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Forest Grove, Or.
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County Clerk Edward C. Lucé
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County Assessor J. E. Carpenter
Forest Grove, Or.
County Treasurer W. W. Boscow
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County School Superintendent
O. B. Kraus, Hillsboro, Or.
Recorder of Conveyances
James H. Davis, North Plains, Or.
County Surveyor J. W. Barney
Hillsboro, Or.
Coroner F. J. Sewell
Hillsboro, Or.

MORE ABOUT THE HULETT'S
TRIP TO MICHIGAN
AND BACK

(Continued from last week.)
The sun got up right early at Terry—we don't know how early, but early enough so that it was high in the heavens when we got under way. After traveling about five hours we stopped at a CCC camp occupied by those boys who had been enlisted on that big reemployment program which is going to put everyone to work ultimately.

These boys, for they were little more, seemed a very fine bunch, mostly coming from North Dakota, we were informed. They came out and shared our lunch with us, and then supplied another gallon of coffee for us. They said that home cooking seemed a treat to them. It was Sunday, and we declined the invitation to stay to see it.

One thing that impressed us was an enormous fly trap they had made. It looked almost as big as a barrel and was practically full of the buzzing insects. Still there were plenty that had not succumbed to the lure of the trap.

On leaving the camp we were held up for a time again by a freight, 97 cars after we started to count and a number had passed before we started the count. And the hoboes, just flocks of them, on top, under on the brake rods, in the empties, just swarms of them, too many to count, some well-dressed, some right shabby and some in all stages of habilitation.

Another Indian reservation, the Bismarck Indian school, where we once were offered a position, then Mandan and the time changed to central standard time. Between Mandan and Bismarck we crossed the Missouri river on a bridge where in 1919 there had been a ferry, and such a time we had crossing then. We were westbound at that point and the river, usually low at the season when we approached it, had been swollen by rains and the road for half a mile was mud, mud, with passing made possible by cutting small trees and placing them in the track much as you see them used to keep the water from cutting the bank of a swiftly flowing stream. But now, pavement and a bridge; truly, the world of roadmaking has made remarkable strides in the past two decades.

At Bismarck we just skirted the town and a service station man charged us 10 cents for cashing a traveler's check, the only time such a trick was pulled on us all the time we were away.

Vast flocks of turkeys inhabited the roadside that afternoon. Where they market them is a mystery, though they are not so far from the twin cities and Chicago.

That day we made 363 miles and stopped at a camp on the banks of the James river at Jamestown, N. D. Some people from there live in this part. Probably the poorest cabins on the route so far were here; kerosene stove that smoked and blackened up our kettles; and did the women scold! It frosted a little that night, quite a little.

Before going to bed we scraped an acquaintance with the passengers of a car with a Michigan license and found that they came from Allagash and county, where an uncle of ours used to live and which we crossed several times during our stay in the Peninsular state. One of the men had been ranching at Glendive, in Montana. He reported conditions as terrible. But the fellow from Michigan also had a terrible story to tell. Everything was painted black, just as somber as could be, but they had a good car registered in the driver's name. From their talk they each owned considerable real estate and had little real cause for complaint, but still the times seemed to warrant a howl instead of a smile.

Monday, September 4, we got off to a late start, for a leaky tire was too soft to travel on and the garagemen were taking advantage of Labor day. While waiting, a west-bound car told us of a hailstorm the day before at Fargo, lightning and the attendant trimmings, and we missed it, much to the kids' dismay for they had heard of the phenomena and were anxious to visit the scene of one. They were satisfied in a short time.

The tire pumped up, we drove away. It had been bothering for a day or two, leaking slowly but not fast enough to warrant taking off for fear that the leak was so slow it could not be found.

Here we were in the Red River valley, the one famed in song and story. And real prairies, miles and miles of them, big fertile farms which looked prosperous enough. The clouds hung low and we were afraid of rain. It did sprinkle a little, but not much. While waiting again for a freight to cross the road a bystander reminded us that we had a flat tire. But most of the garages were shut up—Labor day.

(Continued on Column 4, this Page.)



First Recipes
for 1934
by Betty Barclay

Here are some suggestions for the New Year. Try them and you will be delighted I am sure. The parfait may be served either for dinner or as a tasty bite for evening guests—with the fruit cake and the egg nog. Egg nogs are popular for New Year's serving, and this one is a health drink with no day after effects.

And don't forget the vegetable hint. It is a valuable tip for the glorious year now starting.

Washington Prune Parfait
2 cups cooked prunes
1/4 cup sweetened condensed milk
1/2 pint whipping cream
2 oranges
12 candied cherries

Remove pits from prunes and cut into small pieces. Peel oranges, removing all white membrane, and cut oranges into small pieces. Cut eight cherries into small pieces, saving four to decorate ice cream. Whip cream. Combine prunes, oranges, cherries, and condensed milk, mix thoroughly, add whipped cream and mix again. Pour into refrigerator pan, decorate top with remaining sliced cherries, place in freezing unit and freeze 3 to 4 hrs.

