

Local Happenings

Jim Frank of Reedville visited at the John Frank home Sunday.

Mr. and Mrs. Kenneth Denney and children visited at Washougal, Wn., Sunday.

Mrs. James A. Lathrop entertained twelve guests at a bridge luncheon, Friday.

Mrs. A. G. Rohr has accepted a position in the commissary of the U. S. Forestry Department.

Mrs. Cora Hodgson and Joe O'Neil of Portland were Sunday guests at the Geo. Blasser home.

Mr. and Mrs. E. G. Perkins were guests of Mr. and Mrs. Gordon Parker of Portland on Monday evening.

Carl Mapes returned to Salem Monday morning after a short visit with his parents, Mr. and Mrs. Steve Mapes.

Mr. and Mrs. H. M. Barnes, and Mr. and Mrs. R. C. Doty left Tuesday for a two day fishing trip at Bend, Ore.

Mr. and Mrs. H. A. Comer and son John spent Sunday at their summer home on the Lewis river in Washington.

Mr. and Mrs. Herbert Waite attended a birthday party given in honor of Mr. and Mrs. B. Fellows in Portland, Tuesday evening.

Mrs. Louise Carter and Miss Genevieve Carter visited at the home of Mr. and Mrs. E. G. Perkins on Lake road, Thursday.

Miss Julia Hoover, who is attending the State University at Mos-

cow, Idaho, visited at the Dayton Hoover home during her vacation.

Mr. and Mrs. John Kirby and children, Patricia and Richard, visited over the week-end with Mrs. Kirby's mother at Sheridan, Ore.

Mr. and Mrs. Fred Olmstead of Portland were over night guests at the J. W. Sprague home Tuesday evening.

Mrs. Emmett L. Moody of Rockaway was a week end guest at the home of Mr. and Mrs. S. B. Lawrence.

R. R. Summers and I. R. Metzler went fishing over the week end at Three Rivers and report a fine catch.

The Misses Jean and Helen Posson left Friday evening for California. The rest of the family will follow later, to make their home there.

Mrs. J. W. Sprague attended the piano recital given by Miss Lucile McGee of Orenco at the Multnomah hotel in Portland, Saturday evening.

Mrs. Louise Carter and daughter Miss Genevieve Carter, were guests of Mrs. B. K. Denney and Mr. and Mrs. Elmer Perkins, Thursday evening.

Mr. and Mrs. Al Jansen and two sons, Faye Evans, and Francis Livermore went on a fishing trip to Junction City, Saturday and returned with a good catch.

Mr. and Mrs. E. Schiffer of Pendleton, Ore., are visiting at the home of their son and daughter

in law, Mr. and Mrs. Carl D. Schiffer in Berthold's Addition.

Miss Helen Cowgill of the O.S.C. Extension Service and her mother, Mrs. W. C. Cowgill, both of Corvallis, spent the week-end at the W. J. Crane home on Route 3.

Mrs. F. W. Livermore, Sr., Mrs. Ivy Syverson, Miss Florence Syverson, all of Huber, and Will Weston of Portland, were guests at the F. W. Livermore Jr. home Sunday.

Mr. and Mrs. V. A. Woods, Mr. and Mrs. Guy Jacobs, Mr. and Mrs. C. C. Ralph and Mr. and Mrs. Chas. Rudberg enjoyed a trip to Nelscott and other coast resorts, Sunday.

Curtis Johnson sailed from Portland, April 4, as deck engineer on the S.S. New York. He will visit Yokohama, Hong Kong, Shanghai, and Manila. He is the son of Mr. and Mrs. N. P. Johnson.

Mrs. R. R. Summers entertained the "500" club with a luncheon and cards at the Campbell Court, Friday. Mrs. F. H. Schoene was an additional guest. Mrs. Otto Erickson held the high score.

Miss Juliette Carter entertained the Tuesday bridge club with a luncheon at the Meier & Frank tea room Tuesday. Mrs. G. G. McCormick was a guest of the club and Mrs. W. C. McKell held the high score.

Dr. and Mrs. Boyd Sprague returned Wednesday from a few days trip to Condon, Ore., where Dr. Sprague has made arrangements to locate. They will leave Saturday to make their home there permanently.

Mrs. L. D. Shellenberger, Mrs. M. C. McKecher, Mrs. W. R. Van Kleeck and Miss Juliette Carter attended the Congregational Ladies board meeting and luncheon at the First Congregational church of Portland Tuesday.

Were there but one picture in life that you might behold, let it be this one! Sunday, Monday and Tuesday at the Ritz this city will echo with thunderous applause for a picture born not for just today but for eternity, "Little Women".

