

FLASHES

OF LIVE NEWS

[KINTON HAPPENINGS]

Mrs. W. L. VanHorn spent a few days last week in Portland with her mother who has been quite ill.

Mr. and Mrs. Robert Hemblen of Portland spent last Friday at the home of Mr. and Mrs. W. C. Hall.

E. L. Cox was visiting among some of his old neighbors and friends on Cooper mountain, last Friday.

Bobby Kellogg of Wichita, Kansas, nephew of Mrs. Madge Pomeroy, spent a few days last week at the Pomeroy home.

Mr. Weibel and three sons of near Sheridan, were visitors at the home of Mr. and Mrs. August H. Dalmann one day last week.

Mr. and Mrs. S. C. Sparks and son Bert Sparks of Portland, were visitors last Wednesday at the home of Mr. and Mrs. Robert Pomeroy, Tile Flat road.

Mr. and Mrs. V. H. Kellogg, of Wichita, Kansas, went to Portland Saturday, after spending a few days at the home of Mrs. Kellogg's sister, Mrs. Madge Pomeroy, Tile Flat road.

The Misses Agnes and Alice Johnson of Beaverton and Doris Ludwig of Portland have been employed during the past week at the VanHorn place on Tile Flat road, picking berries.

E. L. McCormick of Hillsboro was a guest Sunday at the home of Mrs. Lilly Bierly. The Misses Grace and Blanche McCormick accompanied him on a motor trip during the day.

Mrs. Esther Beiderman and children, Robert and Mary Jean of Portland and Mrs. Mable Hall-Smith (formerly of Maine) were luncheon guests Sunday of Mr. and Mrs. E. L. Cox.

W. C. McKell mail carrier on route three has been enjoying his vacation with his family during the past week or more and the route has been covered by L. M. Davies, his substitute.

The following were guests Sunday at the home of Mr. and Mrs. Harry A. Richards: Mr. and Mrs. Victor Anicker and family of Woodrow Station and Mr. and Mrs. Aldred Richards and children of Dosh Station.

Mrs. George A. Luther of Hollywood, formerly of Kinton, arrived last Thursday and will make an extended visit with friends around town. Mrs. Luther will make her headquarters at the home of Mr. and Mrs. J. C. Snider.

Mr. and Mrs. V. H. Kellogg and family of Wichita, Kansas, Mr. and Mrs. Bert Sparks and family, Mr. and Mrs. D. E. Beck and family of Portland spent last Sunday at the home of Mr. and Mrs. Robert Pomeroy, Tile Flat road.

The next monthly meeting of the Men's Brotherhood of the church will meet Tuesday evening, July 19th, at the home of Mr. and Mrs. Anne Watkins of Laurel, at which time the Brotherhood of the Sunnyside Congregational church of Portland will be guests.

The annual budget meeting of this school district was postponed, has been set for Friday evening, July 22, at 8 o'clock at the school house. The directors request all tax payers in this district be present, as matters of importance are to be discussed.

J. E. Russel and his baling outfit with crew of men were in town last week and baled hay for a number of the farmers around town. Mr. Russel makes his home in Scholls and is kept very busy with his baling outfit. His next rounds will be after threshing as he always bales the straw for the farmers here.

A number of the neighbors and friends gathered at the Pomeroy home last Friday evening in honor of guests visiting there. The guests are Mrs. John Steelman and daughter Miss Marie of Portland and Mr. and Mrs. V. H. Kellogg and son of Wichita, Kansas. Mrs. Pomeroy, the hostess, served dainty refreshments.

HITEON NEWS

William Greebe of Portland spent last week with Bobby Campbell.

Mr. Loren Innes is employed in the harvest fields in Washington.

Rowlan Anderson is reported as improving from his recent illness.

Wm. McKell is back from his vacation and on the mail route again.

Hany Bros. are harvesting their red raspberry and black cap crop. They expect to dry the black caps.

Mr. and Mrs. Rudolph Langer and son Paul were visitors Friday evening at Mr. and Mrs. C. W. Struthers.

The Misses Margaret and Elizabeth Ferris and Mr. Robert Ferris of Portland spent Sunday at the Campbell farm.

Mr. and Mrs. Geo. Gardner and daughter Winifred of Jennings Lodge spent Thursday evening at the Struthers home.

Mr. and Mrs. Kelly Duncan and family who have been living on

the Handy Bros. farm left Friday by auto for the east.

HUBER

Mr. and Mrs. Al Chapman spent the Fourth at Neskowin Beach.

