

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

Mr. and Mrs. A. P. Herrick and son Donald of Sellwood, were visiting with friends in town Sunday.

Mr. and Mrs. A. W. Mills and family of Tillamook, were week end guests of Mr. and Mrs. Robert Pomeroy.

C. F. Corgan of Portland was in town Monday of last week transacting business for the Abbey Roofing Company.

Mrs. Elvina Murherd of Portland, sister of Dave Ward, was in town Wednesday and spent the day at the Ward home.

S. H. Pomeroy who visited with relatives and friends for a few days last week, in Mollala, returned home last Monday.

Joseph Wenzel, who is attending summer school at Monmouth, spent the week end with his mother Mrs. August Wenzel, Cooper mountain.

Mr. and Mrs. O. B. Kraus and family of Hillsboro, were guests last Thursday at the home of Mr. and Mrs. Floyd Bierly, Pleasant Valley road.

J. C. Snider and Harry A. Richards went over to Scholls Thursday and fixed the well on the Florence Larkin place cleaning it out and fixing the curb.

A crew of men from the Abbey Roofing Co., of Portland, put on a new roof of fire proof shingles on the home of Mr. and Mrs. E. L. Cox last Thursday. The shingles are dark red.

Mr. Kahler of Baltimore, Md., who is spending the summer with his sister, Mrs. Wenzel, returned the first of the week from a two week's visit with his niece, Mrs. Kurt Braine of Rainier.

"Loyal Scouts" and a number of their parents and friends went to the "Rifles" Thursday evening and enjoyed a swim in the Tualatin. A new springboard was put up and the boys enjoyed diving from it.

Kinton was well represented at the grange picnic held Sunday at Elser's park, and there were a goodly number present from other localities and the day was greatly enjoyed by all. A picnic dinner was served at noon.

Mrs. E. L. Cox and house guest, Miss Anne Rossiter of Camden, Maine, went to Portland last Tuesday. Miss Rossiter remained in the city for a few days to go sight seeing and take in some of the trips around Portland and vicinity.

All grangers are invited to be present at the regular monthly meeting of the Kinton grange to be held at the grange hall, Wednesday evening, August 3rd at 8 o'clock. The lecturer, Mrs. Alice Fluke has prepared a fine program for the lecture hour.

Mrs. Dave Ward who was reported as ill from an automobile accident which happened in Portland last week, is recovering as well as can be expected, but is still very lame and badly bruised. Mrs. Ward is able to be about the house some of the time.

Kinton was well represented at the Scholls grange hall last Friday evening at the entertainment given by Mr. and Mrs. Ferd Groner, showing pictures of their recent trip. All spoke very highly of the entertainment and pictures and are anxious to attend the ones to follow.

Mrs. E. L. Cox and cousin, Mrs. Anne Rossiter of Camden, Maine, were guests Sunday of Mr. and Mrs. D. P. Newman of Linnton, on a motor trip to Columbia River Highway and Mt. Hood Loop, Mr. and Mrs. Newman returned home with Mrs. Cox and were luncheon guests Sunday evening.

Those from Kinton who attended the meeting of the Men's Brotherhood held at the home of Mr. and Mrs. Amos Watkins at Laurel, were as follows: S. H. Pomeroy, Everett Wright, Earl Bell, E. L. Cox and Robert Pomeroy. August 7th, Sunday, the Brotherhood will hold a picnic at Jennings' lodge, for the day, and will attend the sessions of camp-meeting, which will be in session at that time.

There was a very good attendance at the budget meeting held at the Kinton school house, last Friday evening. S. H. Pomeroy, chairman of the board of directors, having charge of the meeting. It was voted to build a play shed for the children to have to play in during the winter weather. Other matters of business were discussed but another meeting will be called a little later for all the tax payers in this district to be present. Time to be announced soon.

Aloha-Huber Review

Mrs. Shields suffered a stroke of paralysis Friday.

Winifred Smith of Camas, Wash., is a guest of Wilma Scott.

Agnes McMillan visited her cousin Chloa Gee, the past week.