Mrs. M. H. Metcalf entertained with a luncheon at her home on Tuesday of last week in honor of Miss Hazel Haines who is leaving soon for her home in Franklin, Nebraska, after a year's visit at the home of her aunt, Mrs. Myrtle Haines.

Mr. and Mrs. Rex Denney and Fred Sipe, who has been with his son-in-law and daughter since February, came up from Mt Shasta, Calif., Saturday morning. Mr. Denney returned Sunday morning but Mrs. Denney and little daughter Sarella will remain for an indefinite visit with her parents, Mr. and Mrs. Fred Sipe of Garden Home.

Tillamook—Ducks are reported flying in by the thousands and grazing off the tideland pastures of Tillamook county, covering from 20 to 30 acres per farm in some cases. County Agent C. H. Bergstrom recently took this matter up with the state game warden, and efforts are being made to obtain assistance from the federal department in controlling this damage.

Worry Lifted

With this year's gathering, a total of 100,000 have made their way to Keswick, Eng., to learn the secret.

To the Victorious Life Conferences in America the hungry ones have also come. All grew out of this annual parent meet at Keswick where a Church of England rector, years ago, brought a group together to hear how he had learned the secret.

The worrying, defeated Christian comes away renewed. Two things he learns: first to surrender all. His meanness, sins, worries, bad habits, his talents, abilities, natural gifts—all given over to Christ. He now has nothing he can call his own.

With it all in Christ's hands, you step out counting on Christ to prove Himself. He now has His day. He can now go ahead through you. He can now live out through you.

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you His Christ-life. One great Keswick text:—I have been crucified with Christ, nevertheless I live; yet not I, but Christ liveth in me; and the life which I now live in the flesh I live by leaning all my weight on the Son of God who loved me and gave Himself for me.

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

WHERE TO GO

CARD PARTY AND DANCE at Cedar Mill Grange Hall Saturday, April 14 Admission: adults, 25c; children, 10c Greenwald's Orchestra

CARD PARTY

The Daughters of Union Veterans of the Civil War are sponsoring a card party Saturday evening April 21, at the Beaverton Community hall. Good prizes and refreshments. Admission, 25c.

Beaverton Rebekah Lodge No. 248 meets the first and third Tuesday evenings at 8 P. M. in the L.O.O.F. hall. Mrs. Sarah Chamberlain, secretary, and Mrs. Marjorie Lewis, N. G. p-11

FARMERS! Sell your poultry, eggs, farm products and flowers in the world's finest market. **Portland Public Market** Farm Stalls 25c-30c per day Call or Write PORTLAND PUBLIC MARKET 800 S. W. Front Ave., Portland, Ore.

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AT THE RITZ Friday and Saturday, April 13 and 14, Zane Grey's "Thundering Herd", also Popeye cartoon in "Sock O'Bye Baby", and news. Sunday, Monday, Tuesday, April 15, 16, 17, "Little Women" and Selected Shorts. You'll know a new sensation in entertainment when you see "Little Women" on the screen. You'll live and love its wholesome romance, its laughter, its thrills. We know that you'll find it as delightful as Louisa M. Alcott's inspired novel, from which RKO-Radio made the photoplay, with Katharine Hepburn as Jo, Joan Bennett as Amy, Frances Dee as Meg, and Jean Parker as Beth. adv

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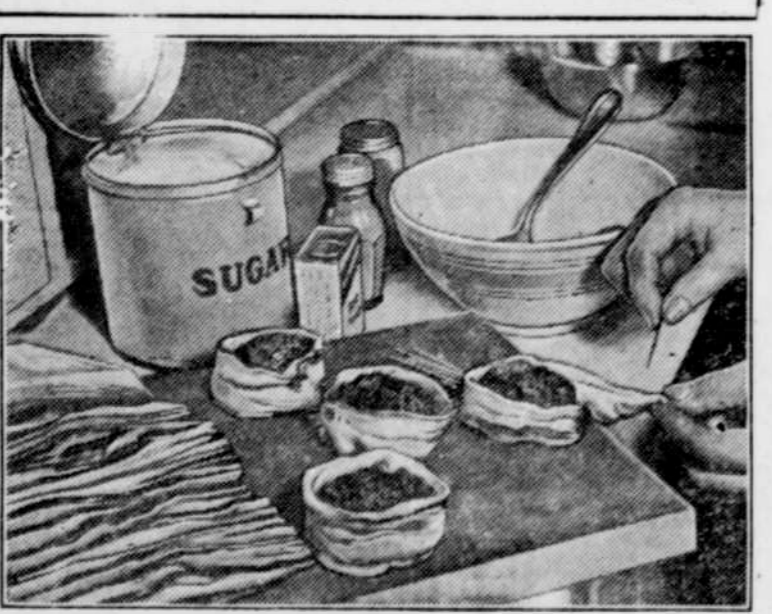
Picture Shows Russia Could Learn Much From Housewives of Our Land