Mrs. Warren Smith visited last week at the C. N. Smith home in Portland.

Elmer Larson and Donald Smith are spending a couple of weeks at Neskowin.

Leland Shaw is home with his parents, convalescing from his recent illness.

Mr. and Mrs. D. Reed were Sunday visitors at the home of Mr. and Mrs. Miller.

The McManium family from Portland are moving in at Huber in the Sander home.

Mr. and Mrs. Al Chapman attended a picnic at Ashmore Grove Tigrard, last Thursday.

Mr. and Mrs. S. Johnson of Portland were Sunday visitors at the Geo. Smith home.

Mr. and Mrs. Allan Smith were dinner guests at the Geo. Smith home, Monday evening.

Mr. and Mrs. Chas. Rose attended the Watkins convention at Albany, July 5 and 6.

Mr. and Mrs. S. Spencer from Portland are renting the Quilter home on Hennessey Ave.

Mr. and Mrs. Vernon Coulter from Calif., visited at the Al. Chapman home last Tuesday.

Betty Northrup and Fred Gearin were guests at the home of Mr. and Mrs. C. W. Beckett Sunday.

Mr. and Mrs. W. A. Bundy and daughters Dorothy and Trabel spent the Fourth at the Smith home.

Mr. and Mrs. J. O. Larson and family spent the week end over the Fourth at Neskowin Beach.

Mr. and Mrs. J. B. Gilsdorf and family, and Mr. and Mrs. Chas. Rose spent the holidays at Oceanlake.

Mr. Van Oss was home for a visit with his family Sunday. His arm is to have a second operation soon.

Mr. and Mrs. J. O. Larson and family were dinner guests at the C. Polson home in Powell valley last Friday.

Mr. and Mrs. Harry Hiatt and daughter Edith from Astoria spent the Fourth at the home of Mr. and Mrs. C. W. Beckett.

Mrs. Edgar Bundy, Mrs. Bill Bundy and daughter, Mrs. Arth. Albersson, were lunch guests of Mrs. Geo. Smith Friday.

Tommy Haines, Edward Larson, Arthur Wickstrand attended the Court of Honor at the City Hall in Portland last Thursday and became second class scouts.

Mr. and Mrs. J. T. Hadley spent the week end over the Fourth with the Morrison and Anderson families at the Anderson Lodge at Lewis river.

The boys of Mrs. Tobias Sunday school class met at the home of Edward Larson Tuesday evening to make plans for a picnic to be held at Jergen's park soon.

Mr. and Mrs. O. H. Kirtley and son from Indiana arrived at the home of Mr. and Mrs. Brown last Monday for an extended visit. Mrs. Kirtley is the daughter of Mr. and Mrs. C. Brown.

HAZELDALE NEWS

The Hazeldale Literary Society picnicked at Ealm Grove Sunday.

Mr. and Mrs. Wes Bany were dinner guests Sunday at the home of Mrs. J. Gassner.

Mrs. Gassner has been on the sick list for the past ten days but is better at this writing.

Mr. and Mrs. Cary and Mr. and Mrs. Raymond Hurd spent 3 days last week at the beaches.

Mrs. Rebecca Ellerson and sister Mrs. Poitras and Dr. Gore and aunt spent Tuesday at Rippling Waters.

Mr. and Mrs. Veri Salee, who have been living in Hillsboro have moved back on the farm belonging to his mother, Mrs. Frank Salee.

Mrs. Poitras who is visiting her sister made a trip up Mt. Hood in company with her daughter and husband, Mr. and Mrs. R. Hammond of Portland. They stayed at Johnson's camp while there.

Aloha-Huber Review

The Aloha Grange will have a picnic at Bal mGrove next Sunday July 17.

Mrs. Rebecca Ellerson visited with relatives in Portland last Sunday.

Mr. and Mrs. Phillip Hess were dinner guests Sunday at the Chas. Haines home.

Mrs. Emma Bush is visiting this week with friends and relatives in Portland.

Vida Lynch of Harrisburg is visiting at the home of her aunt Mrs. E. C. McElroy.

Earl Brownrigg of Portland is visiting at the home of his mother, Mrs. Harry Brownrigg.

Mr. and Mrs. Hugh Lewis and

The Cook's Nook

Stoves Take Vacations as Cooks

"Pass the Buck" to Refrigerators

The dear old phrase "let George do it" has come into the kitchen! Only now "George" has become a certain useful household fixture and we "let refrigerator do it." And, in keeping with the spirit of vacation months, give the old reliable cook-stove a rest while we bask in the unaccustomed coolth.

