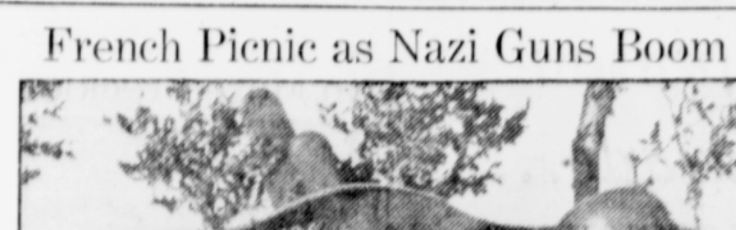
Three quarts green tomatoes, 3 green and 3 red peppers, 3 onions, 1 teaspoon turmeric powder, 1 cup flour, 2 ounces dry ground mustard, 1 1/2 cups sugar, 1 quart vinegar, 2 teaspoons celery seed.

Mix tomatoes, peppers and onions with salt, let stand over night. Next day drain and rinse. Make a sauce of other ingredients, boil to paste, and then add to vegetables. Boil all 10 minutes. Seal hot, add mayonnaise when opened.—Mrs. Jesse Meyers, Buxton.

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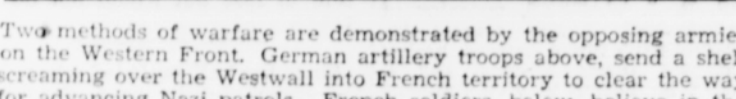
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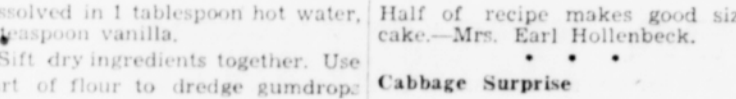
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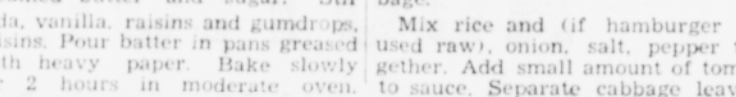
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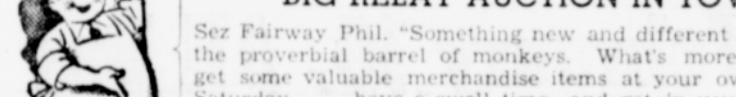
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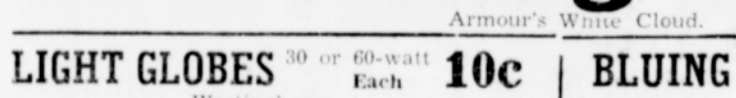
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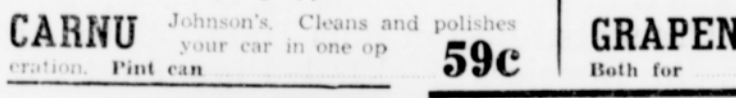
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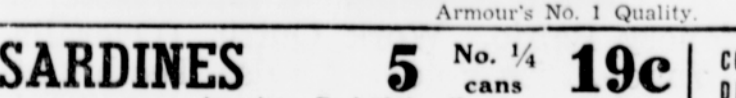
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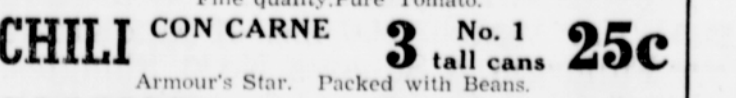
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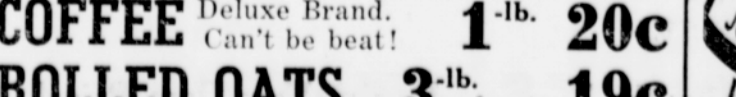
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cut hard stem out. Put into boiling water for 5 minutes, drain, and spread each leaf with 2 teaspoons of above mixture. Fold cabbage over filling to make small roll. Secure with toothpick. Lay in baking pan, add 1 cup water, tomato sauce. Bake 1 hour.—Mrs. L. Halvorson, Rt. 5, Hillsboro.

Uncrocked Cranberry Relish

One pound cranberries, 1 or 1 1/2 oranges, 2 cups sugar. Pare orange, remove seeds, trim off white membrane. Put rind, pulp and cranberries through grinder; add sugar, stir occasionally and let stand a little while before using.

For salad use 1 1/2 cups relish, 1 cup hot water, package of any red or yellow jello.—Mrs. Paul Mattheson.

Custard Pie

Three eggs, 1/2 cup sugar, dash of nutmeg, 1/4 teaspoon salt, 1 or 1 1/2 pints of milk. Beat the eggs slightly, scald the milk and cool, then

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Please send in news copy early to the Argus.

"BIG RELAY AUCTION IN TOWN SATURDAY!"

See Fairway Phil. "Something new and different that ought to be more fun than the proverbial barrel of monkeys. What's more, you've got a swell chance to get some valuable merchandise items at your own price. So come to Hillsboro Saturday... have a swell time—and get in your bids!"

Prices Effective FRI. - SAT. - MON., Feb. 9, 10 and 12

RICE FANCY

Long grain..... 4 lbs. 19c

Shortening

Armour's White Cloud, 4-lb. pkg. 35c

LIGHT GLOBES

30 or 60-watt Each 10c

CLOTHES PINS

2 Pkgs. of 18 15c

CARNU

Johnson's. Cleans and polishes your car in one op 59c

BLUING

Mrs. Stewart's 2 10-oz. 25c

FLOUR

VIKING Hardwheat, \$1.19

GRAPENUTS

Both for 22c

SHRIMP

Dry pack, Medium size, 5-oz. can 12c

Peanut Butter

2-lb. jar 23c

SARDINES

American, Packed in oil, 5 No. 1/4 cans 19c

CATSUP

Fine quality, Pure Tomato, 2 14-oz. bottles 17c

CHILI CON CARNE

Armour's Star, Packed with Beans, 3 No. 1 tall cans 25c

SALMON

Columbia River Chinook, 2 No. 1 tall cans 25c

COFFEE

Deluxe Brand, Can't be beat! 1-lb. 20c

ROLLED OATS

3-lb. pkg. 19c

APPLES

Red Cheeked Pippins, Heaping box 43c

TURNIPS

Medium size, Solid, POUND 2c

GRAPEFRUIT

Red and crisp, POUND 3 for 5c

PARSNIPS

Smooth and crisp, 2 lbs. 2c

CARROTS

Calif. Lg. bu. 2 bunches 2c

TURNIPS

Medium size, Solid, POUND 2c