What actually is going on in Soviet Russia? Visitors to that much-discussed land come away with various reports, based on their prejudices and what they hope to accomplish with their stories. It is practically impossible to determine whether the country is a heaven on earth, or something a great deal worse or something in between. But cameras do not lie. This photograph tells a story far more convincing than word-of-mouth reports. This Russian woman is washing as her ancestors have done for ages and ages. Look at the "wash-tub," like a huge chopping bowl, hewed from a block of wood. See the crude firepot. Notice the baby's "cradle"

is practically the same as the wash-tub. How much progress is this? No family in the United States has washing arrangements so crude. This woman could not comprehend the electrical or gas-engine washing machine millions of us own. She would not know how to run one, would not even know what it was for. Furthermore, she would not be able to imagine a land of such wellbeing that practically any family has the means to buy and use such washers as already are installed in 9,000,000 electrified homes, and half of all our farm homes. Her own life is so humble that an American washer, as low-priced as they are, would be an unattainable luxury to her.

Mock Filet Mignon for Economy



In these days, when less expensive meat dishes are sometimes a necessity, one nevertheless wishes to preserve the attractiveness of the main course. For instance, hamburger steak, which contains the rich body-building properties of an expensive tenderloin, can be a dignified and delightful part of the menu. In the role of mock filet mignon, it is quite a different proposition from the plain meat ball, both in looks and in flavor. In preparing meals, especially the cheaper cuts which require more careful seasoning to make them tasty, good cooks find sugar as useful as salt and pepper in bringing out the full meat flavor. It is

used in this recipe and heightens the mingled savor of beef and bacon.
Mock Filet Mignon
Mix 1 1/2 pounds of finely ground chuck or rump steak with one tablespoon ground suet, one teaspoon of salt, one teaspoon of sugar, 1/2 teaspoon of pepper and paprika to taste. Mix well; make into flat cakes one inch thick; twist a thin slice of bacon around each cake and fasten with a toothpick. Broil or pan broil 15 to 20 minutes. As the meat cooks, the bacon strips shrink and fit snugly around the cake, looking very much like the membrane which surrounds a real filet.

Afternoon Tea Is Energizer Declares Lita Gray Chaplin



Makes Own Sugar Cookies For Her Two Boys When Home
By Mabel Love

SOME folks have the domestic streak so clearly defined within them that tramping across the country, doing three a day in vaudeville can't seem to overshadow it and the old lure of the kitchen crops out at the most unexpected moments. Such a person is Lita Gray Chaplin, former wife of the internationally famous comedian, who is now touring the east and middle west as the headliner in a vaudeville skit which is really nothing more than an excuse to introduce this charming little lady to the theater-going public. We were talking about the theater in Miss Chaplin's dressing room when suddenly the conversation switched to children or perhaps I should say to the two most important children in her life—the two little Chaplins. "I got so lonesome without them," she said wistfully, "but it would be selfish of me to bring them along on such a tour as this. They are now in school in California and are both good students. Why they can speak French like little natives." "But," Miss Chaplin continued, "I am never really happy when I am far away from them. I worry about their health and what they are getting to eat because I know just

how much the right kind of food means to a growing child. "At home we always have a little afternoon tea—of course, they don't have tea—just a sweetened drink and some cookies. I join them with some real tea and here's a little trick which housewives should know about. "I was experimenting one day and took a lump of sugar and dipped it in lemon juice, then dropped it in the tea. It's really a novel way to have both lemon and sugar for of course we should not omit the sugar because of its energy value and the fact that it is nature's greatest fuel food. "That's why I always have cookies for the children at our afternoon teas. Children even more than grown ups need energy foods because of the strenuous way they go about everything." After that little lecture there was only one thing left for this interviewer to do and that was ask for the recipe for the cookies. Here it is:
Lita's Sugar Cookies
1/2 cupful shorten- 1 teaspoonful baking ing powder
1 cupful sugar 1/2 teaspoonful salt
2 eggs, beaten 1 teaspoonful flavor- ing extract or spice
1 1/2 cupfuls pastry flour
Cream sugar and shortening and add eggs, beating mixture thoroughly. Sift together dry ingredients and add to mixture with flavoring extract. Form into a roll, chill and slice. Use 2 1/2 tablespoonfuls less flour for drop cookies. Bake on greased baking sheet in hot oven of 425° F., for about eight minutes.

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