Mrs. Harry Hollingsworth visited with friends in Portland Thursday.

Edgar Lusby is building a new barn on his place on Blanton Ave.

Mrs. Emma Bush left Sunday for Dallas to accompany her nephew (Rev. Geo. Bruce) and wife in a trip by auto to Iowa where they

will visit friends and relatives for a month.

Mr. and Mrs. Sanford Rogers made a business trip to Portland, Saturday.

A new house is being built on the highway by people from Portland.

Olive Loring of Hillsboro is visiting with her aunt, Mrs. C. E. Morford.

Walter Sternaman of McMinnville visited Saturday at the F. E. Tuttle home.

Mrs. L. Gilmore visited her mother, Mrs. Hicks at Castle Rock, Wash., Wednesday.

Floyd Spooner and family of Blanton Ave, visited Sunday with friends at Greenfield.

Mrs. H. Weaver and Mrs. Sanford Rogers spent Tuesday at Columbia Park.

Mr. and Mrs. Andrew Denholm of Portland visited at the McElroy home Tuesday evening.

Betty Stickney, Evelyn Hawley and Wilma Tuttle were guests of Hortense Cleland Tuesday.

Mrs. Jesse Myers and Mrs. D. C. Tallmann were callers at the Harry Price home Monday.

Quite a number from the Aloha grange went to Pomona, which was held in Tigard Wednesday.

Billie Foster of Portland visited his grand parents, Mr. and Mrs. Porter Hayes over the week-end.

Mrs. Rebekah Ellerson and sister Mrs. Mary Poltras visited friends at Salmon Creek, Wash. a couple of days last week.

Mr. and Mrs. Guy Newth from Monmouth and Mrs. Weisenbach of Shady Brook visited Saturday at the home of Mrs. Alice Wheeler.

Mr. and Mrs. H. Emery entertained over the week-end Mr. and Mrs. Snyder and son Ernest of Salem. Sunday they enjoyed a picnic on the Sandy River.

HITEON NEWS

Hiteon grangers enjoyed the picnic Sunday held at Elser's park.

Farmers are beginning to cut their grain which promises a good yield.

Handy Bros. are having their house papered Mr. and Mrs. Hayes have rented the place.

Mr. and Mrs. Geo. Anderson and children will leave the last of the week for Rockaway to spend their vacation.

Miss Isabelle Thibbets and Miss Alice Leisa of Multnomah spent several days last week with Mrs. Dorothy Willoughby.

Mr. and Mrs. J. B. Phillips, Mr. and Mrs. Arno Pickens and son Glenn were Sunday evening callers at the C. W. Struthers home.

Eugene and brought June Gibbons back with them.

Mrs. Ray Kuicken was quite sick last week with a gathering in her head.

Mr. and Mrs. E. D. Hite and son Ernest left Sunday for Newport where they will attend the Spanish War Veterans encampment.

Mrs. Leonard Carlson was taken to Emanuel hospital last week where she underwent an operation. Dr. C. E. Mason of Beaverton is the attending physician.

Several from here journeyed to Scholls Friday evening, then journeyed back, disappointed that they were unable to see the moving pictures given by Mr. and Mrs. Ferd Groner at the grange hall.

Donald Gibbons of Eugene who has been spending his vacation at his uncle and aunt, Mr. and Mrs. C. W. Struthers, returned to his home Saturday. The Misses Dorothy and Elizabeth Struthers, and Lester Robinson accompanied him.

HAZELDALE NEWS

Irene Frost visited with Virginia Miller last Thursday.

Mrs. Frank Salee is visiting this week with her daughter, Mrs. Bob Mercer of Hillsboro.

Mrs. Robert Camron has been very sick for two weeks and is not very much better at this time.

Mr. and Mrs. Tom Miller and family attended the I. O. O. F. picnic at Crystal Lake Park Sunday.

Mr. and Mrs. Edgar Lusby and family of Aloha were dinner guests Sunday at the O. M. Taylor home.

Mr. and Mrs. Tom Miller were dinner guests last Thursday evening of Mr. and Mrs. Chester Rambo, of Portland.

