

Country Correspondence

KINTON

By Mrs. E. L. Cox

The 4-H cooking club held their meeting Friday afternoon at the home of Miss Elva Miller.

Harry A. Richards visited last week with his brother at Taft, returning home the first of the week.

Mr. and Mrs. Robert Pomeroy and three daughters spent Sunday with Mr. and Mrs. John Steelman of Molalla.

S. H. Pomeroy has been laid up during the past week with an attack of lumbago. He is improving at this writing.

Miss Mableanna Gembella spent a few days last week visiting with friends in The Dalles, returning home last Friday evening.

The 4-H club held a very pleasant meeting last Monday evening at the home of one of its members, James Richards.

Mr. and Mrs. Fred Anicker and daughter, Mrs. Beatrice Hensley and son of Troutdale, visited with relatives and friends in Idaho, a few days last week.

Grangers do not want to forget about Pomona grange to be held with Beaverton grange Wednesday in all day session, July 25. Quite a crowd from Kinton will attend.

Mr. and Mrs. Wayne VanKleeck and family visited at the home of Mrs. VanKleeck's sister, Mr. and Mrs. Jo Hines of Lebanon, last week, returning home the last of the week.

Summer assembly of the Oregon conference of Evangelical churches of the state, will convene at Jennings Lodge, July 25 to August 3. Kinton church will be represented part of the time.

Mrs. Bertha Shaver and family were calling on friends around town last Wednesday. Mrs. Shaver was one of the teachers of Kinton school about two years ago. She is now living in Beaverton.

Mr. and Mrs. George Snider and daughter Miss Eunice Snider spent the past week stopping at various resorts along the coast. Mr. and Mrs. William Jackson were at the Snider home during their absence.

Roy VanKleeck, Carl VanKleeck,

George Godfrey, and Frank Richards were in an automobile accident near the grange hall Saturday evening. They were all badly shaken up and bruised and the car badly damaged.

Mr. and Mrs. L. P. Dunn and children of Portland were among the visitors at the home of Mr. and Mrs. Robert Pomeroy, during the past week. Marshall Dunn spent the week at the home of his aunt, Mrs. Pomeroy.

The following were guests during the past week at the home of Mr. and Mrs. H. J. Valentine; Mr. and Mrs. A. Hansen of Nelscott, Miss Margaret Sasa of Rickland, Oregon, and Mrs. C. Hansen of Nelscott, Mrs. Valentine's mother.

O. L. Dawson of Hermiston, Ore., visited at the home of his sister, Mrs. George Snider, last week. Mr. and Mrs. Snider's grand-son, Harold Snider of Ione, has been visiting at the Snider home and at the home of Mr. and Mrs. Leland Flint, during the past three weeks.

Mrs. August H. Dallmann and son Albert Dallmann, Mr. and Mrs. Jake Faix, Mr. and Mrs. Sam Gerig of Cornelius, Mrs. Norse Olsen of Fairvale, Mrs. Winifred Weibel of Orenco, visited at the home of Mrs. Dallmann's daughter, Mrs. Lydia Obrist, of Gresham, one day last week.

Mr. and Mrs. Floyd Bierly and Mr. and Mrs. E. L. Cox attended the joint installation of the Rebekah lodges of Wilsonville, Tigard, and Scholls, at Tigard, last Wednesday evening. Mrs. Bierly was installed as Outside guardian of Tigard lodge, Mrs. Cox as R.S.V.G. and E. L. Cox as chaplain of the Scholls lodge.

BARNES DISTRICT

Paul Mead spent the week-end with his parents Mr. and Mrs. Frank I. Mead of Portland.

Mrs. Mary Perst had the ill luck recently to drop a large block of oak wood on her left foot, smashing one toe severely.

The Walters threshing machine and crew have been operating in this neighborhood during the last week. Harvest here is nearly a month earlier this year than it

The Cook's Nook

Successful Meals Start With Style
A good beginning is half the battle. Cervantes first said that, and thereby coined a phrase which hostesses might well use for a dinner-slogan. The first course may not be half the dinner, but it will go far toward starting it off in fine fettle.

Tossers and palate-ticklers which rouse the "sleeping dogs" of appetite have become an almost indispensable part of the main meal of the day. Even people who dine out like to serve an appetizer at home, for it allows the hostess to "break bread" with her guests even if she later takes them to a restaurant. Last, but not least, an appetizer breaks the ice as nothing else can do!

