



BALANCE your Christmas dinner by using fruits and vegetables as freely as possible. Here are several excellent recipes for the season.

The first recipe is a breakfast recipe for a well balanced waffle.

The other recipes are for the big meal of the day. The salad will give a health balance to the heavier dishes. It also carries out a decorative holiday motif. Christmas baked apples and Christmas plum pudding both call for fruit.

Any or all of these recipes will add greatly to your Christmas menu.

Prune Waffles

(For Christmas Breakfast)
1 cup uncooked prunes
1 cup water
2 tablespoons sugar for prunes
2 eggs separated
1 1/2 cups milk
6 tablespoons melted shortening
3/4 cup flour
2 tablespoons sugar
1 teaspoon salt
5 teaspoons baking powder
Wash prunes, cut from pits in small pieces, add water and sugar, and boil for 10 minutes; cool.
Beat egg yolks, add milk, shortening and stir. Add flour, sugar, salt, and baking powder sifted together, mix well, and add prunes. Mix in stiffly beaten egg whites lightly. Bake on hot waffle iron. Sufficient for 8 to 10 waffles.

California Poinsettia Salad

(Serves 6)
3 oranges
6 tablespoons cream cheese
2 red pimentoes
Paprika, Lettuce
Peel oranges and separate into segments. Make cheese into 6 balls, and sprinkle with paprika. Cut pimentoes into long, narrow strips. Place a cheese ball in center of

each salad plate, covering plate first with shredded lettuce. Arrange orange segments radiating out from cheese ball like petals of a flower. Place strips of pimentoes between orange segments. Serve with a sweet French dressing, made by blending together well:

3 tablespoons lemon juice
6 tablespoons salad oil
1/4 teaspoon salt
1/4 teaspoon paprika

"Christmas Baked Apples"

Core and peel Washington Blayman or Rome Beauty apples. Blanch in cold water with juice of half lemon. Drain and fill with Marshmallows. Place in baking dish, cover with melted Guava Jelly and bake one half hour in slow oven to glaze. Place apples on thick layer of farina mush in a vegetable dish. Top each with a maraschino cherry. Brush with melted sweet butter. Reheat in hot oven and serve at once.

Christmas Plum Pudding

1 package cherry-flavored gelatin
1 pint boiling water
Dash of salt
1/2 cup raisins, finely chopped
1/2 cup cooked prunes, seeded and finely chopped
1/2 cup citron, finely chopped
1/2 cup walnut meats, finely chopped
1/2 cup grape-nuts
1/4 teaspoon cinnamon
1/4 teaspoon cloves
Dissolve gelatin in boiling water. Add salt. Chill. When slightly thickened, add fruits, nuts, grape-nuts, and spices. Turn into mold. Chill until firm. Unmold. Serve with whipped cream flavored with nutmeg, or with any pudding sauce Serves 8.

Homemakers' Exchange

BY C. A. M.

One more candy lesson before Christmas and then, what will you have for New Year's?

One can never make a mistake by making caramels. These are more tender than the commercial ones. They can be wrapped. They pack solidly and can be shipped and keep well. It needs a little patience to boil to right stage, but they are well worth the effort.

1 1/2 pounds sugar (3 cups)
1 pint Karo
1 large can Borden's milk
3 or 4 teaspoons butter
A few grains salt

Stir and boil slowly to between a soft and hard ball stage or 240 degrees if you have a thermometer. Test a little ball in cold water. It should be fairly firm. Then add slowly (do not stop the boiling) a second large can of milk. Stir constantly until it will stand up or keep its shape in cold water. Add 1 tablespoon vanilla, and if desired 1 cup of chopped nuts.

Pour out on oiled pan with square corners (one 10-inch square pan). Let stand overnight. Turn out (lift at one

side with spatula, invert pan and strike hard on table).

With a long sharp knife cut into strips, then crosswise into squares the usual size of caramels. Let stand a little while to dry off. Wrap in squares of waxed paper. This is most satisfactory and makes 3 pounds at a much less cost than they can be bought for.