New Year's Vegetables
Serve plenty of vegetables. They are excellent balancers. Of course, fancy vegetables are in order—and they should be cooked to perfection. Try using sugar as a seasoning to blend the other seasons—a trick of the continental chefs.

Brussels Sprouts Supreme
1 quart sprouts
5 tablespoons butter
2 tablespoons lemon juice
1 teaspoon chopped parsley
Salt and pepper
1 teaspoon sugar

Remove yellow and wilted leaves from sprouts. Soak in cold, salted water for one hour. Drain. Cook in boiling water, to which has been added salt and sugar, for twenty minutes or until tender. Drain the sprouts well. Melt butter, add other ingredients. Pour over sprouts.

Chocolate Fruit Cake
5 cups sifted cake flour
3 teaspoons combination baking powder
1/4 teaspoon soda
1/4 teaspoon salt
3 teaspoons cinnamon

1 teaspoon allspice
1 teaspoon mace
1/2 teaspoon nutmeg
3 pounds raisins, chopped
2 pounds currants
1/2 pound dates, seeded and sliced
1 pound citron, thinly sliced
3 teaspoons grated orange rind
1 1/2 teaspoons grated lemon rind
1 pound butter or shortening
1 pound brown sugar
12 eggs, well beaten
4 squares unsweetened chocolate, melted
1 cup molasses
1 cup tart jelly
1/2 cup orange juice
3 tablespoons lemon juice.

Sift flour once, measure, add baking powder, soda, salt, and spices, and sift together three times. Sift 1 cup of flour mixture over fruit and mix well. Combine orange and lemon rind with butter, creaming thoroughly; add sugar gradually, and cream well; add eggs and chocolate and blend; add molasses, jelly, and fruit juices. Add flour gradually, beating well after each addition; then add fruit. Turn into greased pans which have been lined with greased paper; bake in slow oven (250° F.) until wire cake tester comes out clean when inserted in center of cake. Bake in 8 1/4-inch tube pans 4 to 5 hours; in 7x3x2 1/2 inch loaf pans 3 to 4 hours; and in 5x2 1/2x2 1/2 loaf pans 2 1/2 to 3 hours. Makes about 12 1/2 pounds fruit cake.

Sprinkle 1/2 pound almonds, blanched and shredded, over tops of cakes before baking, if desired.
Lemon Egg-Nog

1 egg
2 tablespoons lemon juice
2 tablespoons sugar
Milk (fresh or evaporated)
Grated lemon rind

Beat egg yolk with lemon juice and 1 tablespoon of the sugar. Pour into a tall glass. Beat egg white very stiff with 1 tablespoon sugar. Fold three-fourths of egg white into egg yolk mixture. Add milk to almost fill glass. Stir well with a spoon. Top drink with remainder of beaten egg white. Grate a bit of lemon rind onto this. Serve at once. This may be made into an orange egg-nog by substituting 1/4 cup orange juice for the lemon juice.

(Continued from Column 1.)

Just before reaching the Red river a Standard Oil filling station was open and the attendant said he would fix our tire. We paid him for the tire and for five gallons of gas. The tire was all right from then on, after he had removed a tack sticking through it, but the pump from which the gas was to flow was one of those blind ones. The motor in the pump ran and the noise, new to me, who had been used to the visible pumps—well, I thought the gas ran in all right but the gauge on the tank did not move. I thought it was just stuck a little. That happens often.

Moorhead, then Minnesota, the "Land of 10,000 Lakes." And the lakes began to appear, lakes and lakes and more lakes, so many that you lose interest in them. We crossed the Red-fall river, almost two feet wide, at the bridge, but a river, nevertheless. The hills were green, the soil black, the wheat stubble yellow, then in the more broken country the sand was red.

Small lakes beside the road, the weather cool and windy, Holstein cattle graze in grassy valleys, a wonderfully rich agricultural country. Then Detroit lakes, big and blue, with streaks of shiny silver. The hills form a wonderful background for this popular summer resort and fishing ground. Then forest, real big trees and then—out of gas. Gee, way out there the speedometer and the map distance looked as though it was seven miles to the next town. Was the air blue!

BUYING WHOLESOME FOOD
IS DUTY OF HOUSEWIFE

Attention Should Be Given to Green Vegetables and Fruit in Diet

One of the most important duties of the housewife is the buying of food, and upon her intelligence in purchasing food may depend the health of the family. The planning of meals is an

every-day problem, says the weekly bulletin of the Oregon state board of health. One of the largest items in the family budget is food. Growing children and working men and women must have nourishing and health-giving foods. The thrifty housewife saves time, economizes wisely, and serves nutritious and appetizing meals. She plans her meals in the light of their effect on health and growth. Some foods build muscle and bone and repair wear and tear of daily living. Others give energy for work or play. Still others are necessary to provide minerals and vitamins without which sound health is impossible. The thrifty housewife knows that she must have at least two vegetables, some fruit, meat, fish, eggs, milk and fat in some form to make a wholesome diet.