Mr. and Mrs. J. C. Smith, Jean Smith and Paul O'Connor attended a lodge picnic on the Clackamas River Sunday.

Mr. and Mrs. Herbert Barnes are the proud parents of a baby boy born Sunday morning July 24th. Mrs. Barnes was formerly Lois Syverson of Cooper Mt.

A. E. Van has purchased the bakery at Vale.

The Portland Sand and Gravel Company has received the \$18,737 contract for graveling Scottsburg-Paradise Creek section of Umpqua River Highway.



How to Feed Fifty—All at Once!

Family reunions, unlike what you thought, are on the increase! The great annual trek back to the old home town, far from being discarded, continues with renewed fervor this year and we find the "city sophisticates" and the "country cousins" and the aunts and uncles scene-removed all returning to the scenes of their childhood so dear to their hearts.

If you are the one that's going maybe you won't need these words (maybe)! But if it's the other way 'round and you have to receive all the relatives—and, what's worse, feed 'em—it's a "dish of another flavor!" Then you will wish you'd clipped these quantity recipes when you had the chance.

Now don't be too sure you won't have to know anything about feeding vast numbers, even though your nearest relative lives in Port Said. You may be called on to supervise the annual outing of the Busy Bees or the annual picnic of the Something-or-Others, or at the very least, have to serve on the supper or picnic committee of your club. When that fateful day comes, these few rules will help keep your composure safe for visiting rich uncles:

Use ingredients which are easy to handle, which need little previous preparation; remember that good things come in cans and packages. Serve foods that are universally liked, so that you will satisfy the largest number. Choose a few good dishes and make quantities of them, instead of trying to have great variety. Make things which pack well and carry well, and that are not too fancy. Several of the cafeteria and home economics departments of our colleges have developed recipes for quantity servings. "With the kind permission of the copyright owners," as the radio announcers declaim, they are given here:

Fifty Thrifty Sandwiches

- 5 pkgs. dates
- 2 cups (7 oz.) walnut meats
- 1 1/2 cups fruit juice or cream
- 2 tsp. grated orange rind
- Moisten chopped pitted dates and nuts with fruit juice or cream. Add orange rind. Allow 2 1/2 tablespoons of the mixture to each sandwich. Spread on whole wheat, raisin or white bread. This makes 50 servings. You can vary this by adding 1 dozen mashed bananas and fruit juice to moisten.

Molded Fruit Salad

- (Makes 48 servings)
- 1/2 cup gelatine
- 2 cups cold water
- 3 qts. fruit juice
- 1 qt. sugar
- 2/3 cup lemon juice
- 2 pkgs. dates, chopped
- 1 lb. figs, chopped
- 1 cup nuts, chopped
- Soak gelatine in cold water; dissolve in boiling fruit juice. Add sugar. When cool and starting to set, add lemon juice, dates figs and nuts. Turn into a mold or pan rimmed in cold water.

Devil's Food Cake For All

- (This cuts 100 pieces!)
- 6 lbs. brown sugar
- 1/2 lb. chocolate
- 3 cups boiling water
- 6 cups pecan meats
- 2 1/2 lbs. butter
- 12 eggs
- 11 1/4 cups bread flour
- 8 1/2 cups cornstarch
- 2 tsp. soda
- 1 1/2 tsp. salt
- 3 cups sour milk
- Melt chocolate in double boiler; add 2 pounds sugar and water. When well blended, cool; add nuts broken in pieces. Cream butter; add remaining sugar; add well-beaten eggs, beat until well blended. Mix and sift dry ingredients; add to butter mixture alternately with milk. Add chocolate mixture. Pour about 2 inches deep into greased and floured oblong tins lined on the bottom with brown paper. Bake 45 minutes at 350° F. Put together with:

Eighty Nut Kisses

- 1 qt. chopped nuts
- 1 qt. dates, cut
- 1/2 tsp. salt
- 1/2 cup cocoa
- 8 egg whites
- 8 cups confectioner's sugar
- Chop nuts; cut dates. Mix sugar, salt and cocoa. Beat egg whites until stiff; fold in sugar mixture, nuts and dates. Drop by teaspoonfuls on well-greased baking sheet. Bake at 350° F. for 20 minutes.

