

Country Correspondence

Hazeldale Items

By Mrs. Tom Miller

Hazeldale school opened with an enrollment of 46 children.

Mr. and Mrs. Al Jelderks entertained friends from Salem, Sunday.

Mrs. Alvin Mally is staying this week with her mother, Mrs. John Heard. Mr. Mally is deer hunting in eastern Oregon.

Jack Powers was painfully injured at his home last week. He had the first two fingers of his left hand cut off in the corn chopper.

Ray Cary is visiting this week with his sister, Mrs. Raymond Heard. Mr. Cary is working at Clear Lake, Wash., and will return there next week.

The shower given for Mrs. Sam Steele was well attended. Twenty four were present. A nice lunch was served late in the afternoon. Mrs. Steele received many beautiful gifts.

Mrs. E. W. Livermore visited with her son and daughter in law at their home in Arlington, Ore., for several days. On her return, she brought her little grand daughter home with her for a visit.

Mr. and Mrs. W. P. Brooks, Mrs. Mary McInerney and Mrs. W. A. Jones visited Sunday in Portland at the home of Mr. and Mrs. John Black, Jr. The Blacks lived in Hazeldale for several years, and recently moved to south east Portland where they have a chicken ranch.

ALOHA

Mrs. H. C. Sivard, Cor.

Miss Freda Rasmussen, who has been quite ill is improving.

Mr. and Mrs. L. E. Klatt visited friends in Sandy last Saturday.

Mrs. Joe Bush has returned from a few days visit at Camas, Wash.

Halbert Rydman is undergoing treatment for asthma in Portland.

Mrs. Joe Bush spent Sunday and Monday in Camas, visiting relatives.

Walter Klatt left Saturday on the Edward Luckenbach, bound for New York City.

Mr. and Mrs. E. C. Lange spent several days last week visiting his mother, Mrs. Joe Bush.

Dick Young, formerly of Aloha, was married to Miss Sarah Rowels of Woodburn, Ore., September 15.

Miss Jeanne Sivard was an over night guest at the home of Verna Rowton in Hillsboro, Thursday night.

Mrs. Hulda Rydman entertained a group of relatives at a dinner party at her home Sunday, the occasion being her birthday.

Mrs. Ruby Young, accompanied by Miss Juanita Johnson, who had just returned from a visit with

KINTON

By Mrs. E. L. Cox

Ivan Bierly, who is attending O. S. C., spent the week end with his parents, Mr. and Mrs. Floyd Bierly.

Frank Richards has been employed during the past week or so at the home of his sister, Mrs. Graf of North Plains.

Many of the farmers around town have been doing their plowing since the rain of a few days ago, but still find it very dry.

Mr. and Mrs. Walter VanKleeck of Beaverton were visitors last Friday at the home of Mr. VanKleeck's brother, Mr. and Mrs. J. J. Van Kleeck.

Mr. and Mrs. Donald Brooks and family of Salem, spent the week end with Mr. Brooks' sister, Mrs. Everett D. Wright, Cooper mountain.

Mr. and Mrs. Warren Wilson have rented their farm for a while to Mr. and Mrs. Oscar Lierman of Beaverton, who took possession last Monday.

Carroll Parrott of Beaverton, who was a guest of his grand-parents, Mr. and Mrs. Warren Wilson for nearly two weeks, returned to his home, last Tuesday.

Regular monthly meeting of Kinton grange will be held at the hall this Saturday in all day session. Pot-luck dinner at noon. All grangers are welcome to attend.

Mrs. Lilly M. Bierly returned last Monday from a few days visit with her daughter Mrs. Ethel McCormick, who is making her home in Hillsboro, for the winter.

Mrs. Ethel McCormick daughter Blanche and son Virgil McCormick, who are spending the school year in Hillsboro, were Sunday guests of Mrs. McCormick's mother, Mrs. Lilly M. Bierly.

Melvin Vandermort, Edwin Richards, George Richards, Harry and Alford Richards were among some of the young folk of this community who went on a hunting trip the last of the week to eastern Oregon, where they tried their luck at bringing down a deer.

Mr. and Mrs. Francis Cortney of Seattle, Wash., were visitors at the home of Mr. and Mrs. W. C. Hall last week. They were on the way home from a trip to Tennessee. Mrs. Myrtle Thomas of Portland was also a guest for a few days at the Hall home last week.

WHAT THEY SAY

"The practical necessities of life relentlessly press us all toward further progress."—Edsel Ford.

her mother in Birmingham, Ala., Frank R. Johnston, and Art Ball of the Labor Temple in Portland, visited friends in Aloha, Monday.

Over The Glowing Coals



By BETTY BARCLAY

OUTDOOR meals are meals to be remembered when prepared by experienced campers. Somehow, those glowing embers have a magic power to blend the flavors of common foods into a whole that enraptures.

Ham and eggs, bacon and eggs, steak, fried fish, mud-roasted potatoes—all common yet all delicious. Then there is that delicacy roasted on a long pointed green stick of wood. The scouts thread over the stick alternate small slices of meat, potato and onion and call it Turkish Kabob. Southern chefs, elaborating a bit upon the outdoor dish, serve it inside as City Chicken. Adult campers often make this camper's delight in the open from small pieces of sausage, lamb or tender steak, tomato and onion slices or anything available that will toast and blend. Thread alternate slices on a fork or pointed stick, turn and toast over glowing coals (no flame or smoke) until the meat browns—then hold farther away for slower cooking until done. It's a dish fit for a King.

