

# FLASHES OF LIVE NEWS

## KINTON HAPPENINGS

By Mrs. E. L. Cox

S. H. Pomeroy spent Sunday with his sister, Mrs. Kirts of Portland.

A. H. Dallmann is quite ill at his home. Dr. C. E. Mason of Beaverton is the attending physician.

Mr. and Mrs. Ralph VanKleek of Portland were Sunday guests at the home of Mr. and Mrs. J. J. Van Kleek.

Mrs. Victor Anicker of Fairvale, has been spending the past week with her sister, Mrs. Fred Van Kleek.

Mr. Eates and Mr. Morgan of Portland were visitors last Sunday at the home of Mr. and Mrs. Robert Pomeroy.

Mr. and Mrs. E. L. Cox were dinner guests, Sunday, at the home of Mr. and Mrs. O. H. Peterson, Sherwood road.

A. P. Herrick and son Donald of Portland, were visitors last Friday at the home of Mr. and Mrs. E. L. Cox.

Mr. and Mrs. Vernon Leachman of Portland spent the holiday season with Mrs. Leachman's mother, Mrs. Louise VanKleek.

Miss Luella Dallmann who spent a week or so with her sister, Mrs. Robert Harris of Beaverton, returned home last Friday.

Mrs. Bridges, who was at the home of Mr. and Mrs. J. T. Aten for about two weeks, returned to her home in Maplewood, last Monday.

A load of lumber was delivered during the past week to the home of Mrs. Louise VanKleek. She is going to build a chicken house at an early date.

Mr. and Mrs. Wayne VanKleek spent the Christmas season with Mrs. VanKleek's sister, Mrs. Joe Hinz of Lebanon. They returned home the first of the week.

The children have been enjoying the school holiday during the past week, and school will take up again next week with the children at their places in the school house.

Mr. and Mrs. W. S. Bowen and son Shelburn, J. E. Moreback of Sherwood and George Moreback of Portland were guests for Sunday at the home of Mr. and Mrs. J. T. Aten.

Mrs. Melvin Vandermost has recently graduated from Monmouth Normal school and for the present will make her home with her husband's parents, Mr. and Mrs. C. Vandermost.

Mrs. Ruth Harrison of Portland was in town Friday and attended the Christmas program at the grange hall. Mrs. Harrison will be remembered as the principal of Kinton school, three years ago.

Mr. and Mrs. Fred VanKleek (Edith Richards) are receiving congratulations upon the birth of a daughter, Marjorie Anne, weight ten pounds, born to them Monday, December 18.

George Snider of Ione, Oregon, spent last week with his parents, Mr. and Mrs. George Snider, Pleasant Valley road. Mr. Snider was accompanied by two friends from Ione, on the trip.

At the annual meeting of the Men's Brotherhood held at the home of S. H. Pomeroy last Tuesday evening, the following from Kinton were among those chosen as officers for the year: President, Everett Wright; secretary, Earl C. Bell. The other officers were elected from the other districts.

The many friends of Melvin Vandermost will be sorry to learn that he was taken to Emanuel hospital last week to have an operation performed on one of his eyes that has been troubling him for some time. The operation was successful and the attending physician has hopes he will recover his sight partially if not wholly.

## Aloha-Huber Review

Mr. Sutton is ill with the flu.

George Miles is spending the holidays in Seattle.

Mrs. McMartin visited her mother, Mrs. Ruth Hayes, Monday.

Mr. and Mrs. Abbott spent Christmas with friends in Portland.

Delores Emery is improving nicely after a very serious throat affliction.

Mr. and Mrs. Vernosky have traded their place and moved to Portland.

Mrs. Mabel Scribner and daughter Shirley are visiting friends in Portland.

Mr. and Mrs. H. Emery entertained relatives from Portland on

## Christmas.

Betty Tolfsen is spending the Christmas holidays with her sister in St. Johns.

Al Linderman has been in the Veteran's hospital for some time with an infected hand.

Mr. and Mrs. A. Johnson spent Christmas with Mr. and Mrs. Martin and family of Tigard.

Louis Neuman and family of Salem were guests at the F. E. Tuttle home over Christmas.

Mrs. Henry Hagg and daughter Marion were calling on Mrs. J. H. Neal Wednesday afternoon.

Mrs. Verne Criswell and children of Portland were Christmas dinner guests of the Robert Montgomery's.

Mrs. Chas. Mack and daughter Marlene of Gladstone are spending the holidays with Mrs. Laura Mack.

Mrs. Ruth Hayes was called to Portland last week by serious illness of her daughter's family, the V. D. Fosters.

Lee Barnum left Friday for San Francisco to spend Christmas with his two brothers, who are in the Navy.

The Reedville Ladies' Aid Society met with Mrs. Slade Thursday afternoon with a very interesting program.

Mr. and Mrs. J. H. Neal had as their guest Mrs. Tom Hulvey from Albany Wednesday and Thursday. Mrs. Hulvey is a niece of Mrs. Neal.

