

FLASHES OF LIVE NEWS

KINTON HAPPENINGS

By Mrs. E. L. Cox

School sessions were resumed on Tuesday morning.

J. T. Vanhorn has been ill at his home on Tile Flat road the past week.

Miss Alice Gembella spent a few days last week with her aunt, Mrs. Bruce Gordon of Portland.

Mr. and Mrs. Floyd Bierly and family spent last Thursday with friends and relatives in Hillsboro.

Mrs. Blanche Palmer and children of Tualatin spent Sunday with her sister, Mrs. Everett D. Wright.

Roy Bell of Wibaax, Mont., is visiting at the home of his brother, Mr. Earl C. Bell, Cooper Mountain.

Kinton was well represented at the annual budget meeting in Hillsboro last Thursday.

Mr. and Mrs. Ralph Baker have been ill during the past week. They have been at the home of Mr. Baker's parents in Beaverton.

Mr. and Mrs. W. C. Hall and daughter Mary Cathryn visited Saturday at the home of Mrs. Hall's cousin, T. A. Thomas and wife of Portland.

Due to the bad storm Sunday the preaching service was cancelled. The next regular preaching service will be Sunday morning at 11 o'clock on January 15th.

George Snider and two friends from Ione, Oregon spent the holiday season with Mr. Snider's parents Mr. and Mrs. George Snider of Pleasant Valley road.

Mr. and Mrs. Elwood Wilson spent the holiday season with Mr. Wilson's parents. They returned to their home at Mountain Home the first of the week.

Mr. and Mrs. J. C. Snider very pleasantly entertained a few of their friends at their new home last Thursday evening. The evening was spent playing cards.

Mrs. Florence Larkin who is making her home with her sister, Mrs. J. C. Snider spent a few days at the home of Mrs. Rowell who has been ill at her home in Scholls.

Clarence Snider and two sons of Cathlamt, Wash., arrived at the home of Mr. Snider's parents, Mr. and Mrs. J. C. Snider, Saturday, returning to Cathlamt, Tuesday.

John Steelman and his guest, John Steelman of Portland took an auto trip to Philomath, last Wednesday, where they visited with relatives and friends, for the day.

The regular monthly meeting of the Kinton grange will be held at the hall this Saturday in all day session. The newly installed officers will have charge of the meeting. Dinner will be served at noon.

Mr. and Mrs. E. M. Opitz of Seattle, Wash., Mrs. Nettie Smith and Mrs. Muriel Starr of Multnomah and Leo Adams of Portland were recent visitors at the home of Geo. Hawley, and Mrs. Hattie Lawler.

Mrs. Wesley Heard (Marian Richards) was taken suddenly ill Tuesday evening and rushed to the hospital, where it was found she was suffering from an attack of appendicitis but no operation was necessary.

John Steelman of Portland spent a few days last week at the home of S. H. Pomroy. Thursday Mr. Steelman returned home and Mr. Pomroy and grand-daughter, Kathryn Pomroy spent the day at the Steelman home.

This community was saddened to learn of the death of L. M. Hesse who has been ill for the past few weeks. Mr. Hesse was well known in this county as well as all over the state, being active in all public affairs and a few years ago was representative from this district.

Mrs. George Anderson and Patricia visited Friday with Mrs. Wm. Cyrus at Hillsboro.

Miss Elizabeth Struthers was a guest Friday of her cousin, Miss Thora Nielsen at Tigard.

Neighbors and friends from here attended the funeral, Monday of Mr. L. M. Hesse at Scholls.

Dean Willoughby has been seriously ill with the flu the past week at his aunt's home in Portland.

Mr. and Mrs. T. R. Bacon and daughter, Beverly Ann of Hebo were guests this week at the Struthers home.

Mr. and Mrs. Leslie Scott and children of Multnomah and Mr. Willis Scott and La Vern of Sedro Wolly, Wash. were visiting Thursday at the Struthers home.

Mr. and Mrs. J. L. Haggerty entertained the following guests New Year's day: Mr. and Mrs. N. P. Nielsen and daughter of Tigard, and Mr. and Mrs. Roy Lietz of St. Johns.