If your dinner has many courses the appetizer should be the merest suggestion of food—a tiny canape or the simplest of cocktails. If your meal is simple, the beginning will be a regular course of the meal and may be more filling—hors d'oeuvres, soup, or a neartier fruit cup.

When the appetizer is served in the living room before dinner is announced it is better to have a collection of "finger foods". If it is to be served in the dining room, it may be in place when the guests go in. Since much attention has already been given to the tiny canapes and finger foods, we give some suggestions for those to be served at table.

Scandinavian Style Relishes

On each individual serving plate, assemble: two slices smoked salmon, four slices cucumbers (which have been previously put in French dressing until pickled), two radish "roses", an olive, slice of pickled beet or hard-cooked egg. Lay a salty cracker on plate.

Fruit Wheel

Arrange a slice of canned pineapple on each serving plate. Arrange a circle of banana slices (which have been let stand in the juice from the can of pineapple for a few minutes and drained) around outside edge of each slice of pineapple. In center of pineapple put dates (sliced) or a whole date stuffed with a salted almond. Grapefruit, pineapple, orange or lemon juice may be used to marinate bananas.

Hot Pimiento Canapes

1 can pimientos
1/2 teaspoon salt
Cayenne pepper
1 lb. American cheese
Flour
Split the pimientos (a 7-ounce can yields six large ones) and drain. Sprinkle under surface with salt and cayenne. Place rectangles of the cheese lengthwise on pimiento and roll up. Skewer with toothpicks, roll in flour and saute in hot fat for 3 minutes (or until cheese melts and flour browns). Serves 12.

Liquid Cocktails

The "juices" are popular first courses, tomato juice being closely seconded by grapefruit juice. Grapefruit juice served cold with

(Cont'd from Editorial page)

We wonder what the modern flapper would do if confronted with the task of spinning, weaving, and sewing the clothes for a family of six or seven, or even for her own dainty self, to say nothing of slaving for the modern hero, her Sir Galahad! Yet grandmother and even the mother of many of those now living did just that and milked and made butter and cheese in her ample spare time. Is it any wonder that my grandmothers died young?

Father did not live at home much after his mother died until he was able to work. He always gave us children to believe that his father was none too fond of hard labor. His boys made the living for the family for the most part, if we are to believe the reports. He lived with his grandfather Bonner, whose daughter, a half sister to my paternal grandmother, we children knew as Aunt Polly, and who lived just across the road from the birthplace of all of my sisters excepting the two older who were born before the family moved to Michigan to stay.

About the time that my father went home to live with his father my grandfather took it into his head that he would study for the ministry. He was going to preach the gospel as set forth by the Universalist church. He attended school and studied in Ogdensburg,

usually is.

Mr. R. Nelson, who lives with the Johnson family, has been seriously ill since last Tuesday. Monday afternoon he was moved to a Portland hospital. He is under the care of Dr. C. E. Mason.

Sunday guests at the Berst home were Mrs. Cora Shreve and Ruth Shreve of Elmonica, and Mr. and Mrs. Walter Burke, Della, Mae, Viola, Pearl, Frances, and Betty Lou Burke of Scholls, and Nellie Burke of Cooper Mountain.

a sprig of mint makes the first course an easy matter. For the children or for a breakfast first course, orange juice poured over sliced ripe bananas makes a splendid beginning!

Mushroom Soup

1 tsp. onion
3 tbsps. fat
2 cups mushrooms
2 tbsps. cornstarch
1 tsp. salt
Pepper
2 cups milk
2 cups mushroom stock
Whipped cream
Cook the onion (chopped) in hot fat for one minute. Slice mushrooms tops fine, add, and cook 3 minutes. Sprinkle with cornstarch and seasoning, stir until well blended. Add milk and stock and stir until mixture has boiled 3 minutes. The stock is made by cooking the stems in water. The mushroom caps are used for the soup itself. Serve with whipped cream on top each plate or cup of soup.

Crab Meat Cocktail

2 cups crabmeat
1 cup diced celery
California Dressing
Parsley
Mix shredded crabmeat with celery and dressing. Pile in small glasses and garnish with parsley. To make California Dressing, mix: 1/4 cup malt vinegar, 1 cup salad oil, 1 cup sugar, 1/2 cup catsup, 1/2 teaspoon salt and 1 teaspoon Worcestershire sauce. Beat until thick. Use only enough of the dressing to moisten and combine crabmeat and celery.