Mr. and Mrs. Jess Hayes and daughter Elizabeth, Mrs. Ghee and children and Mr. and Mrs. W. Clark enjoyed Christmas dinner together at the latter's home.

Mr. and Mrs. Buikline spent Christmas with her sister in Portland. Her sister fell recently while shopping down town, and injured her hip and ankle very badly.

The McMinniman home at Huber was the scene of a gay party Tuesday night. About 50 young folks made merry dancing and playing games. Delightful refreshments were served.

Mr. and Mrs. P. Warner entertained their children at Christmas dinner. Mr. and Mrs. P. Davies of Portland, Harry Hollingsworth and family and Sidney Warner and family of Tillamook were those present.

## HITEON NEWS

The E. D. Hite family were sick with flu last week.

Mr. and Mrs. J. L. Haggerty had Christmas dinner in Portland with friends.

Mr. and Mrs. Floyd Walsh and family of Eugene were visiting old neighbors here Monday.

Mrs. Myra Metzentine returned from Hillsboro last week where she has been sick with the flu.

Mr. Chas. VanKleek damaged his car quite badly last week when he went in the ditch near Beaverton.

Miss Dorothea Struthers was a dinner guest Christmas Day at the A. C. Robinson home in Portland.

Mrs. P. T. Willoughby and sons and Mr. and Mrs. Vincent Willoughby spent Christmas with relatives in Portland.

Mr. and Mrs. L. M. Davies and family and Mrs. Sophia Olson were Christmas day guests at the Geo. Davies' home.

Mr. and Mrs. Wm. F. Campbell and sons spent the past week at Powers, Oregon with Mr. and Mrs. S. Zimmerman.

Mr. and Mrs. Lowell Kahr had as dinner guests Christmas, Mr. and Mrs. McCann and son and Mrs. Emma Dralle and son Earl.

A number from here attended the drama presented at the Church of Christ in Beaverton Sunday evening. It was written by Mr. Carl Rogers.

School here closed Friday and pupils and teacher are enjoying a week's vacation. They gave a splendid Christmas program Thursday evening, which was enjoyed by all present.

Mrs. Doyle entertained guests Thursday at dinner and a Christmas tree. Among them were Mrs. W. Dralle, Mrs. M. Kahr, Mrs. Lowell Kahr and Mrs. Enns and children.

Douglas county peach growers are preparing to apply sprays for peach leaf curl within the next 30 days, reports County Agent J. C. Leedy. This disease is easily controlled by application of bordeaux mixture 6-6-50 if applied while all the twigs are entirely dormant, hence the move in Douglas county to get the spray on during December before buds are any chance of springing there.

# The Cook's Nook

December is the month when both the cold and hot dainty seems to be in order—one lingering because of its deliciousness, while the other clamors for attention because of the falling temperature. Here are two recipes that fit into December and the "depression" as well:

## Sweet Potato Pone

2 cups cooked and seasoned sweet potatoes, mashed  
2 tablespoons brown sugar  
1/3 cup hot water  
1 cup crumbled ginger snaps  
2 tablespoons butter

Put sweet potatoes in buttered pudding dish and sprinkle with sugar. Over this pour hot water. Crumble ginger snaps and mix with softened butter. Spread over top of prepared potatoes. Bake in hot oven (425° F.) 20 minutes. Six portions.

## Economy Snack

Try pretzels and ice cream for a late snack at night—whether company is present or not. Coffee, tea, cocoa or any hot beverage will blend with this unusual yet tasteful dish.

Another choice nocturnal morsel is country rarebit, which is easy to make. While stirring a tablespoon of flour in the same quantity of melted butter, slowly add three-quarters of a cup of milk and cook for two minutes, before putting in a half pound of soft mild cheese cut in small pieces. Season with salt, cayenne pepper, and a dash of mustard, continuing to stir until the cheese is fully melted. It is served on butter wafers or flake soda crackers.

## Penny Saving Main Dishes

Don't joke about hamburger steak. When properly prepared and garnished, it is delicious as well as economical. The seasoning is very important. A dash of sugar not only ripens and mellows the flavor, but imparts a wonderful zest and savor by acting as a blending agent for the other seasonings.

## Hamburg On Toast

Mix one pound of hamburger with one teaspoonful each of sugar and salt, ¼ teaspoonful of pepper and make into flat, loosely mixed cakes, or leave in the bulk. Cut rounds of bread 2 to 3 inches in diameter and toast on one side only, spread the ground, seasoned beef on the other side and broil five minutes. Drop a bit of butter on each hamburger and serve tastefully garnished with sliced tomato or parsley.

High-priced cuts of meat are delicious, but those of us who have to watch the pennies these days, may, with a little care, prepare wonderful meat dishes from the cheaper cuts. A dash of sugar in meat dishes brings out the flavor and furnishes the body with some quick energy fuel—just what we need on cold days.