If it's a particularly toothsome dessert we intend, then we just mix it according to the best methods, put it in the freezing compartment and let 'er ride! If it happens to be cookies we crave, we can slice off a few from that batch of ice-box dough and bake them in two ticks by the kitchen clock. If it's frosting for the Sunday cake, there's that jarful which can be brought into instant service. Salad makings and the dressings for them have always been assembled from the trusty ice-box and now we can have molded and jellied delights beverages, sherbets and ice creams just as easily. All in all, proper use of the refrigerator will turn unexpected guests into happy events, and make emergencies as funny as Ed Wynn!

Here are some of the best of the new crop of recipes.

Parisian Parfait

2/3 cup sugar
1/3 cup karo
1 cup water
2 cups cream
3 egg whites beaten stiff
1 tablespoon vanilla
2 squares chocolate

Cook sugar, karo and water until small amount of syrup forms soft ball in cold water (238° F.). Pour syrup in fine stream over egg whites, beating constantly. Continue beating until cool. Fold in chocolate, cream (which has been whipped) and vanilla. Place in refrigerator trays three to four hours or freeze in ice and salt. Arrange in parfait glasses with marshmallows serve with whipped cream or chocolate sauce.

This parfait will be found to be unusually creamy and smooth. If dessert mixtures are difficult to freeze the reason may be traced to an excessive use of sugar. For this reason and to obtain the even texture, corn syrup is employed in the best recipes. In recipes calling for sugar better results will be obtained if corn syrup is substituted for one-third the amount of sugar required. In some cases this wholesome ingredient may act as the sole sweetening agent.

Pineapple Mousse

1/2 cup evaporated milk
1 can crushed pineapple
2 tablespoons sugar
1/4 cup karo
1 tablespoon lemon juice

Heat milk in double boiler and chill quickly, in bowl surrounded by chilled ice and salt. Drain pineapple and add sugar and karo, 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.

Refrigerator Frosting

2 1/2 cups sugar
1/2 cup karo (light)
1/2 cup water
2 egg whites
1 teaspoon vanilla

Cook sugar, corn 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.

This frosting will keep for several days if it is tightly sealed in a glass jar and kept in the refrigerator. If it should become slightly stiff, add a few drops of hot water and mix well before using.

Refrigerator Salad

This salad may be made of whatever fruit is on hand, canned or fresh, and "Store-Away Mayonnaise" which keeps well for days. Soak a tablespoon of gelatin in 1/4 cup cold water for 5 minutes. Add a cup of the mayonnaise, 2 1/2 cups of fruit and 2 cups of whipped cream. Pour into freezing trays and freeze for 2 hours.

Store-Away Mayonnaise

2/3 tsp. mustard
1 tsp. salt
1/2 tsp. sugar
1 egg yolk
Lemon juice

family are home after a several days visit at the beaches.

Mr. and Mrs. Sanford Rogers were dinner guests Sunday with friends in Vancouver, Wash.

Mr. and Mrs. Harry Weaver were dinner guests Sunday at the home of Mr. and Mrs. James Cleek of Portland.

Mrs. Alice Wheeler and grand daughter, Miss Weiserbeck, are visiting this week at the Robert Perkins home in Portland.

Mrs. Anderson has returned to her home in Gresham after a several weeks visit with her daughter Mrs. Harry Price.

Mrs. Andrew Denholm of Portland and her daughter, Mrs. Herbert Yeager and 3 sons of Culver City, California, were visiting friends here last Friday.

Vinegar
1 cup corn oil

Mix dry ingredients. Add yolk of egg. Mix well and add 1/2 teaspoon vinegar. Measure oil into cup, then add, drop by drop at first, then more quickly, beating with then beater. As mixture thickens, mix with lemon juice or vinegar and continue adding oil. This mixture should be very stiff when done. Leave in bowl or put into a jar cover tightly and store in ice box until ready for use.

"A COUPLE OF QUICK ONES"

Quick-as-a-wink desserts are much in demand when dog days approach. Balls of ice cream rolled in shredded coconut and served with a sauce or syrup is one solution. To make them, peel and arrange 6 bananas in an oiled baking dish. Mix 1/2 cup karo with 1/4 cup water and pour over the bananas. Dot bananas with butter and bake in a hot oven until bananas begin to soften (about 15 minutes). Baste with the sauce during the cooking.

TIPS FOR THE GOOD

OLE SUMMERTIME

Don't let minor vexations keep you "hot and bothered" in torrid weather. Here are some tips to keep you cool:

If the sugar gets lumpy, store it in the bread box.

