

FROM OUR CORRESPONDENTS

Interesting Little Notes from the Surrounding Country as Told by Our Active Special Correspondents Weekly

KINTON

By Mrs. E. L. Cox

A number from here attended the cantata at Scholls church Sunday evening.

E. L. Cox attended an Odd Fellows convention in Beaverton last Thursday evening.

Mary Pomeroy and James Leonard of Scappoose were guests last Tuesday at the Robert Pomeroy home.

Mrs. W. R. Barnum and William Hudson of Hiteon attended the Easter exercises at the church Sunday morning.

Roy VanKleeck, son of Mrs. Louise VanKleeck, went to Shedd, Oregon, last Friday, where he will have employment.

Mr. and Mrs. Sam Gerig and family of Cornelius visited Sunday with Mrs. Gerig's sister, Mrs. August H. Dallmann.

A petition for electric lights to be installed in the homes around town was circulated last week, and most of the residents signed up.

Mr. and Mrs. Donald Brooks and son Glenn of Salem were weekend guests at the home of Mr. Brooks' sister, Mrs. Everett Wright.

Mr. and Mrs. Emery VanKleeck and family spent Sunday with Mrs. VanKleeck's brother and wife, Mr. and Mrs. William Thompson of Clackamas.

Mrs. Mary Kershaw, who resided here a number of years ago but is now living in Portland, spent last week among old friends and neighbors here.

Mrs. Mable Leachmann and son of Portland, who have been visiting her mother, Mrs. Louise Van Kleeck, returned to their home last Wednesday.

S. H. Pomeroy went to Molalla last Tuesday, where he visited for a few days at the home of Mr. and Mrs. John Steelman, returning home Thursday evening.

The grange H.E.C. club met at the hall last Tuesday with pot-luck dinner at noon. A special meeting of the club was held Friday afternoon. They are planning a bazaar for later in the season.

Thursday afternoon was "clean-up" day at the church, and some much needed work was accomplished. The Ladies' Aid are planning on setting out shrubs and beautifying the grounds in the near future.

Mrs. George Snider and daughters, Mrs. Ivy Flint and Mrs. Albert Saelens, returned home from Ione, Oregon, last Friday, where they were called to attend the funeral of Mrs. Sam Olden, mother-in-law of George Snider, Jr.

The Christian Endeavor society Sunday evening chose the following delegates and alternates to attend the Golden Jubilee state convention in Salem, April 19 to 22: Frank Richards, Clarence Bowne, Mary C. Hall and Emma Johnson. Mary Hall will lead next Sunday's meeting.

Mr. and Mrs. A. J. Hanson of Baker, Ore., have been guests the last two weeks of Mr. Hanson's sister, Mrs. H. J. Valentine. They left during the last week for Taft, Oregon to spend the summer. Mr. Hanson will enjoy a much needed rest after 32 years in the hardware business in Baker.

Guests during last week at the Henry J. Valentine home included: Mr. and Mrs. Page Gardner of Mountaineer, Mrs. C. Reimer of Hillsboro, Mrs. H. P. Hansen of Portland, Mr. and Mrs. A. E. Hansen and H. Wilbur of Eugene and Mr. and Mrs. R. C. Hallberg of Portland. Mrs. C. Hansen, mother of Mrs. Valentine, was celebrating her 83rd birthday during the week.

High School Notes

Everyone is on the alert for more news of the big Girl Reserve Carnival for April 27.

Names for the big affair have been turned in and are being judged by the faculty. The author of the winning name will receive several theatre tickets to one of the Portland theaters. Who will get the prize? Watch for the answer.

Wednesday all was excitement. Who will our class put up for queen candidate? The candidates, as they now stand, are: Margaret West, Betty Tollefson, Mary Jane Junor, Alda Lehman, Isabelle Wallis, Betty Alberts, Annabelle Benson and Alice Lundgren.

The queen and her attendants will be announced at the Student Body meeting, Friday. Watch next week's paper for the returns.

The heads of the committees of the Carnival have their work under way. Miss Burk is the General Manager, Isabelle Wallis program manager, June Pollard property manager, and Gertrude DesBrissay Business Manager.

Many booths are being planned.

Besides the queen and her court, another most important figure will be the Prime Minister. No one will know who he is to be except the faculty, who will select him. Next week's issue of this paper will hold more news about the carnival.

The sophomore class discussed the tennis tournament at a meeting. Sophomores registering for the tournament are: boys singles—Dick Goyt, George Hanson, Tom Harvy, Bob Engleke, Frank Emmons and Bob Whearty; girls singles—Doris Yarton, Betty Albert, Helen Cavanaugh, and Bernadine Balfie; mixed doubles—Dick Goyt and Betty Albert, Bob Engleke and Helen Cavanaugh, George Kline and Bernadine Balfie, and Frank Emmons and Doris Yarton.