Mr. and Mrs. E. D. Hite entertained at dinner New Year's day Mr. and Mrs. Garfield Hite and family of Sherwood, Mr. and Mrs. Joe Flint of Scholls and Mr. and Mrs. Robert Holland of Beaverton.

Shaw-Fear Co. to Peter McEntire, Part of Lots 375 and 376 Johnson Est. Add.

Frank Balzer to Hallie Wood, Part of Blk. "A" Metzger Acres.

Herbert Gordon (trustee) to Myles R. O'Blisk, Lot 10 Huntville Sec. 24 T1S R1W.

Fred Siegrist et ux to S. L. Siegrist et ux to S. D. Seymour, Part of Secs. 5, 6, 31 and 32 T1N R2W.

S. D. Seymour et ux to Patrick Lumber Co., Part of Secs. 5, 6, 31 and 32, T1N R2W.

Terminal Ice & Cold Storage Co. to Ray-Maying Co., Inc., in the city of Hillsboro.

A. M. Lawry et ux to James W. Mott (Corporation Commissioner), Part of Lot 9, Blk. 1, Hunt Club Tracts.

W. J. Gallino et ux to Rueben B. Price, Lots 5, 6, 11, 12, Blk. 41 North Plains.

Ada Alkire et vir to Elmer Hiner et ux, Lots in Beaverton-Reedville Acreage and Johnson Estate Add.

Samuel Stoller et ux to Ernest Schaefer et ux, 2 acres in H. B. Bones Cl. No. 62, T1N R1W.

E. J. McAlear et ux to Jay Davis et ux, Part of Lot 8, Clement's Sub Division, Sec. 15, T1S R1W.

Mrs. Edgar Lusby is ill with the flu.

Mrs. Elizabeth Birdsall is ill with the flu.

Mrs. Tom Miller was a Portland visitor last week.

The young son of Mr. and Mrs. John York is very ill with a mastoid.

Mr. and Mrs. Oliver Compeau have sold their place here and moved to Idaho.

Mrs. Rebecca Ellerson has been confined to her home with illness for the past week.

Mr. and Mrs. N. F. Danford of Portland were dinner guests at the Tom Miller home, Sunday.

Mr. and Mrs. C. D. Walker were New Year's day dinner guests at the home of Mr. Walker's brother and wife Mr. and Mrs. George Walker of Portland.

Janet and Ralph Nielson have been ill with the flu.

Mr. and Mrs. Brickline spent New Year's day with her sister in Portland.

A new store has opened in the Wheeler building, operated by Herbert Hald.

Miss Grand, teacher of the 3rd and fourth grade is ill with the flu. Mrs. Beattie is teaching in her place.

Mrs. Ruth Hayes spent New Year's day with her daughter Mrs. I. D. Foster.

Mrs. Mable Scribner and daughter Shirley spent the week end at Laurelwood Academy.

Mrs. Chas. Mack and daughter Marlene have returned to their home at Gladstone.

Mr. and Mrs. P. Davies of Portland were guests of Harry Hollingsworth and family Monday.

Mr. and Mrs. Martin and daughter Katherine of Tigard were New Year guests of Mr. and Mrs. A. Johnson.

Henrietta and Evelyn Hawley entertained the Misses Harriet, Lois and Margaret West and Wilma Tuttle, New Year's eve.

The school board met Tuesday night. Mr. Prink was hired to take the place of the janitor Mr. Arnt who is resigning on account of poor health.

Mr. and Mrs. Hanson and daughter of Seattle have been spending part of the holidays with her mother Mrs. G. A. Nagal. Monday they returned to Seattle with Mrs. Nagal accompanying them for a short visit.

The Hydraulic Dredging Co. of Oakland, has received a contract for dredging the lower Columbia River in the vicinity of Wauna and Westport.

The Cook's Nook

Here are two very economical desserts that are as delicious as they are new, and they are made according to the very last word in the new school of cracker cookery:

Nut Brown Puff
 1 cup crumbled graham crackers
 1/4 cup sugar
 1/4 teaspoon salt
 3 cups scalded milk
 4 egg yolks, beaten
 1/2 cup nut meats chopped
 1/4 teaspoon almond flavoring
 1/4 teaspoon vanilla
 4 egg whites
 Mix crumbled crackers, sugar, salt and cover with scalded milk. Stir into beaten egg yolks. Add nut meats and flavoring and fold in stiffly beaten egg whites. Pour into buttered baking dish. Bake in a moderate oven (350° F.) 35-40 minutes. Six portions.