Old Fashioned Molasses Candy No. 1

1 quart molasses
1 tablespoon butter
1 pound granulated sugar (2 cups)
2 tablespoons vinegar
1/2 teaspoon soda
Juice of one lemon

Boil the molasses and sugar until it becomes thick when tested in cold water.

Add the vinegar, lemon and butter, boil until it hardens in water. Stir in soda, pour on to oiled platter. As soon as it is sufficiently cool pull until light colored.

Moisten hands while pulling or use butter.

The sticks may be single or twisted

or cut into small pieces with heavy shears or knife.

"Taffy" Recipe No. 2.

1 pound sugar
1/2 pint Karo (1 cup)
1 1/4 cup water
1 teaspoon salt

Boil to 240 degrees or between soft and hard ball. Add 1/4 cup dark molasses. Boil to nearly hard ball or 250 degrees. Set off fire and add 2 or 3 tablespoons butter. Bring to boil again and pour out on oiled platter. Pull when cooled. May keep turning in the edges while cooling. May cut as No. 1 or pat it all out in thin square. Sprinkle with layer of nuts and layer of fondant. Roll up like a jelly roll. Pull out to a small round roll and cut crosswise into rounds.

I have many more recipes but hardly know which to choose. It would be pleasant to meet all of you and give a candy demonstration.

I am wishing you a Merry Christmas and a sweet time with your candy.

Two marriage licenses were ordered issued by County Judge Don Templeton December 7 to Wilma Tompkins, Hillsboro, route 3, and on December 9 to Bernice Sanstrom, Hillsboro, and George Edward Thompson, Crescent Lake.



A most important announcement is scheduled for tonight's meeting. Scouts not present should get in touch with a leader as soon as possible.

The overnight "cooking" hike will leave the den at 4 P. M. Saturday. Scouts are urged to attend this December camping trip, bringing plenty of bedding, food for two meals, flashlight and song book. Mount Hood winter camp will be discussed.

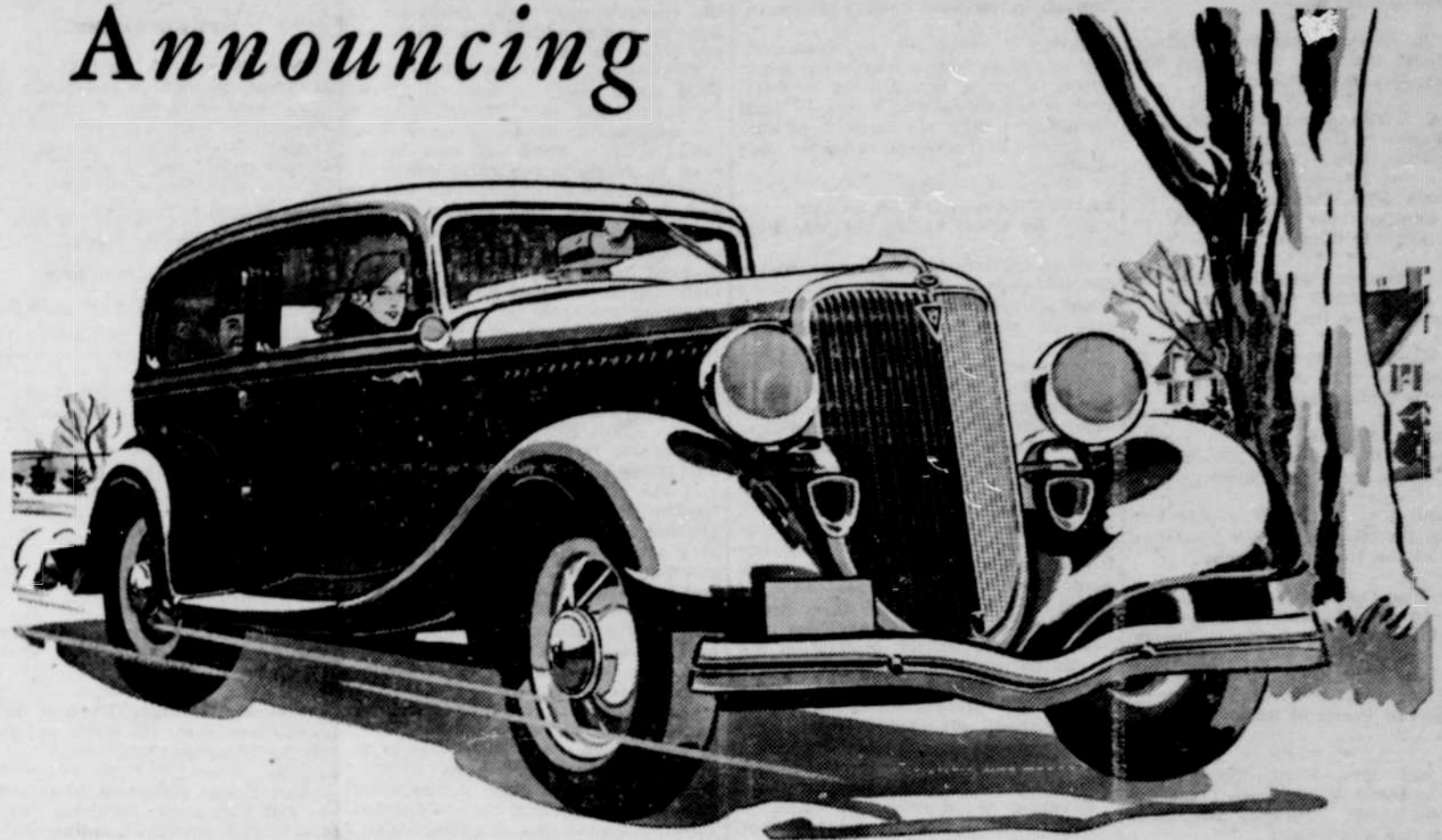
Lisle Walker, Assistant Scoutmaster.