Date Filling

- 6 pkgs. dates
- 6 cups water
- 1/3 cup sugar
- Cook pitted dates with sugar and water to the consistency of jam. Cool. Spread over the top of the cold cake. Cover with chocolate frosting.

FRESH APRICOT DESSERTS

Few of the seasonable fruits now available have a more universal appetite appeal than fresh apricots. Apricots have a delicious flavor and contain both the minerals and the vitamins. As fresh fruit, or canned or dried, they are relatively inexpensive and their wider use should be acceptable. Apricots are perishable and should be purchased only for immediate use. They may be kept, however, for several days in a cool, dry and well ventilated place.

Apricots are delicious sliced and served with cream and sugar. They may be eaten alone at the beginning or end of a meal, or combined with breakfast cereals. A favorite salad is made of halved or sliced

apricots with a generous sprinkling of grated cheese and nuts for a garnish. For variety they may be used with cottage or cream cheese and with either French or fruit dressing.

Fresh apricot sundae always meets with approval. The sauce is made by cooking for five minutes, the sliced fruit with a half cup of sugar and a half cup of water for each cup of fruit used. Apricot and chocolate are delightful combinations in flavor, as you will discover by trying the recipe given this week for Dutch Apricot Cake. To tempt the appetites of your family try the Apricot Marshmallow Pudding or, since this is the season for frozen desserts, the Fresh Apricot Ice Cream.

Dutch Apricot Cake

- 2 cups flour
- 1/2 teaspoon salt
- 3 tsp. baking powder
- 1/4 cup sugar
- 1/4 cup butter
- 1 egg
- 1/2 cup milk
- Halves of apricots
- 2 tablespoons sugar mixed with 2 tablespoons melted butter
- Mix and sift dry materials together. Rub the butter into the flour mixture until appearance is like coarse cornmeal. Beat the egg and add milk to it. Stir liquid quickly into the dry. Turn into a buttered pan, spreading to one inch thickness. Lay apricots in rows over the dough, gently pushing each piece a little way into the dough. Sprinkle with the sugar and butter mixture. Bake in hot oven (400°) about 15 minutes. Serve warm with chocolate sauce.

Chocolate Sauce

- 3 squares bitter chocolate
- 1/4 cup hot water
- 1 cup sugar
- 1 tsp. vanilla
- 1/2 cup white corn syrup
- 1 cup coffee cream
- Melt the chocolate. Add water slowly, stirring until smooth. Add sugar and syrup and boil to a very soft ball stage. Add cream and flavoring. Serve hot or cold.

Apricot Marshmallow Pudding

- 1 cup coarse bread crumbs
- 1 cup apricot pulp
- 2 tsp. lemon juice
- 2 cups milk
- 3 egg yolks
- 1/4 tsp. cinnamon
- 1/2 cup sugar
- 6 marshmallows
- Put the crumbs into a buttered baking dish and sprinkle with cinnamon. Add apricots and lemon juice. Add finely cut marshmallows. Mix remaining materials as for custard and add to pudding. Bake slowly (300°) for about an hour. Top with meringue and brown in oven, or with whipped cream.

Apricot Ice Cream (2 qts.)

- 1 1/2 cups sugar
- 3 cups apricot pulp and juice
- 1 1/2 tsp. vanilla
- 3 cups rich milk
- 1 cup heavy cream
- 1 tablespoon lemon juice
- 1/4 tsp. salt
- Mix apricots with the sugar and stir until dissolved. When ready to freeze add remaining ingredients and mix thoroughly. Freeze using 3 parts crushed ice to 1 of salt. When very stiff remove paddle and pack in salt and ice 3 hours before serving.

HERE'S LIST FOR COOKS:

"HOW MANY QUARTS?" TOLD "How many quarts of berries can I can from a crate of berries?"