Cranberry And Apple Pie
 1 1/4 cups crumbled soda crackers
 1/3 cup butter
 1 cup sugar
 1 1/2 cups cranberries
 1 1/2 cups diced apples
 1/2 cup water
 Crumble crackers fine and mix with butter and one tablespoon of sugar. Press mixture in an even layer against sides and bottom of buttered pie plate. Cook cranberries and apples, water and sugar together until tender. Cool and pour into cracker-lined plate. Bake in a hot oven (425° F.) 12-15 minutes. Eight inch pie.

Orange Br'ad
 4 cups flour
 2 teasp. baking powder
 1 teaspoon salt
 1/4 cup butter
 1 cup sugar
 2 eggs
 Orange peel, candied
 2 to 3 cups milk
 Sift flour, baking powder and salt together; add sugar and butter (creamed together), eggs, well beaten and orange peel, using between 2 and 3 cups of milk to form soft batter. Pour into greased tin. Just before placing in oven spread one teaspoon of milk over top of each batter to give crust glossy finish.

Candied Orange Peel
 (For above recipe)
 Soak skins of oranges overnight to soften. Remove and dice; mix with sugar and water and boil (low heat) for about five minutes to form syrup.

SALTED NUTS
 Use whole nutmeats; blanch if possible; drain thoroughly (press in towel). Let stand several hours. Then cook either by deep- or pan-frying. Salt before or after frying, being very careful not to use too much salt. A bland frying agent with a high smoking point which results in a crisp crustiness is best.

A Country Editor Looks at Banking

THE editor of the Norwalk, Ohio, Herald takes a somewhat different view of the banking situation from a good many people. His idea is as follows:
 "With rents falling and unpaid, real estate does not present a happy picture. Nor does the owner of carefully selected bonds feel any happier, with a bunch of them going wrong. A lot of folks very carefully invested in preferred and common stocks in the finest companies in the world and have seen them fall to perhaps a tenth of what they paid for them, and no dividends at all. Some folks kept their money in savings accounts in banks, and some banks have closed and left them high and dry. But the situation is worth looking at very carefully.
 "On government authority, most banks that closed were really solvent but for frozen assets and popular timidity. Gradually the closed banks are coming out from under and depositors in even bad cases will get at least 50 per cent of their savings. That's tough of course; nobody likes to lose half of what they had scrimped and saved. But when you heard and stick the roll of bills in a coffee pot or under a mattress, some plug-ugly comes along and burns your feet till you tell him to take it and welcome.
 "And what about the great majority of banks that weathered the storm, met all comers and are doing business as usual, carefully and conservatively, but safely? What about the savings in those banks? They are a full 100 per cent today—and they are the only thing we know of at 100 per cent anywhere. After all is said and done, a good, well managed bank is still the best place in all the world for money or savings. Right now in Ohio the banks pay the taxes on all savings and pay their depositors net interest on their savings. We can't think, just now, of many other investments that are a tenth as safe as a savings account in a solid bank. Why, even a savings account in a closed bank is actually worth more today than most stocks."

Pan-frying is quicker; use just enough frying fat to cover the nuts (2 tablespoons to one cup of nuts). Let it get hot, but not to smoking point. The nuts should brown in about 3 minutes. Stir constantly; drain on absorbent paper; strain oil and keep to use again.

Fruited Rice Pudding
 1 cup cooked rice
 1/4 cup brown sugar
 1 1/2 tbsps. butter
 1/2 cup milk
 1 tbsps. gelatine
 Soak gelatine in cold water for five minutes; scald milk in top of double boiler, add butter, sugar and rice. Add gelatine and stir until gelatine dissolves; remove from stove; add vanilla and sliced dates. Cool until mixture begins to stiffen then fold in cream, which has been whipped (or 2 beaten egg whites); then pour into mold and set aside until cold and firm. Serve plain or with whipped cream.

