

KINTON

By Mrs. E. L. Cox

The 4-H calf club met Friday evening at the home of Chester Robinson.

The farmers around here who have sheep had them sheared last week by Mr. Lorenz of Hillsboro.

Mr. and Mrs. Blagg of Portland were guests last Tuesday at the home of Mr. and Mrs. W. C. Hall.

J. T. VandHorn went to California last Tuesday, where he will make visits in different parts of the state.

The onion growers in this community have had crews of men busy during the past week weeding their onion fields.

Mr. and Mrs. Warren Wilson spent last Tuesday with Mrs. Wilson's sister, Mrs. Roberta Grant of Portland, who is quite ill.

The school board of Kinton school held a meeting at the school house Thursday evening and talked over school matters for the coming year.

Julius Wedeking was the first in this community to get Youngberries on the market, selling nearly a crate to a Hillsboro dealer Saturday.

J. J. VanKleek had a load of lumber arrive the last of the week and will make some extensive repairs to the south side of his barn.

Mr. and Mrs. Rene Meltebeke and family of Hillsboro were visitors Sunday at the home of Mrs. Meltebeke's mother, Mrs. Lovina Wedeking.

Mr. and Mrs. W. L. VanHorn and family of Portland spent Sunday at the home of Mr. VanHorn's parents, Mr. and Mrs. J. T. VanHorn.

Regular meeting of the Kinton Ladies' Aid society will be held Tuesday afternoon at the home of its vice president, Mrs. Everett Wright, Cooper mountain.

Mrs. Mable Leachman and son Clyde of Portland have been visiting at the home of Mrs. Leachman's mother, Mrs. Louise VanKleek, during the past week.

Mr. and Mrs. E. L. Cox entertained a few friends at their home Saturday evening in honor of Mr. Cox's birthday. Ice cream and cake were served during the evening by Mrs. Cox.

While hauling wood Saturday,

Melvin Vandermost hurt one of his legs quite badly, when the side board slipped and let part of the load on him. He was badly bruised, but no bones broken.

Miss Mableanna Gembella who spent a few days last week with her aunt, Mrs. Floyd Williams of Clackamas, returned to the home of her grand-parents, Mr. and Mrs. Harry A. Richards, Friday evening.

Mr. and Mrs. S. J. G. Young of Portland and Mr. and Mrs. Luther Tabor and children, Marjorie and Earl of Klamath Falls were Sunday callers at the home of Mr. and Mrs. Robert Pomeroy.

Mr. and Mrs. J. H. Aten and son and daughter attended the picnic held Sunday at the McMinville golf and country club in Mc Minnville, given under the auspices of the American Legion and Auxiliary.

Josephine Hattrem of Washougal, Wash., was a visitor Saturday at the home of Mr. and Mrs. J. J. VanKleek. On her return, she was accompanied by Miss Helen VanKleek, who spent the week end with her.

Glenn Pringle, Lloyd Anicker, Eugene VanKleek, Raymond Hemrich, will attend the 4-H summer school held at Corvallis at an early date, as members of the Kinton calf club, whose leader is Leland Flint.

Many of the mothers and others interested in the school were present at the closing of school last Monday with a picnic at the school house. A basket dinner was served at noon and all enjoyed a fine time visiting.

Wilbert Anderson, son of Rev. Anderson of Beaverton, has been visiting at the home of Mr. and Mrs. Warren Wilson during the past week or so. Carrol Parrott, also of Beaverton, was a guest during the week.

Mr. and Mrs. Earl C. Bell spent last Sunday in Portland where they were guests of Mrs. Bell's parents, Mr. and Mrs. R. A. Williams. Their son, Paul, returned home with them after making his grand-parents a short visit.

Mrs. Louise VanKleek, Clifford VanKleek, Roy VanKleek and Mrs. Mable Leachman and son went to Portland Sunday. Mrs. Leachman and son remained in Portland, as she resides there, the others returning Sunday evening.

Mrs. R. A. Williams and daughter Mrs. A. J. Brooks of Portland were guests Friday of Mrs. Williams daughter, Mrs. Inez Bell. The afternoon was spent at the home of Mrs. Madge Pomeroy, attending the Ladies' Aid silver tea.

Mr. and Mrs. Robert Pomeroy and daughters spent Sunday at the home of Mrs. Pomeroy's parents, Mr. and Mrs. S. C. Sparks of Portland. Mrs. Sparks was observing her 72nd birthday and a family dinner was served for a large gathering.

The annual meeting of the tax payers of this school district will be held at school house on the evening of Monday, June 18, at which time a new member will be elected on the board, and a clerk. The present board of directors of the school, are as follows: J. J. VanKleek, J. H. Aten, and Everett D. Wright. The clerk is Inez Bell.

