

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

By Mrs. E. L. Cox

E. L. Cox was transacting business in Portland last Thursday.

Mrs. Warren Wilson spent last Friday with her daughters who live in Beaverton.

Mrs. Louise VanKleeck attended the funeral of a friend, held in Portland Monday afternoon.

The three daughters of Mr. and Mrs. Robert Pomeroy have been quite ill the past week.

Perry Stringer of Dundee visited with his sister, Mrs. Warren Wilson a few days last week.

The first snow of the season fell here Thursday evening, there being about an inch on the level.

Mr. and Mrs. A. P. Herrick and son Donald of Portland, were calling on friends in town last Friday afternoon.

Mrs. J. H. Aten who has been quite ill during the past week, is able to be up and around. Her daughter, Rosemary, was also ill a few days.

Mr. and Mrs. W. C. Hall and daughter Mary Kathryn spent Saturday in Portland, where they transacted business and did their Christmas shopping.

W. M. Brooks of Waldport, who is making his home for the present with his daughter, Mrs. Everett Wright. He is receiving treatment from a physician in Tigard.

Kinton has been well represented in Portland during the past week, as many from here have been doing their Christmas shopping who could not get in during the cold spell.

S. H. Pomeroy who was called to Eugene by the illness of his sister, returned home Wednesday after a two weeks visit with her. He reports his sister a little improved.

There has been a lot of sickness around town during the past week but in most cases it was the flu, most of the sick ones are gaining and the children have returned to school.

The bad storm of Sunday night did no damage around here, only a few doors were blown open, some of the roofs were found to be not rain proof and some of the brooks got beyond their banks, but no damage has been reported otherwise.

Mrs. August Dallman who has been spending the past three weeks with her daughter Mrs. Robert Harris of Beaverton, returned to her home, Wednesday. Miss Luella Dallman went to Beaverton Wednesday where she will be with her sister, Mrs. Harris for a while.

A meeting of the board of directors of the school was held at the school house Monday morning to talk over matters in regard to the Christmas program, etc. The school board for the present year are J. H. Aten S. H. Pomeroy and J. J. VanKleeck. Mrs. Alice Richards, clerk.

The community Christmas tree and entertainment will be given at the hall this Friday evening, and all in the community are invited to attend. The teachers have prepared a fine entertainment which will be given by the pupils of the school. Remember it is this Friday, the 23rd, at the Kinton Grange hall.

Members of the grange, and also some ladies of the community held an old fashioned quilting party at the home of Mrs. Geo. Snider, last Tuesday. There were about 16 ladies present and the quilt was half finished. Pot luck luncheon was served. The ladies met again this week and finished the quilt.

The old neighbors and friends of Anthony Schulte, who formerly lived on Cooper Mt., will be sorry to learn that he is very poorly, and was moved to a hospital in Hillsboro last Wednesday, where he will receive treatment. Mr. Schulte has made his home in Beaverton for the past few years, where he and Mrs. Schulte owned a small place.

Officers of Kinton grange as printed in this column a short time ago, were installed with officers of Scholls grange at the hall of the latter, Saturday afternoon, by George Woodworth of Hillsboro, Kinton grange being represented by a number besides the officers installed. The next regular meeting of Kinton grange will be held at the hall on Saturday, January 7th, all grangers are welcome.

HITEON NEWS

Hiteon folks wish their friends a very happy Christmas.

Several of the young people enjoyed ice skating at Oswego Lake

last week.

Miss Alice Leisa of Portland visited Mrs. Vincent Willoughby, Thursday.

A number from here attended the operetta at Beaverton High school Friday evening.

Aloha-Huber Review

Mrs. Thibbats of Stacey Ave. is quite ill.

H. Emery spent the week end with his family.

Mrs. Lowery has just returned from a trip to California.

Dorothy Lewis came home Friday to spend the holidays.

The orchestra gave a concert at the church Monday night.

Betty Telfsen has been out of school several days with illness.

A Christmas tree and program will be given Friday night at the church.

Mrs. McMartin of Portland visited Sunday with her mother Mrs. Ruth Hayes.

Mrs. Verne Criswell and family were guests at the F. C. Tuttle home Sunday.

Delores Emery is out of school with a very serious throat affliction.

Grace Hicks has been quite ill with pneumonia at the home of her sister Mrs. L. Gilmore.

The "Town Pump" owned by Wagonblast Bros. has been sold to Mr. Barber, locally known resident.

A Christmas program will be given by the children in the various rooms, Friday afternoon at the school house.