To keep your cakes moist and fresh even in dry days, make them with corn syrup instead of all sugar.

If nutmeats get soft, crisp them in the oven. Cereals may be kept crisp by putting them in glass jars.

To cool a dish quickly set it in a pan of cold salt water.

To keep fresh fruits from discoloration after slicing, marinate them by standing them in a mixture composed of 2 parts lemon juice or vinegar to 6 parts mazonia salad oil.

To lend a new flavor to your iced tea, freeze canned grapefruit juice in your refrigerator cube compartments. Since the juice of this citrus fruit is already sweetened, you need add no sugar to the tea, nor lemon either.

A few dates will lend a chewiness and color to the soft fruit salads of summer.

Cold-cut platters are considerably enlivened by garnishing with cubes of strained cranberry sauce. Cranberries are in season all year now, since the seven-ounce canned variety is so easily obtainable.

PICNIC DINNERS

This time of the year brings picnics and in many cases planning a picnic dinner seems more of a task than to plan the usual dinner at home. The main consideration, of course, is to plan food that can be carried and served easily. Often the picnic dinner contains too much starch and protein and not enough of green vegetables. There is no reason, even with a cold lunch, why the picnic dinner cannot be a balanced meal nutritionally. Any sandwich of cheese or meat will be improved by the addition of lettuce, tomatoes, cucumber or a little onion.

Many people prefer to prepare the dinner at the picnic grounds. This offers many possibilities. The makings of salads are carried separately and mixed just before serving. Cottage cheese is an important part of this type of picnic meal. It may be served alone or in combination with fruit, such as pears, peaches, pineapple, green peppers and tomatoes as a salad. It adapts itself as easily to sandwiches. A cottage cheese club sandwich is made of three slices of bread one being spread thickly with cottage cheese, with lettuce and salad dressing added. The filling for the other layer may be tomatoes and bacon, cucumbers, cold ham with lettuce, or it may be fruit, and if a sweet sandwich is preferred, jelly or marmalade is used. This type of sandwich makes a complete meal in itself.

Children need milk at a picnic just as at any other meal. In fact, milk should be provided for everyone, as it does more to "balance" a picnic lunch or dinner than any other single food. Carried in a thermos jug, it can be kept cold. If a thermos is not available a covering made from some wool material as a clean sweater sleeve or something similar, dipped in cold water and wrapped around the milk bottle, will assure a cold drink when ready to serve.

Ice cream makes the perfect picnic dessert. Children are delighted with ice cream cones or sandwiches, as are adults. The wafers for ice cream sandwiches can be purchased at most stores and come in various colors. Ice cream and cake are hard to improve upon, however, and the ice cream can be served with sweetened fresh fruit berries, to lend variety.

The family that likes picnic meals can have an impromptu picnic almost any time, and without much trouble if a picnic basket is kept ready, and by using leftovers for sandwiches and salads it need not mean a great deal of preparation. The picnic is one way to vary the diet, for change of scene gives a different flavor to the same foods, even if it does not change the actual choice of them.

Once upon a time there was a buxom miss who went to a handsome young reducing specialist and he took her breath away.

Hints for Homemakers

By Jane Rogers



RUBBING a teaspoonful of sugar a steak will improve the flavor. The sugar caramelizes on the outside holding in the juices which gives the meat added nutritional value.

When bottle caps, fountain pen tops, etc., stick try twisting a rubber band tightly around the part to be unscrewed. The rubber will not slide and you can get a good grip on the part to be unscrewed.

Breakfast Hints

By Jane Rogers



TOMATO juice cocktail, which has achieved such a sweeping popularity in the last year, is now almost as familiar on the breakfast table as ham and eggs. It is a perfect eye-opener, especially for the man of the family who appreciates that cold, spicy tang at the start of his day. But haven't you tasted many a cocktail that was either pathetically flat or unnecessarily biting? No matter how bursting with vitamins it may be, it fails miserably in its function of awakening the appetite unless it is perfectly flavored.

Why not try making it yourself to be sure of an inexpensive morning sip that will start the day with a zest? Stir in the juice from a large (2 lb.) can of tomatoes. To the liquid add salt and pepper to taste and a teaspoon of sugar. The sugar does not actually sweeten, but serves to blend the flavors and bring out all the relishing spiciness of the other ingredients. A few drops of Worcestershire sauce, a teaspoon of prepared horseradish, two tablespoons of lemon juice and a few drops of onion juice complete the cocktail. Strain and serve it well chilled in attractive glasses. This recipe is sufficient for six persons.

