

FLASHES OF LIVE NEWS

When you want the news, read the Beaverton Review.

Mildred Yates visited Saturday and Sunday with Maxine Cady, at Oregon City.

Mrs. S. B. Lawrence was a luncheon guest of Mrs. E. C. Moore in Mt. Taber last Thursday.

The executive board of the P. T. A. met at the home of Mrs. W. H. Boswell Tuesday afternoon.

Miss Genevieve Carter was a New Year's guest of her school mate, Miss Jean Wilkins, of Portland.

Mr. and Mrs. J. W. Sprague were week-end guests at the home of Mr. and Mrs. Fred Olmstead in Portland.

Mr. and Mrs. George Morris and daughter Margaret of Dilley were guests at the John Frank home Monday.

Miss Dorothy Lewis left Monday to resume her studies at Monmouth, after spending the holidays at her home, at Aloha.

Mr. and Mrs. Rex Denney and little daughter were dinner guests at the home of Mr. and Mrs. T. B. Denney, Friday evening.

Naomi Smith, of Jacktown, visited for several days, the past week, with her uncle and aunt, Mr. and Mrs. J. E. Smith.

Mrs. Walter Westfall and son Glenn of Astoria spent several days the latter part of the week visiting at the J. W. Sprague home.

Mr. and Mrs. F. W. Livermore Jr., entertained on New Year's Eve their guests were Mr. and Mrs. I. R. Metzler, and Mr. and Mrs. Guy Carr.

Mrs. R. Schuler, who has been visiting at the home of her daughter, Mrs. W. H. Boswell, the past month, left Wednesday for her home in Medford.

Mr. and Mrs. Wm. Campbell, who spent the holidays at the home of Miss Margaret and Harold Peterson, left Sunday morning for Union, Oregon, where Mr.

Campbell will resume his work in the high school.

Mrs. Jim North of Tigard was a guest of Mrs. Blaser, Wednesday.

Mrs. E. A. MacLeod entertained a group of friends and relatives New Year's Eve. A pleasant evening and delicious refreshments were enjoyed by all.

Mr. and Mrs. John Junor entertained a number of their friends with a New Year's eve party at their home on Scholls Road. Their usual out-door Christmas tree adorned the lawn.

Mrs. L. Bellas of Los Angeles, with her daughter, Margaret Cunningham, and little grandson Billy Cunningham of Orenco were Sunday guests at the home of Mr. and Mrs. John Frank.

Mr. and Mrs. Rex Denney, and little daughter Sarelle, left for their home at Shasta, California, Saturday morning, after a ten days visit, with relatives and friends at Whitford and Garden Home.

The regular meeting of the Parent Teachers' Association will be held Monday evening, January 8, 1934, at 8:00 p.m. in the high school auditorium. There will be a good program and refreshments.

Miss Rhoda Shellenberger returned to Irrigon the latter part of the week to resume her teaching, and Paul Shellenberger returned to O. S. C. at Corvallis, after a two weeks' vacation at home.

Dr. and Mrs. F. L. Howard and Mrs. V. A. Wood attended the meeting of Portland Chapter No. 97, O.E.S., in Portland, Tuesday evening. The 1933 officers and their Matron, Mrs. Guy C. Jacobs, were the honor guests of the evening.

The ladies of the "500" club entertained with their husbands with a 6:00 o'clock dinner, Saturday evening, at the home of Mr. and Mrs. Guy McCormick, at Garden Home. The evening was spent in playing "500". Mrs. R. R. Summers held the high score for ladies, and Otto Erickson men's

high score.

Mr. and Mrs. Don McGinnis are parents of twin boys, born January 2.

Dr. C. E. Mason reports that Mrs. J. H. Hulett has improved sufficiently to go automobile riding.

Mr. and Mrs. Cecil Barnes have moved into the Stilt house on the highway, in the west part of town.

Mrs. L. D. Kerr and daughters Nancy Jean and Dorothy Ann, returned Sunday evening from a week's visit at Dallas.

Mr. and Mrs. W. R. VanKleeck daughter Cathryn were New Year's day guests at the Claude Anderson home in Portland.

Mrs. Florence Johnson returned from her farm home at Dilley, Tuesday, and is at home with her daughter, Mrs. L. L. Myers.