The following from here attended B. H. S. this year: Frank Richards, Amy Anicker, Ivan Bierly, Anos Bierly, Lois Bierly, Lloyd Anicker, Elva Miller, Raymond Hemrich, Robert Richards, Thomas Lowne, Mary Cathryn Hall, Mableanna Gembella, Emma Johnson. Ivan Bierly took a post-graduate course. Frank Richards was a graduate from this year's class.

TEACHERS' EXAMINATIONS
Notice is hereby given that the County School Superintendent of Washington County, Oregon, will hold the regular examination of applicants for state teachers' certificates at office of County School Superintendent in Hillsboro, Oregon as follows: Commencing Wednesday, June 13, 1934 at 9:00 o'clock A. M. and continuing until Friday, June 15th, 1934 at 4:00 o'clock P. M.

Wednesday Forenoon—U. S. History, Writing (Penmanship), Geometry, Botany.

Wednesday Afternoon—Physiology, Reading, Composition, General History.

Thursday Forenoon—Arithmetic, History of Education, Psychology.

Thursday Afternoon—Grammar, Geography, American Literature, Physics.

Friday Forenoon—Theory and Practice, Orthography (Spelling), Physical Geography, English Literature.

Friday Afternoon—School Law, Algebra, Geology, Civil Government, Bookkeeping.

O. B. Kraus, County School Superintendent, Washington County, Oregon. adv c27-28



Food for the Youngest Generation

What to feed the youngest generation, the one that's just coming along! There are menus and recipes aplenty for the adults but there never can be help enough for those future presidents and presidentesses! They "just will grow up", those prides and joys, and while you may mourn the fact publicly, you want them to grow—normally and happily and healthfully.

Naturally, to do that, they must be provided with the materials necessary to growth. They must have sufficient food containing the necessary constituents for building up the body and this food must be in such form that it can be assimilated without overtaxing the delicate digestive apparatus.

The daily dietary of the growing child should include: 1 1/2 pints to 1 quart milk daily, in some form; a green vegetable; fruit or fruit juices; meat, fish or eggs; bread; butter; and cereal; these make up the basis of the diet. The more active your "jewels" the greater their energy needs, and this extra energy in addition to the basal diet is best found in the form of dextrose. Dextrose is the fundamental sugar, the kind found in nature, probably the most quickly assimilable form of carbohydrate. Of course, all sugar gives energy, but the "invert" sugars, dextrose, are the quick-energy foods most readily absorbed.

Dextrose is found present in nature in some of our fruits and foods. Extra and concentrated amounts may be added to the child's dietary right in the food he eats—a couple of tablespoons of corn syrup in his glass of milk, since corn syrup is largely dextrose; in the puddings and desserts he would get normally; and even on the fruit or breakfast cereal.

The following recipes, developed for the generation of "hollow legs and blooming cheeks" will help you—and help the youngest ones too.

Chocolate Mountains

(Blanc Mange; for More Milk in the Daily Menu)
1 cup milk
1 cup milk
2 tbsps. cornstarch
1 1/2 tbsps. cocoa
2 tbsps. dark corn syrup
1/4 tsp. vanilla

Scald syrup with 1/2 cup milk. Mix cornstarch, cocoa and cold milk to smooth paste; add slowly to hot milk, stirring constantly until mixture is thick and smooth. Cover and cook 20 minutes over hot water. Pour into cups and chill. Serve with plain cream or soft custard.

Cinnamon Cocoa

2 tps. cocoa
1/4 cup water
Few grains cinnamon
2/3 cup rich milk
1 tsp. white corn syrup
Few grains salt

Cook cocoa, salt, cinnamon, syrup and water together until smooth and thick. Add milk and heat thoroughly. Serve. For a "fancy touch" add a marshmallow while cocoa is still hot, let it melt and serve.

Baked Pears

Canned pears, drained from juice
White corn syrup
Cornflakes

Roll pears in cornflakes and place buttered baking dish. Pour in a little syrup and bake in moderate oven until fruit is tender and delicately brown. Serve hot with a sauce made from the pear juice, slightly thickened and flavored as desired. These are properly a luncheon dessert but are sometimes served, in the adult menu, as a meat accompaniment with spices added.

Caramel Tapioca

1 1/2 tbsps. granulated tapioca
2 to 4 tbsps maple corn syrup
1/4 tsp. vanilla
1 tsp. salad oil
Few grains salt
1 cup milk

Scald milk; add tapioca. Cook

over hot water until tapioca is clear. Add syrup, salt and oil. Remove from fire; add vanilla. Serve warm or cold with top milk or plain cream. Pitted dates or raisins added to this will improve the flavor.

Willie: "I'm expecting to have a toy train to play with next Easter."

Johnny: "You don't mean you'll get a toy train for an Easter present, do you?"

Willie: "No; I mean by that time my Dad will probably be through playing with the one he bought me for Christmas."

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 - Frees you from costly repairs
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