Three-Bite-Pies
 Roll left-over pastry to thickness of 1/4 inch. Cut into rounds with small biscuit cutter, prick with fork and bake in hot oven until brown. Cool. Then split into halves, spread one half with cream cheese (rubbed to a paste with cream). Spread the other half with Fruit Spread made by cooking together 1/3 cup orange juice, a tablespoon of butter, a package of sliced dates and a tablespoon of honey together until a thick paste is formed. Press halves together.

Caramel Pudding Sauce
 4 tbsps. butter
 1 1/4 cups brown sugar
 2/3 cup white corn syrup
 1/2 cup evaporated milk
 Melt butter in saucepan, add sugar and syrup, and boil to soft ball stage. Add milk and serve warm on the left-over pudding.

CHURCH ANNOUNCEMENTS



Methodist Church

George F. Gordon, Pastor

At 11 o'clock Sunday morning Eugene Schiewe of Portland will speak in our church. You will enjoy hearing his message. Young peoples service at 6 o'clock Sunday evening with a special speaker, Mr. Atchley working to control the cigarette. He brings a very interesting message with many startling statistics.

Nazarene Church
 Rev. Willard P. Andersen, Pastor

We again invite you to attend our services. You will find a home-like atmosphere and a hearty welcome. Sunday School at 9:45 a. m. Morning Worship at 11 a. m. Young People's meeting at 6:30 p. m. Song and evangelistic 7:30 p. m. Wednesday, Prayer and Praise at 7:30 p. m. EVERYBODY WELCOME

Congregational Church

Rev. Charles F. Clarke, Pastor

Well Friends: Here we are again, inviting you to our services which we are going to try to make as helpful to you as we know how, not only this Sunday but every chance we have. Do you feel the need of systematic reading and study of the Bible? Come to our church Bible school at 9:45 study with us and get our plan for daily Bible readings. We are living in difficult times. We sometimes wonder how we are to face them. Com at 11:00 a. m. and the pastor will tell you of the way Jesus helped one man out of his life of defeat. We wonder how the other half lives. A little glimpse will be given you by Mr. Clark assisted by stereopticon views at the 7:30 service of the way some of the millions of India live. Does British rule help them? And do not forget that the young people are cared for in their own meetings at 6:30 p. m.



CONOILY'S
MEMBER - COLUMBIA FOOD COMPANY

ANDY'S MARKET

Special Values in Seasonable Foods
 Features For Saturday - Monday, January 7 - 9

FLOUR

"Northern" blended with hard wheat for home baking 49-lb. sack 89c
 24 1/2-lb. sack, 45c; 10-lb. sack, 25c

BROOMS Made in Portland By The Hanset Broom Co. Special, each 29c A 4-sew broom for those odd chores Little Beauty, each 69c Gold Beauty, each 98c 5-sew, made from finest selected broom corn	Baking Powder Calumet, 1-lb. can, 27c Royal, 12-oz. can, 35c Beans, Small white or Red, 10 lbs. 19c All choice beans cleaned and polished.
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Your Choice 3 CANS 25c

Cheese, Oregon cream lb. 14c Ham Sugar Cured lb. 12 1/2c Bacon, Swift's, lb. 15c	Beans, Van Camp's medium cans 5c Pork Roast, lb. 9c Veal Roast, lb. 10c
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Toilet Tissue, Ambassador 5 rolls 19c

Made by the makers of Searchlight matches.

White Figs, Apricots or Peaches, 3 lbs. 25c All Extra Choice, dried by Bonner	Raisins Thompsons Choice Seedless 4 lb. Bags 19c
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COFFEE OUR BEST, lb. 25c Roasted in Portland from finest of coffees. ECONOMY, lb. 19c A good cupping coffee, better than most.	Matches, Searchlight Per carton 25c Every strike a light. Full 20-cu.-in. carton. Soap, Camay or Palmolive bar 6c Catsup, Camp's, 2 bottles 25c
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FRESH FRUIT and VEGETABLES

NAVEL ORANGES— Large size, 150's. 2 doz., 53c POTATOES—Deschutes No. 1 good cookers. 10 lbs. 17c	RUTA BAGAS— Per pound, 2c CARROTS—California Bunch. Per bunch, 5c
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Rome Beauty Apples Splendid bakers, box 59c