NYBERG-FARREL NUPTIALS.

Claude Nyberg, son of John Nyberg, former county commissioner of Washington county, and Mrs. Nyberg of Tualatin, and Miss Elizabeth Farrell of Portland were married in Portland Wednesday, November 29. Thanksgiving day a dinner was given at the Nyberg home at Tualatin in celebration of the event. The young couple will make their home in Portland.

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DISTINCTIVE NEW APPEARANCE enhanced by the newly designed chromium-plated radiator shell and grille, new hood louvers, new hub caps. Interiors are attractive, with new tufted upholstery, new mouldings, new cove-type headlining, new instrument panel, new arm rests, new hardware. Swivel-type sun visors in De Luxe bodies prevent glare from front or side.

FENDERS IN COLOR. On De Luxe cars fenders are in color to harmonize with body colors—wheel colors optional. New enamel finish on

all bodies and fenders has greater wearing quality and more enduring luster.

GREATER RIDING COMFORT results from increased spring flexibility. The spring leaves are newly designed for quieter and easier action. Shock absorbers are improved. Seat cushions are deeper, with new, softer springs. New type, individual bucket seats provide increased comfort for front-seat passengers in the Tudor Sedan. Adding to comfort is the new driving ease of the 15-to-1 steering gear ratio.

PRICES REMAIN LOW—Tudor Sedan, \$535. Coupe, \$515. Fordor Sedan, \$585. De Luxe Tudor, \$575. De Luxe Fordor, \$625. De Luxe Coupe (5 windows), \$555. De Luxe Coupe (3 windows), \$555. De Luxe Roadster, \$525. De Luxe Phaeton, \$550. Cabriolet, \$590. Victoria, \$610. (All prices f. o. b. Detroit.)

KINTON.

Mrs. E. L. Cox.

A number of our farmers have been busy during the past week butchering. Some had hogs and others beef.

Miss Bertha Gerig of Salem is visiting at the home of her grandparents, Mr. and Mrs. August H. Dallmann.

S. H. Pomeroy returned home from Tillamook during the past week, where he was a guest of friends for a few days.

Mrs. H. E. Earl, who spent about two weeks at the home of Mr. and Mrs. Bruce Bowne, returned to her home in Milwaukie, Or., last week.