ON OREGON FARMS

Enterprise—The plan of swine sanitation put into effect in this country more than a year ago is proving highly satisfactory in operation according to an investigation just made by H. A. Lindgren, livestock field man of the extension service. He found farmers that are using this method are well pleased as they are getting much better growth with fewer losses than before. A plan for improving the quality of hogs raised in this county by importing purebred boars is now being considered.

Hillsboro—The sight of farm owners in overalls out doing their own work is strange to a man used to Hawaiian agriculture, says F. G. Krauss, director of extension work in the Hawaiian Islands who recently visited the Taalatin valley. Farming in the Islands is done by hired help entirely with the owners living elsewhere. Mr. Krauss believes that the direct personal interest shown here by the farm owners is responsible for conditions better in many respects than those in Hawaii.

Medford—County Agent Lyle Wilcox estimates that 80 per cent of the pear acreage in Jackson county will receive some thinning this year, indicating that more and more growers are realizing that a crop of high quality fruit is essential to good marketing. D. L. Davidson, Central Point, and J. B. Kirk, Phoenix, are cooperating this year in thinning demonstration trials with fruit thinned 40 leaves to the fruit, 20 leaves and no thinning at all.

Former Chef to Royalty Discloses His Secret of Subtle Seasoning



Broadway's own George Rector, whose dishes delighted the palates of royalty, and whose eating place on the Great White Way was the rendezvous of New York's leaders of fashion and the stage.

By Mabel Love

THE best foods in the world to become flat and tasteless unless the proper amount of salt and pepper and sugar are added at the right moment." Thus George Rector, who cooked for kings and served the celebrities of the day in the famous Broadway dining place which bore his name, emphasizes the high importance of correct seasoning.

Though she may not have the time and ingredients to prepare the elaborate dishes which this genial master of the culinary art set before his guests, any housewife can attain that perfection of seasoning on which he insists—for it consists in adding a bit of sugar to dishes

which are ordinarily considered insufficiently flavored by salt and pepper.

This is particularly true of vegetable cookery. The dash of sugar vastly improves the natural flavor of green vegetables, while it restores the freshness to canned vegetables, which are such a convenience to the modern cook.

According to Mr. Rector, the proper method of serving canned peas is to heat them in their own liquor and add a teaspoonful of sugar, as well as salt and pepper. A tablespoon of sugar, with salt, pepper and an onion, heated with a can of tomatoes, will result in a deliciously flavored dish.

CONOLY'S ANDY'S

GROCERY SPECIALS FOR Market

Saturday-Monday, July 16-18

CANNING SUPPLIES

JAR RUBBERS—Best Grade, 3 pkgs.	10c	PEN JEL—2 Cartons	27c
LIDS—Economy Package	23c	CERTO—2 bottles	45c
KERR LIDS—Regular 2 packages	25c	RED COLOR—For Maraschino Cherries, 1 oz.	15c
JELLY GLASSES—1 pint, tall or squat, doz.	33c	PINEAPPLE—Sweet treat sliced or crushed 2 1/2 cans	33c

Now is the Time to Can Your Apricot, Pineapple Preserves

MATCHES—Searchlight Full count boxes, Carton	25c	SOAP—Crystal White 5 large bars	23c
MILK—Dargold, Borden's, Carnation, Tall Cans	5c	VINEGAR—Jones Best Gallon	29c
PORK & BEANS—Van Camp, 4 tall cans ...	25c	22-oz. Bottle	14c
SALT—Leslie's 8-lb. sack	19c	STARCH—Argo or Linit 2 pkg.	25c
TOILET SOAP—Mission Bell, 3 bars	14c	CELERY—Oregon Each	5c

COFFEE	FLOUR
Golden West 1-lb. can	Maple Leaf 49-lb. sack
33c	85c
3-lb. can	Drifted Snow 49-lb. sack
90c	1.29

KELLOGG'S Shredded Wheat, 3 pkgs. 25c

MALT, Rainier, Light or Dark, 29c

Fruit and Vegetable Specials For Saturday

WATERMELONS—Klondyke, Guaranteed Ripe, each, ..	25c	NEW POTATOES—No. 1, 10 lbs.	17c	SWEET ONIONS—Walla Walla, Spanish Type, 6 lbs.	10c
		OLD POTATOES—No. 1, 10 lbs.	14c		

Tifton Apricots from The Dalles Will Be Ready for Canning Next Week