Cocoanut Fruit Cup

Mix together: 12 dates (quartered), 2 bananas (cubed and marinated in orange juice) and 2 oranges cubed. Put in tall stemmed glasses, sprinkle top generously with shredded cocoanut and top with marshmallow cherries.

a thriving city on the St. Lawrence river just across from Prescott, Canada. Nothing ever came of this attempt at securing an education late in life excepting possibly a love for argument. He was like Goldsmith's schoolmaster who even though vanquished he could argue still.

Father and mother were married in 1863. It sort of pains me to reflect of what may have been the motive for the marriage at that time. In 1917 there were those who took the marriage vows because there was a probability that the married men would not be called to go to the front to carry the colors where the Government demanded that some carry them.

Anyway, it was no shotgun wedding for both families were none too well pleased with the match. Like many a young couple they married in hopes that they might be able to wrest a living from society, that probably two could meet the problems of life better than one could solve them. Mother never told us children much of her home life. Her step-mother and she were not too congenial, though she lived at home with her father until she married excepting such times as she "worked out" on neighboring farms and dairies.

Like many a modern youth, father thought it would be convenient to take his wife back to her home while he sought employment in other places. His advances to his father-in-law were not met with much encouragement and the feud, if the feeling engendered at the time can be called by such a name, lasted as long as my maternal grandfather lived. However, after the old gentleman had been picked up in the field where he had evidently been killed by lightning while endeavoring to garner a few scattering grains that had been left by the reaper, father visited the old home in York state, and made the acquaintance of a large number of Mother's family, half-brothers, half-sisters, uncles, aunts, cousins, etc.

The great west, perhaps they thought of it as The Golden West, lured and father journeyed with his wife to Illinois where in 1865 their oldest child, Arvilla, was born.

But father had hunted big game in the "North Woods" as the great forests of the Catskills were known locally, and had been reared where timber was plentiful. He who had been trained to swing an axe, to chop as few in his or any other generation could, was lost in the vast prairies such as covered the vicinity of De Kalb, Illinois, where they landed and the young couple grew home sick and went back to St. Lawrence county little knowing what they would do.

Probably they were glad to forget the struggles of those early years, no home, no friendly relatives, for father's father's people were scattered to the four winds. Having come from New England and having lost both parents while young, the other Hulets were not to be found among northeastern York state and if they were they had no place for themselves, to say nothing of a struggling young benedict with his frail wife.

Indeed a short memory is a valuable asset at times for what

A Princess in the Kitchen

By Mabel Love

THE operatic stage has probably never known a more colorful personality than Mary McCormic, former Princess Mdivani, yet in spite of the busy and exciting life she has led, there remains a curiously domestic side to the character of this famous prima donna.

For instance, Miss McCormic likes to cook, and with this goes a natural liking for good food—also a fondness for foreign cooking, along with her high esteem for the traditional American dishes.

On the Continent, she points out, eating has really become an art, and Europeans attach the proper importance to the extra touches that arouse the enthusiasm of the connoisseur of food.

"In Europe," she says, "wine sauces are largely used to enhance the flavor of meats and fowl. A duck, for instance, bathed in sherry wine sauce, with a few raisins added for special flavor, and a fruit compote, preferably of apricots, gains immeasurably in flavor and in appeal."

"There is no reason why we, too, cannot enjoy these delicate touches for which the French are so famous. Champagne sauce, served with roast ham, was a popular dish in America before prohibition, and there is every reason to believe it will return to favor."

"The ham was sugar glazed during the baking, and the sauce was made from the liquid that formed in the pan, and then, at the very last moment, champagne was added. Bring on the ham, and with it, by all means, the garlic, in the form of a fruit compote, without



Mary McCormic, former Princess Mdivani, and famed opera prima donna, prepares a dish fit for a prince or king, in her own kitchen.

which no meat dish is really complete. Here is the recipe which I always use in my home:

Fruit Compote

"Cover dried apricots with cold water. Soak overnight. In the morning bring to a boil and cook slowly until tender. Strain and add a cup of sugar to a cup of fruit. Add one tablespoonful of cinnamon and half teaspoonful of cloves to each quart of pulp. Simmer slowly until thick."

"This will keep indefinitely if stored in sealed jars, and is really delightful served with roast beef, pork, fowl or even with fish."

could it get them to remember and pass on the story of the vicissitudes of those early struggles. But the Golden West beckoned them again and after the birth of their second child they left for Michigan. (To be Continued Next Week)

Real Estate Transfers

John E. Parsons et ux to Bert L. Davis et ux, 5 acres Sood Acres, Sec. 12, T2S R1W.