Most diets lack enough green vegetables and fruit. One green leafy vegetable and one other should be eaten every day. As often as possible one should be eaten raw. For this purpose cabbage is obtainable always. Lettuce and celery in season are inexpensive. A sufficient variety of the green vegetables which have to be cooked, such as spinach, string beans, and others like carrots, beets and turnips are to be found in the market almost the year round. Fresh fruit in season gives an appetizing variety to the menu. Orange, tomato or cabbage juice should be served once a day. Vegetables and fruit juices are the chief sources of vitamins and minerals so necessary for health and physical development. Body building foods such as meat, fish, eggs or cheese should be served at least once a day. Eggs are a valuable source of body building foods. Milk is almost a complete food in itself. To meet the standard of good nutrition milk in some form should be served with every meal. Breads, cereals, macaroni, potatoes are used to produce energy for work and warmth. However, many people eat too much starchy and sweet food.

With the exercise of common sense and a knowledge of food values it will be possible for any family to provide a wholesome diet, provided it has a reasonable income. The real health diet is not expensive. It's the over-refined foods that are costly. Food costs can be greatly reduced without impairing efficiency.

We need good food. It is hard to overstate the necessity for clean, safe and nourishing food. The safety of food products depends on cleanliness in transportation and handling. In buying foods preference should be given to establishments that maintain high standards of cleanliness. Food must be prepared under proper conditions in order to assure its health-giving properties. Food that is not properly cared for may cause severe intestinal upsets. Food should be kept in clean, properly lighted and ventilated establishments where sanitary conditions can be maintained and the food protected against rats, insects, flies and dirt.

Only persons free from the germs of communicable disease should handle food products. Food handlers should be required to submit to regular examination to ascertain whether they should be permitted to engage in food handling.

The public should patronize only those food dealers who take steps to safeguard health by providing proper protection of food products.

GIRL RESERVES MAKE WREATHS

Twenty-five members of the high school Girl Reserves, under the leadership of their adviser, Mrs. Lynn Hughes, assisted by Mrs. F. E. Poisson, camp chairman, met in the domestic science rooms Friday evening to make holly wreaths, for which they had many orders. The proceeds from the sale of these wreaths will be used to send members to the Y. W. C. A. camp at Rock Creek, on the Clackamas river. A pot-luck dinner was served at 6:30. Mrs. I. R. Metzler and Mrs. Ed Warren also assisted with the work.



ANNOUNCING
NEW REDUCED GAS RATES
FOR HOUSEHEATING

The Portland Gas & Coke Company's application for a reduction in househeating rates in this area has been granted, effective November 20th. Gas rates for househeating in this city are now almost as low as rates in many cities having natural gas.

Here are some monthly comparisons of the old and NEW rates:

AMOUNT OF GAS USED	IF BILLED AT OLD RATE	NEW RATE	MONTHLY SAVING
10 thousand cu. ft.	\$ 6.43	\$ 5.22	\$1.21
20 thousand cu. ft.	11.80	8.55	3.25
30 thousand cu. ft.	17.17	11.87	5.30
40 thousand cu. ft.	22.53	15.20	7.33
50 thousand cu. ft.	27.90	18.52	9.38

Proportionate reductions on larger gas consumption.

This ideal fuel can now be enjoyed at a lower cost than ever before, with convenient, controlled heat for the cold winter days. Gas is clean, safe, healthful and uniform. It is instantly available 24 hours a day—every day.

Ask us to make a survey of your househeating problem. Our service engineers give cost estimates without charge. You are under no obligation for this service. We have some information about conversion gas burners—ask about them.



PORTLAND GAS & COKE COMPANY
BEAVERTON, OR.

World's Fair Bathing Beauties Play
With Children's Miniature Racing Cars



"Putt-putt!" went the gasoline motor of these tiny racers at A Century of Progress in Chicago and the fairest of the Fair, bathing beauties from a nearby beach, voted them to be the best fun on the grounds. So also did thousands of youngsters and grownups who gladly paid for the sport of sending the speedy little automobiles around the special track where crowds watched the races, day and night.

Of interest, and importance, too, is the fact that all these amateur Barney Oldfields owed their speed to the same kind of gas-engine that

is used in many thousands of household washing machines. They proved to be just as worthwhile in helping Fair-goers indulge their taste for fun and speed as in solving cleanliness problems in homes where electricity is not available for the weekly washday activities.

The observant and resourceful builder of the little speed-cars needed a motor that would not fail a speeding Fair patron three laps ahead of his adversaries, so he followed the example of many housewives, with the result that such happy scenes as the one shown here were enacted every day all summer.

AFTER THE HONEYMOON

By Geoff Hayes