Edward Janssen, president of the Freshman class, called the meeting to order. As Freshman girls are not able to belong to the Girl Reserve club, the class was granted the privilege of selecting its candidates from other classes. General discussion about the boys' baseball team, and the tennis tournament followed the nomination.

John Mason, Junior class president, called the meeting to order, and the minutes were read. A report was given by June Pollard concerning the typing contest. Neil Jackson was appointed chairman of the Junior tennis committee for the tournament. Readings were given by Harriet Knepper, Donna Broad, Markey Sayre, and Mildred Twohy.

The senior class have decided to have student speakers at the commencement exercises. Reverend H. G. Dickman will have charge of the baccalaureate services. Plans were made for the senior party to be given in the near future.

Student council members discussed many of the school problems at a meeting of the organization held March 28. President Jack Barron was in charge. Mildred Twohy, secretary, read the minutes.

There was much discussion concerning the contest in which each class will give a program at a student body meeting. Judges of the contest will be those members of the faculty who are not class advisors. The winning class will receive the school pennant. A motion was made and carried that only class talent be presented.

It was decided to secure cinders for the track.

An important question was that of purchasing a trophy case for the school.

The subject of fencing the football field was discussed but no definite action was taken, except for one plan which was suggested, but which must be approved by the student body if it is to be put into action. The members of the Council were in favor of fencing the football field.

A swimming party will be held Friday night, April 6, at the Portland Natatorium for Beaverton High students. Each student must bring his towel and suit.

A tennis tournament will be held next week for the students of the four classes. There will be boys' and girls' singles and mixed doubles.

HAZELDALE NEWS

By Mrs. Tom Miller

Ray Cary and J. Hendricks of Skamania, Wash., are visiting in Hazeldale this week.

Mrs. A. Slater of Rosedale died Sunday night at her home after an illness of two weeks.

Mrs. Frank Salee returned home Wednesday after spending the winter in southern California.

The Cooper Mt. School is holding a basket social and program at the school house Friday night, April 6.

Mrs. J. B. Thornton and children were visitors Sunday of Mr. and Mrs. Tom Miller. Mr. and Mrs. J. Gassner and daughter Marjorie also called.

Dinner guests of Mr. and Mrs. E. W. Livermore Sunday were Mrs. W. Livermore and baby daughter of Arlington, Ore., and Mr. and Mrs. Wes Bany.

ALOHA

Mrs. J. L. Foster is quite seriously ill at her home at Reedville.

Miss Doris Lingman was home from Monmouth for the Spring vacation.

Mr. and Mrs. Walter Wilcox of Mosier were guests over Easter of friends at Reedville, visiting their daughter, Miss Marian, and Mrs. Anna Lingman and Mrs. J. H. Neal.

D. A. Spears and family of Los Angeles have been visiting for ten

Old-Fashioned Is New-Fashioned

Now, In Clothes, Furniture, Cookery. Antiques—real ones—have always been sought after by collectors and decorators but now it's not only the old but the merely old of Grandmother's day that has become fashionable. What was old-fashioned has now become new-fashioned.

Hats look like the nineties, details of frocks look like something out of Godey by Currier and Ives, and even out in Hollywood a famous movie-couple have done the living room in their expensive home in the period of grandmother's day—tidies, whatnots, gilded cuspidor and all!

The old-fashioned foods too should be in for a revival and since some of the oldest are the best—why not? Grandmother's recipes may have been changed a little to insure success and take advantage of the new discoveries in food, but the old-fashioned remains. Cook them in your shining enamel stove, test with thermometer and serve on black glass—the old-fashioned flavor will cling 'round them still, if the recipe is right.

Some of the finest cakes grandmother made have been forgotten in the rush for new recipes. Who remembers jam cake, potato cake, apple sauce cake? If you don't or if you do, make yourself one.

Mrs. Wheeler's Apple Sauce Cake

2 cups flour
1 teasp. soda
1 teasp. cinnamon
1/2 teasp. cloves
1/2 teasp. salt
1/2 pkgs. dates
1/2 cup shortening
1 cup sugar
1 egg
1 cup hot, thick apple sauce
Mix and sift the dry ingredients. Slice the dates and mix through the dry ingredients with the finger tips. Cream the shortening; add the sugar slowly. Add the beaten egg, then the dry ingredients and the apple sauce which has been strained, alternately. Pour into a cake pan which has been lined with paper, or well oiled and dusted with flour. Bake in a moderate oven (350° F.) for 40 min.