The P. T. A. held their regular meeting at the school house Tuesday afternoon. Miss Dunbar of Portland was the main speaker.

Real Estate Transfers

J. W. Connell (sheriff) to Intermountain Building and Loan Ass'n. Lot Blossick Acres.

Ray Sinclair et ux, to Chris Peterson, Lot 20 Blk 20 Humphreys Add. to Hillsboro.

Effie Ruth Arnes et vir, to Geo. Franzen et ux, 5 acres in Sec 17 T1N R1W.

The Shaw Fear Co. to L. H. Barber et ux Part of Lot 23 Johnson Nat. Add.

Alice A. Davis to W. M. Billyou, Part of Blk. 14, Forest Grove.

Mike Crabovan to Pete Riles, Part of Sec 15, T1S R2W.

W. H. Wilson et ux to G. H. Johnson et ux, 2.2 A. in Forest Grove.

William H. Miller to Thomas H. Miller, 20 acres in Sec 32 T1S R1W.

Russell M. Colwell (adm.) to Henry Schmerzenbach, 9.85 acres in Lot 10 Witch Hazel.

Maud Holldawney to Agnes K. Stiles, Part of Lot 1 Blk 9 Bakers Add. Forest Grove.

J. W. Connell (Sheriff) to H. H. Stevensen, Part of Sec 9, T2S R2W.

Bowman Investment Co. to C. F. Crabel et al Part of Lots 37 & 38 in Beaverton-Rosedale Acge.

W. M. Billyou et vir to L. H. Drake et ux, Part of Blk. 14 Forest Grove.

IN OREGON HOMES

Gresham—Using odds and ends of wool, cotton and silk pieces, women in two communities of Multnomah county made 1106.7 square feet of hooked rugs and cleared \$195.58 on them, according to Frances Clinton, county home demonstration agent. Miss Clinton supervised this project, giving instructions on good design, color and construction.

Lena—A woodbox on the back porch with a slide door opening from it into the kitchen is a time and energy saver reported by a homemaker of Lena, Morrow county, who enrolled last year for the series of letters on "Short cuts in kitchen work" sent out from the home economics extension service of Oregon State college. "The door of the woodbox is in the wall near the kitchen stove," says this housewife. "Now the men don't track in the kitchen while filling the woodbox."

OUR QUESTION BOX

My dear Editor: "My lady friend is very fond of dimples. What can I do to get one in my face?"—Mars Slack.

Dear Mars: We suggest having your face lifted. About the fourth lift ought to give you a nice dimple in your chin.

Dear Editor: "Abdullah McCarty keeps telling me about his bottle baby. What kind of a baby is it?"—Dwight.

Dear Dwight: "A bottle baby is one that can be fed without break-

Do Your Christmas Cooking Early. All you Mrs. Santa Clauses! Doing your Christmas cooking you can make a "little extra" and wrap it up gaily for those gifts from the kitchen that are so welcome because they are personal and full of the spirit of the giver. If you are so inclined your early holiday cooking can make you money cold hard cash.

Plum Pudding
Mix the following ingredients in order given, then fill oiled molds two-thirds full. Cover with oiled paper and steam for five hours. This recipe makes four puddings which will keep for months. Leave them right in the molds for gifts.

1 pound flour
1 teaspoon salt
1 teaspoon soda
2 teaspoons baking powder
2 tsp. each, cloves, cinnamon, mace
1 lb. grated carrots
1 cup salad oil
1 1/2 lbs. raisins
2 eggs
1/2 cup molasses
1/4 cup dark syrup

Holiday Dates
The favorite stuffing for dates still remains nutmeats, plain, sugared, salted or spiced ones. Fruit pastes and fondant are popular, too, and children especially like the dates stuffed with marshmallow. A quartered marshmallow is put into the date, cut side up, and the sticky surface pressed into shredded coconut, plain or colored. Most dates are rolled in sugar. Granulated sugar is best for this, and the easiest way is to shake a few dates at a time in a bag with sugar. The ready pitted dates are easier to stuff, and the pasteurized dates require no washing, remaining pure and fresh in their packages. This confection makes a delightful gift packed in little boxes which may be procured at the "dime store" or even direct from a large date company.

Most candy makers are afraid their product will "turn to sugar" or get grainy. To guard against this, do two things; test the candy carefully before removing it from the stove, and use corn syrup in combination with the cane sugar to keep it creamy and free from crystals. This test table will help you tell when the candy is done.