Miss Marie Ann Schaefer spent the holidays at her home in Marshfield, Ore. Miss Schaefer is a member of the high school faculty.

Allan Spriggle of Whitford spent several days during the holidays visiting with his uncle and aunt, Mr. and Mrs. Wm. Grant in Portland.

Mrs. M. C. McKercher spent Friday evening and Saturday visiting with the Misses Josephine Boner, and Alyce Bloom in Portland.

A marriage license has been issued in Vancouver to Newton B. Whitford of Hermiston, Ore., and Miss Clara M. Dallinger of Beaverton.

Mr. and Mrs. Geo. Thyng, Miss Rhoda Thyng, and Miss Jean Klein were guests at the home of Mr. and Mrs. Leland B. Shaw, Friday evening.

Mrs. Katherine Nutting and three children spent the holidays with relatives in Portland. Mrs. Nutting is the primary teacher in the Whitford school.

Virginia Mae, John and Peter Huson have recovered from their recent attack of whooping cough so that they are able to be back in school again.

New Year's day dinner guests at the home of Mrs. M. C. McKercher were Mr. and Mrs. G. A. Gilmore, Miss Elizabeth Gilmore, and Miss Josephine Boner.

Beaver Chapter No. 106, O.E.S., will hold the first meeting of the New Year, Wednesday evening, January 10. All those having served as officers in the past will be the guests of honor.

Mr. and Mrs. Geo. Thyng, daughter Rhoda, and Miss Jean Klein were New Year's eve guests at the home of Mr. and Mrs. Ira Crawford in Portland. Mrs. Crawford is a niece of Mr. Thyng.

Mrs. John Meuer was hostess Wednesday evening at her home on Cornell Road to members of St. Cecilia's choir. Several musical and vocal selections were rendered throughout the evening. A very amusing entertainment was given by two promising young comedians, Clifford Altishin, and John Lenz.

The Whitford Women's club met Wednesday with all members and one visitor present. Mrs. Ruby Johnson read an article, "Going to the Dogs". Mrs. E. G. Perkins had charge of an interesting stunt. Mrs. Irene Spriggle was the hostess. The next meeting will be held at the home of Mrs. B. F. Templeton at Progress.

Mr. and Mrs. Rex Denney and little daughter, Sarelle Beth, left Saturday afternoon for Ydalon, California, near Shasta City. They have been spending the Christmas holidays with Mrs. Denney's parents, Mr. and Mrs. Fred Sipe, at Garden Home. Mr. Denney was called back to his work sooner than he had expected.

DAIRY CONTROL PROGRAM IS PLANNED

Some kind of a dairy production control program is being developed by the Agricultural Adjustment Administration. No announcements have been made as to just what form this will take. Washington County dairy farmers should be interested in the following comment taken from the weekly News Digest issued by the A.A.A. at Washington.

"Good prices for dairy farmers must be based on achieving a proper balance between production and consumer demand," Secretary Wallace said in a statement issued December 21. It is the Secretary's position that the powers of the Government under the Agricultural Adjustment Act should be used to lift farm prices and not distributors' prices. The present issue in the dairy industry is whether a fair share of returns should go to the dairy farmers or whether a good deal of the cream of profits taken from producers and consumers should go to a few companies distributing milk. 'Good prices for dairy farmers must be based upon achieving a proper balance between production and consumer demand. If this balance is attained through a dairy production adjustment program, and is

not upset by unreasonable resale prices charged by distributors in milk sheds, farmers will get their fair share of returns to the industry. I am going to invite the dairy farmers of this country to join us in working out and carrying through a real dairy production adjustment program. We will fight to maintain reasonable fluid prices to farmers in the milk sheds. If, and when, such prices are supported by fair and reasonable prices to butter and cheese producers, prosperity will return to the whole dairy industry."

NEW MEMBERS TAKE OVER CITY GOVERNMENT

(Continued from Front Page)
ing members of the administration be extended to the retiring officers. The motion was carried enthusiastically.

The new officers are Mayor, A. E. Wilson; Recorder-Treasurer, Homer L. Wilson; Councilmen, H. M. Barnes, W. H. Boswell, G. P. Fordney, F. M. Livermore, L. L. Myers and Albert Rossi.