Granny's Marble Cake

4 tbsps. butter
2 cups cake flour
1/4 teasp. salt
1 egg
1 teasp. vanilla
2 1/2 tbsps. baking powder
1 cup sugar
1/2 cup milk
1 sq. chocolate
Red fruit coloring
Place butter in a mixing bowl; set in warm place to soften (it may be melted, but should not be hot) while preparing the pans and measuring other ingredients. Sift the flour, sugar, salt, and baking powder into the bowl with butter. Add remaining ingredients. Beat vigorously until smooth. Divide batter into three equal parts, putting each in separate bowl. Melt chocolate and add to batter in one bowl; to second batter add fruit (or vegetable) coloring to make a delicate pink; leave third batter plain. Place in baking tin alternating spoonfuls of plain, pink and chocolate batters. Bake in moderate oven (325-350° F.) 45 to 60 min.

Old-Time Filled Cookies

1 1/2 cups flour
1 1/2 tbsps. baking powder
1/2 cup fat
1/2 cup sugar
1 egg yolk
1/2 teasp. vanilla
2 tbsps. milk
Sift the flour and baking powder together. Cream the fat; stir in sugar gradually; stir in unbeaten egg yolk and the vanilla. Stir in about 1/4 of the flour; stir in the milk, then the remainder of the flour. Pack the mixture firmly in buttered cartons or shape dough into rolls about 2 inches in diameter, wrap in heavy waxed paper, twisting the ends. Chill molded dough thoroughly until very hard. While mixture is chilling, prepare filling:
1-3 cup dates (sliced)
1-3 cup raisins
1-3 cup figs, sliced
1 tbsp. white corn syrup
1 tbsp. butter
2 tbsps. orange or lemon juice
1/4 cup chopped nuts
Put all ingredients except nuts in a saucepan; stir over low heat until thick paste is formed; cool, stir in nuts. Cut chilled dough in thin slices. Place a level teaspoonful of filling in the center of each slice; cover with second slice; press

days at the home of his parents, Mr. and Mrs. Wm. Durham. Mrs. Durham has been rather indisposed with flu for several days, but is now improving.

Mr. and Mrs. J. H. Neal have received news that their son-in-law, Frank Kuany, a prominent stockman of Harney county, has been taken to the Valley View hospital at Burns. He was stricken with spotted fever while on the trail to deliver a band of ewes for shipment. The delay in getting him to a hospital was unfortunate.



The Cook's Nook

edges together firmly with finger tips; prick top slice with a fork to allow steam and air to escape. With a spatula lift cookies on to oiled baking sheet. Bake on top shelf in moderate oven (375° F.) 10 mins.

The Easiest Way Is the Best Way

"Sure, the easiest way is the best way," a friend's sweet old housekeeper used frequently to remark. The saying is not always strictly true, of course, but isn't it remarkable how often it is a fact that the easiest way of doing a task is the most efficient?

For example, it is certainly easier and more efficient to soak cooking pans until they can be easily washed out, rather than to scrub and scour and scrape the stubborn things. And when I say soak, I mean fill them with water clear to the top, rather than to pour a meager cupful in the bottom of the pan.

The easy way in cooking is frequently the best way, too, particularly when the cook is also mother and wife and housekeeper and hostess and companion for a strenuous family. Try the following effort-saving ideas in your cooking and see if you don't agree.

Bake Your Bacon

Cooking bacon for a few or for several persons, is easy if, instead, of using a frying pan and tending it constantly, you spread the slices in a flat baking pan (it does no harm to have the slices overlap somewhat) and bake the bacon in a hot oven (450° F.) until done just the way you like it. Pour off the excess fat once or twice if you wish. Drain bacon on absorbent paper as usual before serving. This method of cookery keeps the bacon from curling obstreperously, and cooks it beautifully to just the state of crispness you desire.

Rolling Pins In Stockings

Does your rolling pin wear a stocking, and your molding board a canvas cover? I hope so, for these articles of wearing apparel are in very good style, and practical, too. The idea is to buy a piece of medium weight white canvas or duck the size of your molding board, and a pair of smallest size baby's white cotton stockings, not too deeply ribbed. Cut off the feet of the stockings, and wash and iron these and the canvas before using.

When you make pastry or biscuits or anything else that requires kneading or rolling or patting out, stretch the canvas tightly over the board, anchoring it with thumb tacks at the corners. (If you use an enamel-topped table for the purpose, simply dampen the underside of the canvas at each corner, and it will stay in place.) Slip one stocking leg over the rolling pin, and just it and the canvas lightly with flour. Then proceed as usual. You will find that much less flour than usual is required, which means of course that the finished product will be more tender than when a great deal of flour must be used to keep the dough from sticking.