CANDY TEST TABLE
Degrees F. Cold Water Test
238° F. Makes soft ball
254° F. (Hard ball) Firm ball
270° F. (Soft crack) A little dropped in water threads snap; brittle in water.
290° F. (Hard crack) In water snaps remains brittle after taken out.
320° F. (Caramelized) Turns brown in water; like glass when cooled.

Rich Penuche
2 cups brown sugar
1/2 cup corn syrup
1/4 cup rich milk
1/4 teaspoon salt
1/4 tablespoon butter
1/3 tsp. vanilla
Combine butter, sugar, syrup, milk, and salt and boil to 238° F. Cool until tepid, add vanilla, beat until creamy and pour into oiled pan.

Creamy Fondant
4 cups sugar
1 cup white corn syrup
1 cup boiling water
1/4 tsp. cream of tartar
Combine ingredients, stir until dissolved and heat to boiling point. Boil without stirring to 238° F. Pour onto a large oiled platter. Beat until creamy, then knead with hands. Put into an oiled bowl cover and leave for 24 hours to ripen. Then divide into portions, flavor each, color if desired and use in making bon-bons, mint wafers frosting for cakes, stuffing for dates, etc.

Glaze Fruit
1/4 cup nuts or
1 slice pineapple
2 tbsps. white corn syrup
1 pkg. pasteurized dates
1 cup brown sugar

ing up a pinochle game.

Dear Editor: "Every once in a while my wife calls me a vile demagogue. What does she mean by that?"—John.

Dear Johnnie: A demagogue is a vessel containing spirituous liquors."

My dear Editor: "Will you kindly settle an argument for us. Fred Brundage says Hari Kari is a sort of an itch. McDaniel claims it's the name of an extinct African night bird, and I claim it's a weird throbbing form of low Oriental music. Which is correct?"—Major Guthrie.

My dear Major. "You're all three wet. Hari Kari is a man who plays in the movies. Usually Western pictures.

The Cook's Nook

1/2 cup water
1/4 tsp. salt
3 tbsps. butter
1/2 teasp. vanilla
Stuff each pitted date with a bit of nutmeat or canned pineapple, wrapping date entirely around filling. Put sugar, syrup, salt and water into a saucepan and stir over low heat until sugar is dissolved. Cook without stirring to firm ball stage, then add butter and cook to crack stage. Add vanilla. Remove pan from stove and place in a pan of hot water; dip each date into the syrup, let drip a moment, then place on greased pan to harden.

Sure Fire Fruit Caramels
2 cups sugar
1 cup brown sugar
1 cup white syrup
1 cup cream
2 cups milk
1/2 cup butter
1 pkg. pasteurized dates
2 tbsps. vanilla
Put all ingredients, except vanilla into a large saucepan and cook, stirring constantly, over low heat to 246° F. Remove from fire, add vanilla and sliced dates and turn out into oiled pans. When cold remove from pan, cut into squares with hot knife and wrap in waxed paper. 2 1/2 lb.

Decorations You Can Eat
Poinsettias for salad or fruit cocktails are made with strips of canned pimientos. Lay strips of pimiento across slices of canned pineapple. Stuff hole in the center of the pineapple with creamed cheese and nuts and sprinkle top nuts to resemble center of flower. Stars of Bethlehem are made on the tops of holiday cakes by arranging rows of nut stuffed dates in lines to make a star. Christmas Star Salads (just the thing for the holiday bridge) are made this way: cut slices of pineapple into points, marinate them with French dressing. Chill; put on watercress, arranging with points out. Fill center of ring with shrimp salad and garnish with pimiento.

CHURCH ANNOUNCEMENTS



Methodist Church

George F. Gordon, Pastor

On Friday evening at 7:30 p.m. a Christmas pageant, "The Star of the East" will be presented by local talent. This is a colorful, impressive pageant bringing a fine Christmas message. You will enjoy the program.

On Sunday at 11:00 a.m. a Christmas message with special music will be presented. The Christmas sermon will deal with the spirit back of true Christianity.

Church of Christ

Rev. G. W. Springer

Sunday evening the Church of Christ, will present its Christmas program. This program has as its author of theme, poetry and music a member of the church, Brother C. W. Rogers. Everyone is invited and we are proud to present it to Beaverton. Do not miss the opportunity.

The morning service will deal with the Christmas theme. Special music has been prepared. The topic of the sermon will be, "The Wisdom of the Wisemen." Mr. Springer has also prepared an interesting talk centered on the Stars dealing especially with the constellation, "Coma" (the desired of

all nations) in the sign of Virgo (the virgin). It is undoubtedly in this constellation that the Star of the East appeared. The gospel of the stars as related to the Divine plan of Redemption is most interesting.