After passing a resolution to join the League of Oregon Cities again this year, the following committees were appointed and confirmed: charter, ordinances, and resolutions, Boswell; sidewalks, streets and drainage, Barnes; lights, Livermore; water, Fordney; finance, Myers and Livermore; civic improvements and publicity, Rossi; CWA work, Livermore, Rossi, and Barnes.

Other appointive officers were discussed at some length but no definite appointments were named though the new council requested the present water superintendent and police officers to remain until such time as their successors were appointed.

The council then adjourned on call.

KINTON GRANGE TO HOLD REG. MEETING

All grangers are invited to be present at the regular monthly meeting of Kinton Grange, to be held at the hall this Saturday in all-day session. The newly installed officers will take charge of the meeting. Dinner will be served at noon.

The lecture hour, from 1:30 to 2:30 in the afternoon is open to all. J. C. Leedy, manager of the co-operative turkey association of Oregon, will talk on "Turkey Raising." It is desired there be a large attendance.

The meeting will begin at 10:30 in the morning.

NEW YEAR'S EVE PARTY IS GIVEN

The Misses Marian Wilcox, Doris Lingman, Dorothy Lewis, Wilma Tuttle, Marjorie Jones, Noma Browne and the Messrs. Erwin Keehn, Samuel B. Lawrence, Jr., Donald Walker, Kenneth Smith, Harold Godfrey, and Benny McCue were New Year's eve guests at the R. B. Denney home, honoring Miss Noma Browne, and Miss Ruth Denney, who are entering the U. of O. Medical school, this week, and also to honor the birthdays of Miss Doris Lingman, Miss Noma Browne, and Bob Denney.

After music and games, the New Year was enthusiastically greeted. A buffet supper was served at midnight. The table was festive with three large birthday cakes and lighted tapers.

LOCAL PEOPLE SING AT VANCOUVER, WN.

Mr. and Mrs. H. M. Barnes, M. H. Metcalf, Harris Hansen, and Edwin Secour, director of the Bethel choir, participated in the presentation of the "Messiah" at the First Congregational church at Vancouver, Wn., Sunday afternoon. The chorus of 60 voices, made up of the choirs from the Congregational churches in Vancouver, Forest Grove, and Hillsboro, was under the direction of Mrs. Winnefred McNail Hopkins of Forest Grove.

BEAVERTON GRANGE WILL HAVE MEETING

Beaverton Grange will meet Saturday, January 13. The newly installed officers will preside. A New Year's program is being prepared for the lecture hour. The roll call will be a short summary of the life of a great figure in history, born in January.

NOTICE

Nurses of Washington County who are interested in a plan for employment are invited to attend a meeting to be held in County Nurse's office, Second floor, Court House, at 10:00 o'clock Saturday morning.

M. Dixon



Beaverton Rebekah Lodge No. 248 meets the first and third Tuesday evenings at 8 P.M. in the I.O.O.F. hall. Mrs. Sarah Chamberlain, secretary, and Mrs. Florence Drorbaugh, N. G.

REBEKAHS INSTALL THEIR NEW OFFICERS

At their regular meeting Tuesday evening, the Beaverton Rebekahs installed the following officers for the coming year: Marjorie Lewis, N. G.; Olga Bielman, V. G.; Anna May Rogers, Chaplain; Sarah Hardinn, Warden; Hazel Miller, Conductor; Cora Foster, L. S. N. G.; Amelia Isacson, L. S. V. G.; Helen Walker, R. S. V. G.; Alice Wheeler, I. G.; Hattie Taylor, O. G.

Anna May Rogers, District Deputy Pres., was installing officer, assisted by A. Denholm of Portland.

Mrs. Florence Drorbaugh was presented with a Past Grand pin, from the lodge.

Visitors from Hillsboro Rebekah lodge and Tigardville were present. Refreshments were served at a late hour.

DAPHNE CLUB ENTERTAIN HUSBANDS

The members of the Daphne Club entertained their husbands with a dinner at six o'clock, New Year's eve, at the home of Dr. and Mrs. F. L. Howard. A delightful feature of the entertainment was a beautifully decorated Christmas tree, and those present exchanged gifts. Cards completed the evening. V. A. Wood won the men's first prize; Mr. C. C. Ralph, consolation; Mrs. Schroeder, the ladies' first prize; and Mrs. Guy Jacobs, low.