Mrs. Craig Dedman of Sherwood was a guest for the day last Wednesday at the home of Mr. and Mrs. J. H. Aten, Pleasant Valley road.

Mr. and Mrs. W. V. Van Duzen of Portland were guests for the day last Thursday at the home of Mr. and Mrs. Everett Wright, Cooper mountain.

At the wheat plan sign-up day held at Kinton last Monday, the district was well represented and all contracts signed by those who had made applications.

Mrs. Bertha Blerly and Mrs. Josephine Cox attended the meeting of the Tigard Rebekah club held last Wednesday afternoon at the home of Mrs. Sarah Van Kleeck of Hiteon.

Mrs. Harriett Ford, a former teacher of the Kinton school, but who now teaches in the North Plains district, was a visitor during the week end at the home of Mr. and Mrs. Floyd Blerly.

Mr. and Mrs. Robert Harris, who have been spending the past few weeks in Eagle creek, were visitors the first of the week with Mrs. Harris' parents, Mr. and Mrs. August H. Dallmann.

Miss Evelyn Richards, who is spending the winter with her aunt, Mrs. Floyd Williams of Clackamas, was a week end visitor at the home of her parents, Mr. and Mrs. Harry A. Richards.

Mrs. Julius Wedeking and son, Julius, attended the funeral service of Carl Wedeking held in Portland last Wednesday. Mr. Wedeking was a brother of the late Julius Wedeking of this town.

The bad storm of last week did some damage around here. A number of trees were blown down and in many homes the water was blown in and damaged the plastering and furniture, bedding and rugs.

All are very glad to see the flag at the schoolhouse flying again. The halyard was removed from the pole at short time ago by unknown parties. The school board recently purchased a new one for the flag.

The children of the Sunday school are learning their parts for the program to be given at the church Sunday morning, December 24, and parents of the children are invited to be present. Those wishing to help with the treat will please leave their donation at the home of Mrs. Robert

Pomeroy, Tile Flat road, or Mrs. E. L. Cox, near the church.

Mrs. Bertha Shaver and family of Beaverton were calling on old friends around town last Thursday. Mrs. Shaver was the primary teacher at the school last year. Mrs. Shaver is now employed teaching kindergarten school in Beaverton.

Services at the church for this Sunday, December 17, will be as follows: Bible school at 10 o'clock, to be followed by preaching by the pastor, Rev. W. E. Simpson, at 11 o'clock in the morning. Everyone is most cordially invited to attend these services.

The following have been visitors during the past week at the home of George Hawley and his sister, Mrs. Hattie Lawler: Mrs. Nettie Smith and daughter, Mrs. Muri Star of Multnomah; Leo Adams of Portland and Mrs. Esther Adams of Sherwood.

Rehearsals are progressing in a very satisfactory manner for the Christmas doings to be held at the Grange hall under the instruction of the teachers of the school on Friday evening, December 22. The children of the school are to put on the program and it promises to be a good one.

There were about 15 ladies present at the regular monthly meeting of the Ladies' Aid society held at the home of Mrs. Bruce Bowne last Thursday afternoon, and the ladies worked on a quilt. During the business meeting the following officers were reelected for the coming year: President, Mrs. Gladys Aten; vice president, Mrs. Elizabeth Wright; secretary, Mrs. Madge Pomeroy, and treasurer, Mrs. Sarah Dallmann.

CELEBRATES 81ST BIRTHDAY.

Mrs. Marcella Pike celebrated her eighty-first birthday Tuesday. Her guests were her two daughters, Mrs. Oglesby Young of Portland and Mrs. John Summers; Mr. and Mrs. George Doughty of Hillsboro, brother and sister in law, and Mrs. Marie Goffin of Portland.

Friday evening guests at the home of Mrs. M. C. McKercher were Miss Josephine Bonu, Miss Alyce Bloom and Earl Hauke, all of Portland.

AFTER THE HONEYMOON



By Geoff Hayes