"How many pints of solid meat can I get from a two-pound fowl?"

"How many quarts can I can from a bushel of tomatoes?" These and similar questions are asked by housewives who are busy at this time of year filling their storage pantry shelves with surplus food supplies to be used during winter months.

A list giving approximate amounts of canned products which may be obtained from raw products has been compiled by the home economics division of the extension service, Corvallis. It reads as follows:

Apples—1 bushel or 48 pounds yields 20 quarts canned.

Berries—1 crate or 18 pounds yields 10 to 14 quarts.

Cherries—1 lug or 24 to 28 pounds yields 18 to 22 quarts.

Peaches—1 lug or 24 to 28 pounds yields 8 to 12 quarts.

Pears—1 box or 40 to 45 pounds yields 20 to 24 quarts.

Prunes—1 bushel or 45 to 50 pounds yields 30 quarts.

Tomatoes—1 bushel or 45 to 50 pounds yields 14 to 18 quarts.

Asparagus—3 pounds yields 1 quart.

Beans, string—20 pounds yields 14 to 16 quarts.

Beets, baby—1 bushel or 60 pounds yields 17 to 20 quarts.

Carrots—1 bushel or 50 pounds yields 17 to 20 quarts.

Corn—2 dozen ears yields 2 to 3 quarts.

Peas, green—8 pounds yields 2 quarts.

Pumpkin—4 pounds yields 1 quart.

Spinach, Swiss chard or beet tops—2 pounds yields 1 quart canned.

Fowl—2 pounds yields 1 pint stock thick enough to jell.

Drain on the Supplies

Mistress: "Mary, you've done no work again today. Whenever your sweetheart comes to see you, the only part of the house that is cleaned out is the larder."

Benefit Entertainment

Juvenile Minstrel: Pickaninny Lullaby

One Act Play: Grandma Pulls the Strings

Hebrew Skit: From Soup to Nuts

Songs: Aloha Choral Club
Girls' Glee Club

Orchestra and Other Specialties

Aug. 12, 1932 - 8:00 P.M.

Aloha Grange Hall

Admission: 10 & 25 cts. Everybody Come!!!

CONOLY'S ANDY'S

GROCERY SPECIALS FOR Market Sat. - Mon., July 30-Aug. 1

FLOUR, Maple Leaf, 49-lb. sack, A Good Flour At a Cheap Price **83c**
Sperry Pancake Flour, Large package, **19c**

PEAS—Island Belle **29c** PINEAPPLE—Del Monte, Sweet Treat, 2 1/2's, 2 cans **29c**
FANCY RICE—Cooks up just excellent, 4 lbs. **19c** TUNA—White Star, (The chicken of the Sea) 1/2's .. **15c**
MACARONI— **19c** TUNA FLAKES— 1/2's, 2 cans .. **23c**

SOAP, Sunny Monday, 10 bars, **19c**
MATCHES, Searchlight, (Every Strike a Light) Carton **25c**

CRISCO— 1-lb can .. **19c**
3-lb can .. **49c**
TOMATOES—Del Monte or King's, Solid Pack, No. 2's, 2 cans .. **29c**
25c
TOMATO SAUCE—Del Monte, 8 oz., 2 cans .. **9c**
TOMATO JUICE—Del Monte, 2 cans .. **19c**
PIMIENTOS—Dromedary, 1/4's, 3 cans .. **25c**

Marshmallows, 5-lb. box, **75c**
COFFEE M. J. B., 1-lb. can, **33c**

FRUITS — VEGETABLES
TOMATOES, 3-lb basket .. **14c** LETTUCE, 3 Heads **9c** Gravenstein Apples Six Pounds .. **19c**
PEAS, 2 lbs. .. **9c** Green Beans, 2 lbs. .. **9c** Yakima Cantaloupes, Two .. **9c** Cucumbers, Each .. **1c**

MEAT SPECIALS
Leg of Lamb **15c** Veal Roasts **12 1/2c**
Per pound
Pure Lard **25c** Boiling beef **7c**
Three Pounds Per Pound