MANY BABIES ARE BORN THIS WEEK

Old Man Stork started out working over time for the New Year. On January 1, a daughter was born to Mr. and Mrs. Ernest Hollingsworth. Tuesday morning, January 2, a ten-pound son was born to Mr. and Mrs. E. R. Helmcke, and a daughter to Mr. and Mrs. Leonard Dorian. Tuesday evening, twin boys were born to Mr. and Mrs. Donald McInnis.

Dr. Mason reports all mothers and babies as doing fine.

Buy your Crazy Crystals at Brown's Beaverton Pharmacy.—Adv.

You Can't: He Can

Fill your life page with all your best deeds and hold them up for God, your Maker, to pass on. "Filthy rags," says His Lord. "All our righteousness is as filthy rags." All your good deeds will not wipe out the stain of one least sin. You can't save yourself.

God does not expect you to save yourself. "Come unto me, and be ye saved, all the ends of the earth: for I am God and there is none else." Only He can save you.

God has done it all. "God proves His love toward us, in that while we were yet sinners Christ died for us."

There is a fountain, filled with blood, Drawn from Immanuel's veins; And sinners plunged beneath that flood Lose all their guilty stains.

Rev. George N. Taylor, Beaverton, Oregon. adv.

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BEAVER THEATER

Open Every Friday, Saturday, Sunday, and Monday At 7:00 P. M. All First Class Shows

Friday & Saturday
"SONG OF SONGS"
With MARLENE DEITRICH

Sunday and Monday
"STAGE MOTHER"

With Alice Brady, Maureen O'Sullivan and Franchot Tone

Country Store Every Saturday Night
Valuable Merchandise Given Away

Pies That Make Pleasant Surprises



PIE is always a welcome dessert—and doubly welcome with a luscious "surprise" filling. Serve one of these pies some day soon. Guests will ngle for another invitation to dinner and the family will give you three rousing cheers.

Santiago Chocolate Pudding

3 squares unsweetened chocolate
3 1/2 cups milk
1/2 cup sugar
1/2 cup sifted cake flour
1/2 teaspoon salt
1 egg or 2 egg yolks, slightly beaten
2 tablespoons butter
1 1/2 teaspoons vanilla
1 baked 9-inch pie shell
1/2 cup cream, whipped and sweetened

1/2 cup chopped raisins or dates
1/2 cup broken nut meats
Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour and salt; add small amount of chocolate mixture, stirring until smooth; return to double boiler and cook until thickened, stirring constantly. Then continue cooking 10 minutes, stirring occasionally. Add small amount of mixture to egg, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Remove from boiling water; add butter and vanilla. Cool slightly and turn into pie shell. Chill. Before serving, cover with sweetened whipped cream. Save raisins or dates and nuts have been added.

Vanity Fair Coconut Custard Pie

Pie crust
3 eggs, slightly beaten
1/2 teaspoon salt
1/2 cup sugar
3 cups milk, scalded
1 cup shredded coconut

Line pie plate with pastry, rolled to 1/4-inch thickness, allowing pastry to extend 1 inch beyond edge. Fit loosely on plate. Fold edge back to form standing rim and flute with fingers. Combine eggs, salt, and sugar; add milk gradually, then add coconut, and mix thoroughly. Pour into pie shell. Bake in hot oven (400° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer. Cool.

Peach Pie

1 package orange-flavored gelatin
1 1/2 cups warm peach juice and water
2 1/2 cups canned sliced peaches, drained
1 baked 9-inch pie shell
Dissolve gelatin in warm peach juice and water. Add peaches. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Serve with whipped cream.

Chocolate Crested Custard Pie

1/2 recipe Pie Crust
3 eggs, slightly beaten
1/2 teaspoon salt
1/2 cup sugar
3 cups milk, scalded
1 teaspoon vanilla
1 square unsweetened chocolate, melted

2 tablespoons hot water
2 tablespoons sugar
Line a deep 9-inch pie plate with pastry, rolled to 1/4-inch thickness. Combine eggs, salt, and sugar. Add milk, stirring constantly. Then add vanilla. Pour into pie shell. Bake in hot oven (400° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until knife inserted comes out clean.

Combine chocolate, water, and sugar, and blend. Pour over pie filling, place in slow oven (300° F.), and bake 7 to 10 minutes longer, or until chocolate is set. Cool.