When you finish the task, simply fold the cloth flour-side-in, roll it around the rolling pin (leave the stocking on), and put away until the next time it is needed. The cloth will need washing only occasionally, for it works better when it has become fairly well saturated with flour.

A trousseau for rolling pin and board would be a clever gift for a bride's kitchen shelves, wouldn't it? But be sure to tell her how it works!

Quick-As-a-Wink Cake Icing

The simplest sort of cake, fresh from the home kitchen oven a few short hours before dinner, looks and tastes festive enough for a party if it is frosted thus, in the wink of an eye:

Spread the layers with blackberry or apple or any other kind of jelly, sprinkle with cocoanut, put layers together, and serve in thick slices with coffee for dessert.

In Making Pies—

In making berry pie, sift 1 to 2 tablespoonfuls of flour with 1 cupful of sugar, and mix with berries before putting into pie shell. Bake unfilled shells for cream pies, etc., in a hot oven (450 degrees) until nicely browned. For double crust pies, with fruit filling, bake at 450 degrees for 40 minutes; for a single crust pie with custard, pumpkin or similar filling, bake at 450 degrees for 10 minutes, then reduce to 325 degrees to finish (about 30 minutes).

If shell is to be baked without filling, prick dough with fork to prevent airholes forming.

MAN'S HEART STOPPED, STOMACH GAS CAUSE

W. L. Adams was bloated so with gas that his heart often missed beats after eating. Advertiser told him of all gas, and now he eats anything and feels fine. Brown's Beaverton Pharmacy.

CHURCH ANNOUNCEMENTS



Methodist Church

Geo. F. Gordon, Minister

Sermon subject for Sunday at 11:00 o'clock will be, "Three Essentials of a Vital Religion".

Sunday school at 10:00 o'clock.

All are cordially invited.

Church of the Nazarene

Rev. Willard P. Anderson, Pastor

Sunday school, 9:45 a.m. Morning worship, 11:00 a.m. N.Y.P.S., devotional, 6:30 p.m. Evening service 7:30 p.m. Wednesday prayer and praise, 7:50 p.m. You will enjoy the liberty in worship and the friendly spirit of our services. All are welcome.

KINTON CHURCH

Rev. W. E. Simpson, Pastor

The pastor, Rev. W. E. Simpson, preached a sermon on Easter at the church Sunday morning to a good-sized audience. A number of out-of-town people were present from Salem, Cornelius, Hiteon and Portland.

The following Easter program given by members of the school was greatly enjoyed: song by all; recitations, Beulah Paterson, Marilee Pomeroy, Roberta Pomeroy, Donna Metzentine, Paul Paterson, and Mary Cathryn Hall; song, young ladies' class; recitations, Ruth Wright, Neidra Miller and William Wright; song, Marilee Pomeroy; vocal duet, Robert A. Pomeroy and Freddy Boyles; song, "Live Wire" class; song by all. The accompanists were Madge Pomeroy and Marjorie Vandermost.

Congregational Church

Charles F. Clarke, Pastor

Our Easter music was so unusually fine that the choir has been asked to repeat some of the outstanding parts next Sunday, they have consented to do so. Do not fail to hear them. Services at 11:00 a.m. and 7:30 p.m. with sermons by the pastor each time. At the morning service there will be reception of members. Bible school at 9:45, Christian Endeavor at 6:30 p.m. Wednesday the boys and girls will have their study and handwork class at 7:30 and at 8:00 o'clock the adults will meet for the final

study of Prof. Taylor's "Christianity and Industry in America". The summing up and the suggested way out of your difficulties should be very interesting. You will be glad to attend this meeting even if you have not had the previous outlines.

Church of Christ

G. W. Springer, minister

In the Bible reading contest held during our evangelistic meeting, the group whose names begin with the letters from A to R lost, and are therefore going to entertain the winning S to Z group. The time for this evening of entertainment has been set for Friday, April 13, at the church. This meeting will also be a reception for the new members who came into the church during the meeting. This will also take the place of our regular fellowship meeting. Friends and visitors are welcome and are invited to attend.

Next Sunday morning Mr. Springer will speak on the topic, "Attaining the Stature of Christ". The topic for the evening service will be, "Things Written for our Admonition." The time of the evening service will be seven-thirty o'clock.

Have your prescriptions filled at Brown's Beaverton Pharmacy. adv

ANNOUNCEMENT

The management of the Ritz theatre at Beaverton announces the opening Sunday, Monday, Tuesday, April 8, 9, 10 with Will Rogers and Zasu Pitts in "Mr. Skitch". Admission, 10 and 15 cents, always. p-19



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