## Connecticut Stew

1½ pounds fresh lean, pork  
3 pints hot water  
3 cups diced parsnip  
1 tbsp. finely chopped parsley  
1 cup sliced onion  
2 tablespoons flour  
1 teaspoon sugar  
Salt and pepper

Cut the pork into small pieces. Brown in a frying pan. Add the water and simmer until the meat is nearly tender. Add the vegetables and seasonings, cook for fifteen or twenty minutes. Mix the flour with a quantity of cold water. Add to the meat and vegetables. Cook until thickened. Sprinkle with parsley before sending to the table.

## Stuffed Flank Steak

Have a flank steak trimmed and scored; that is, cut all over the surface in criss-cross lines. Mix one small onion, chopped; one-half grated raw carrot; one-half cup finely diced celery; one tablespoon minced parsley; one teaspoon sugar salt and pepper to taste, and one-third cup hot water or enough to moisten. Spread this mixture over the flank steak. Roll up as tightly as possible. Tie firmly and sprinkle with flour, pepper and salt. Brown quickly in hot fat. Then place in a covered pan and bake in a moderate oven for one and one-half hours. Baste two or three times during cooking with two tablespoons

## Irrigation Gaining Converts

CORVALLIS: That the success of irrigation in the Willamette valley is having its effect on many farmers these days is evidenced by the fact that County Agent Averill had 18 calls in the month of September from farmers wanting assistance in laying out either irrigation or drainage projects, the largest yet started in this region, involving about 60 acres each. Most of the irrigation planned now is for pasture purposes.

melted butter in one-third cup of boiling water. When done, remove the strings. Serve with brown gravy made from the fat in the pan.

## RUSKS and ROLLS

Rusks or rolls are always in order for cold weather lunches or dinners. Follow these recipes carefully and you will be delighted at the results secured:

## Cherry Rolls

1½ cups special cake flour, sifted  
3 teaspoons baking powder  
½ teaspoon salt  
2 tablespoons butter or other shortening  
½ cup milk (about)  
1 can (2 cups) red cherries, seeded and drained

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick. Cover with cherries. Roll in long roll, pressing edges together. Cut into 1½ inch slices. Place in greased pan and pour cherry sauce over them. Bake in hot oven (425° F.) 30 minutes, basting often. Serve hot, with sauce poured around them and a tablespoon of whipped cream placed on each slice. Serves 6.

## CHURCH ANNOUNCEMENTS



Methodist Church  
George F. Gordon, Pastor

A "New Year Message" at the eleven o'clock worship hour will give us a few objectives towards which we should strive in 1933. Start the new year right by attending church services. A cordial welcome awaits you.

On Friday evening at the Methodist church the young people of the church will meet for a social evening.

## Church of Christ

Rev. G. W. Springer

"Hitherto God hath been with us" is the topic of Reverend Geo. Springer's sermon for Sunday morning. Following the morning ser-

monies there will be the annual fellowship dinner and program at the church. Reports from all the departments of the church will be given. Everyone is invited.

The C. E. will have a party at Miss Donelda Smith's house at Garden Home. Officers will be elected for the coming year. Everybody invited.

## Congregational Church

Rev. Charles F. Clarke, Pastor

Well, Friends, how the years do slip around! Here it is a new year again. We would like to grasp your hand and say "Happy New Year" to you personally, so come to church next Sunday. In the morning the pastor is going to talk about that universal desire to "Peer into the Future". At the 7:30 p.m. service there will be special features which are told you in another place. We have two Christian Endeavor Societies which meet at 6:30 Sunday evenings. One of these societies, the Intermediate, is preparing a social evening for you Friday at 8 o'clock. There will be games, surprises, refreshments, etc., and a new way of paying admission fees and "concession" fees. Come with a few pennies—it will not take many

to save making change.

## Nazarene Church

Rev. Willard P. Anderson, Pastor

Rev. Willard P. Anderson, Pastor We are about to open the unknown book of the New Year. As it unfolds itself, let's determine that each page will find us better mothers and fathers, better citizens and better Christians.

Let's start the New Year by going to church. Sunday school, 9:45 a.m. Morning worship, 11:00 a.m. Evening service, 7:30 p.m. Wednesday Prayer and Praise, 7:30 p.m. Special missionary meeting, Friday, December 30, 7:30 p.m. Don't miss this service.

## Kinton Church

Services at the church for Sunday will be: Bible school at 10 o'clock in the morning with preaching by the pastor, Rev. W. E. Simpson at 2 o'clock in the afternoon. All are most cordially invited to be present at these services.

Guy May will open a garage at First and Edwards streets in Newberg.

## BANK of BEAVERTON

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BEAVERTON OREGON.

## NEW YEAR'S GREETINGS

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| MILK RUN Reg.        | 70c sk. 55c "             |
| FLOUR                | THAT GOOD HARDWHEAT 80c " |
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| CRACKED CORN         | Clean Graded \$1.05 "     |

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# HAPPY NEW YEAR Beaverton Review