The young people of the church will meet at 5:30 A. M. Sunday to sing Christmas carols. Afterwards they will return to the church for breakfast.

Congregational Church

Rev. Charles F. Clarke, Pastor

Well Friends: next Sunday will be Christmas, the gladdest happiest day of the year, surely you are going to worship this Sunday in memory of the great gift of God's love, the Savior which on his birthday was proclaimed by the angel church will hold its services at the usual hours. Bible school at 9:45 and morning worship and sermon by the pastor on the topic "The Angel's Serial Story."

The Endeavor societies will meet at 6:30 p.m. and at 7:30 the choir will sing the cantata "In Excessus." Everyone who knows Bethel church knows that it has a fine choir and that they will therefore enjoy this service. There will be no sermon. Why, of course you are invited. Everyone is invited.

Nazarene Church

Rev. Willard P. Andersen, Pastor

As a church we wish the people of Beaverton and vicinity the best of holiday greetings.

We invite you to attend our services for the coming week. Sunday school with Christmas lesson at 9:45 a.m. and morning worship with a Christmas message at 11:00 a.m.

The Christmas program sponsored by the Sunday school, will be given Sunday evening at 7:45 p.m. They have prepared an interesting and instructive program. Come and enjoy it with us.

We are planning a special missionary program for Friday, Dec. 30 at 7:30 p.m. There will be special singing and Dr. J. E. Bates, our district superintendent will be the main speaker. He was connected with the missionary work of the General Church for some time, so is sure to have something good for us. Don't miss it.

A hearty welcome to all.

CONOILY'S

MEMBER COLUMBIA FOOD COMPANY

Christmas... FOOD HEADQUARTERS

Prices for Friday, Saturday, December 23 - 24

A Suggested Christmas Menu COCKTAILS

OYSTERS or SHRIMP	GRAPEFRUIT No. 2
Gulf Kist, 2 cans, 19c	Del Monte or Florida Gold, No. 2 cans, 2 for 25c
Snider Cocktail Sauce	Maraschino Cherries 5 Oz.
23c	19c
ORANGES	Fresh Navels, from new crop, not frost-bitten, 2 dozen 35c

CAMPBELLS, Assorted Varieties 3 Cans 25c

RELISHES
OLIVES Stuffed, 3 oz. bottle 10c
OLIVES Lindsay medium, ripe, No. 2 can for 10c
CELERY Well-bleached, bunch 10c
BEETS Del Monte, whole, can, 19c

MEAT
Pure Pork Sausage, lb. 12c
Fresh Oysters, Pint 15c
See Us About Your Turkey

ENTREE
SPICES For the turkey—sage, black pepper, or cinnamon, 2-oz. cans, 3 for 25c
PEAS Ocean Breeze, high sugar content, tender, No. 2 cans, 2 for 33c
PEAS Island Belle, grown on San Juan Islands, No. 2 cans, 2 for 25c

ASPARAGUS Del Monte picnic tins, 2 cans 25c
BEANS Silverstone fancy cut stringless, No. 2 cans, 2 for 25c
Sweet Potatoes Del Monte whole No. 2 1-2 cans, 1 for 15c
FRESH CRANBERRIES, 2 lbs. 25c
CRANBERRY SAUCE, Dromedary, can 17c

DESSERTS
PINEAPPLE Del Monte or Sweet Treat, Hawaii's King of Fruits, No. 2 1-2 cans, 2 for 29c
PINEAPPLE Jay Dee Dec. slightly broken, No. 2 1-2 cans, 2 for 25c
PEACHES Del Monte Banquet halves, No. 2 1-2 cans, 2 for 29c
MINCE MEAT Kerr's Best, 2 pounds 25c

COFFEE
GOLDEN WEST Packed from the finest, roasted in Portland, 1-lb. can 30c
OUR BEST Drink a good coffee ground to suit your needs, lb. 25c

CANDIES AND NUTS
Harriet Clark's assorted creams, chews, nougats, 3-lb. box 55c
Crystal creams & gums 2 lbs. 25c
Plastic Mix, 2 lbs. 25c
Broken Mix, 2 lbs. 25c
POPCORN White rice or Black Beauty, 3 lbs. 19c
NUTS Walnuts, Oregon extra large Franchettes; large filberts; Large Brazils or IXL Almonds, 3 lbs. 35c