Charles A. Lamkin et ux to Donald T. Temple et al, E 1/4 of Sec 4 of T20, T2N R2W.

United States Nat'l Bk of Portland to Edna H. Cameron, 31.79 acres Sec. 14 and 45 T1S R1W.

Isabella M. Walker to Edna M. Cameron et vir, Part Secs 14 and 15, T1S R1W.

C. F. Neipert to Rose Guba, Part lot 279, Johnson Est. Add. Beaverton-Reedville.

Peter Klinker to Mary Infanger, Lots 43 and 44, Fanno Creek Acres. Albert L. Boswell to Mrs. Lena E. Boswell, Tract 3 and 26, Brogden Acres.

Robert Isler et ux to Fred Berger, Sr., Lots 14, 15 and 17, Greenberg Heights.

J. B. Gilsdorf et ux to C. J. Stickney, Lot 242, Johnson Est. Add., Beaverton-Reedville.

Marcia E. Pike to Ernest R. Johnson et ux, 5 1/2 acres, Sec. 17 T1S R1W.

An old timer is one who can remember when about all the abbreviations he had to know were B.V.D. and R.F.D.

Diner—Here, waiter, I've found a hook and eye in this chicken salad. How do you explain that?
Waiter—It's part of the dressing, sah.

Separated

The break was final, complete, eternal so far as the anguish they suffered was concerned.

Heaven was still; angel songs were hushed. Down below, earth caught heaven's gloom; there was darkness over the land.

Your and my sinning had brought it all about. He who knew no sin had become sin for us. In that hour when all the villainess of all men was poured in upon Him, the Father and the Son were separated; our sins a wall between them.

When Jesus Christ had suffered the pains of hell for you and me, and was restored to His glory again, there was still the mark your sins gave Him. "I beheld a Lamb, as it had been slain," said the Apostle John, when the veil was drawn back, and he glimpsed Him in the Glory Land.

When this little mote of dust, the earth, has vanished, heaven will still hold the mark your sin gave Him—His pierced side, the nail prints in His hand.

Yes, "Christ died for our sins." Before you sleep to-night kneel down and tell God you take Him as your Saviour; with prayer and Bible now put first to learn how to love, trust and obey Him.

George N. Taylor, Beaverton, Ore.

SUMMONS BY PUBLICATION
In the Justice Court of the State of Oregon, for Washington County, State of Oregon.

Associated Credit Service, a Corporation, Plaintiff, vs. Effie Olson, Defendant.

To Effie Olson, the above named Defendant:

IN THE NAME OF THE STATE OF OREGON, you are hereby required to appear and answer the complaint filed against you in the above entitled action within four weeks from the date of the first publication of this summons; to-wit: four weeks from July 12th,

Chocolate Works Wonders With Simple Desserts



As a help in planning daily desserts, chocolate has long been a boon to housewives. To such simple desserts as steamed or cottage pudding, tapioca or custard, chocolate brings a new appeal. And, for good measure, chocolate also adds considerable food value to these desserts—an important consideration when winter winds blow.

Steamed Chocolate Pudding

2 cups sifted cake flour
2 teaspoons double-action baking powder
1/4 teaspoon soda
1/4 teaspoon salt
1 cup butter or other shortening
1 egg, well beaten
3 squares unsweetened chocolate, melted
1 1/2 cups milk
Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg and chocolate, beating until smooth. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Turn into greased mold, cover, and steam 2 hours. Serve hot with hard sauce. Garnish with whipped cream, if desired. Serves 10.

Baked Chocolate Custard

2 squares unsweetened chocolate
4 cups milk

4 eggs, slightly beaten
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine eggs, sugar, and salt; add chocolate mixture gradually, stirring until sugar is dissolved. Add vanilla and pour into custard cups. Place in pan of hot water and bake in slow oven (325° F.) 1 hour, or until knife inserted comes out clean. (Water in pan should not reach boiling temperature.) Chill. Unmold and serve with cream, if desired. Serves 8.

Chocolate Rice Pudding

1 square unsweetened chocolate, cut in pieces
3 cups milk
4 tablespoons rice
1/2 cup sugar
1/4 teaspoon salt
1/2 teaspoon vanilla
Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Add rice gradually, then add sugar and salt, and cook 1 1/2 to 2 hours longer, or until rice is soft, stirring occasionally. Cool; add vanilla. Chill. Serve garnished with fruit, or with plain or whipped cream. Serves 4.