In the hamper have a cold vacuum jug of well-sweetened lemonade, fruit punch or iced tea. You

can not always be sure of the quality of water at camp or picnic sites. Such beverages will quench your thirst, and the quick-energy value of the sugar used as a sweetener is just what you want for a strenuous day in the open.

Take sweet cakes too—the kind that will stand rough usage, such as hermits, or sour milk cake. Remember that sweet foods and beverages are fine for immediate fatigue relief after long hikes or drives. Here is a recipe for outdoor hermits that I am sure will please. A hermit and a glass of lemonade or fruit punch will come in handy if the camp cook seems a bit slow with that outdoor meal.

Outdoor Hermits

3 cups flour
1 cup sugar
2 teaspoons baking powder.
Pinch of salt
½ cup shortening
½ cup seedless raisins
½ teaspoon cinnamon
½ teaspoon nutmeg

Sift flour, sugar, baking powder and salt together; add other ingredients. Then add enough water to make a paste. Roll out on board, cut with biscuit cutter and bake 15 minutes.

The Cook's Nook

Foods Writer Reveals Five Recipes Which Caused Fierce Arguments

Pity the poor cookery columnist who would please everybody, for there is no accounting for tastes! Let the morning mail bring praise for "the most delicious salad I ever ate", the afternoon delivery is apt to deposit a caustic letter from a belligerent soul who wants to know "who ever told you that oranges and onion make a good salad; the idea!"

Methods can be perfected, recipes can be tested, and directions rendered fool-proof. But there has as yet (pazing Mr. Scientist!) been no device invented for telling whether the resulting dish will be the palate of every Mary, Jane and Ellen who pops it on the table.

All the bewildered foods writer can do, then, is to make the recipes technically perfect and dietetically correct, to choose the dishes the majority enjoy and to trust to the destiny that shapes our ends. And small comfort it is to mumble "what is one man's meat is another man's poison!"

As proof of the infinite variety which exists in human tastes, five recipes which have been the subject of much controversy are given here. Comments on these dishes have run up and down the scale from "superb flavor" to "funny-tasting." Reading the recipes is not sufficient judging basis, for some combinations will surprise you!

If you are a timid soul, do not try them, for you may like them and you may not. The one recommendation a cautious writer permits is "many people do like them!"

Arabian Nights Sauce

1 cup very strong coffee infusion
1 cup strained honey
½ cup peanut butter
12 marshmallows
2 tbsps. butter
1 cup chopped dates
½ tsp. salt
½ tsp. cloves
½ tsp. cinnamon
1 tsp. vanilla

Put all ingredients, except marshmallows in top of double boiler. Mix very thoroughly and when the mixture is hot, stir in marshmallows cut in small pieces. Remove from fire when they are melted, and serve either hot or cold over ice cream, puddings or plain boiled rice. Sufficient for 5-6 portions.

Fried Bananas and Onions

2 tbsps. butter
1 cup shredded onion
½ tsp. salt
2 bananas

Use Spanish or Bermuda onions for this, not the small white ones. You may use the partially ripe or green-tipped bananas since the cooking makes them as completely delectable as the fully ripe ones. Cut bananas in half lengthwise, then again crosswise. Melt the butter, add onion and cook covered a few minutes until onions soften a little. Then roll bananas in lemon juice and place on onions. Sift on a little salt. Cook slowly until onions begin to brown and banana becomes rather soft and transparent; then turn over and allow to brown on other side. Serve hot with roast pork.

Codfish Canadian

1 lb. dried salt codfish
¼ cup butter
1/3 cup chopped onions
1/3 cup lemon juice

Yawn and The World Yawns With You



LOOK at the baby in this picture. You yawned didn't you? Why? Simply because one good yawn deserves another. Or if you prefer to be psychological, it's a reflex action.

At any rate, when the baby in this picture made his debut on a car card in New York's crowded subways in behalf of a well-known 99.44 per cent pure soap, it was remarked in an equally well-known newspaper column that everyone who looked at the baby yawned. And if you don't care to take the columnist's word for it, try it on your friends.

2 tbsps. heavy cream
1 tbsp. salad oil
Paprika
Lemon slices

Pick codfish apart and soak in cold water 24 hours, changing water frequently. Cook in boiling water 15 minutes. Then drain and toss over fire in a saucepan until dry. Add the butter and chopped onion and cook 10 minutes, stirring constantly. Add lemon juice slowly to cream and beat in salad oil. Blend well with codfish.

Gingerale Fruit Salad

2 tbsps. gelatine
½ cup cold water
2 cups gingerale
1 tbsp. lemon juice
2 tbsps. sugar
½ cup cherries
½ pkg. dates
1 orange, sliced
1 apple, diced
1 banana, sliced
1 cup whipped cream

Soak gelatine in water. Dissolve over hot water. Remove from fire, add to lemon juice, gingerale and sugar. When it begins to stiffen pour over the sliced fruit and arrange in layers in individual molds. Serve with whipped cream.

Parsnip Croquettes

4 medium sized parsnips
1 tbsp. butter
1 tsp. salt
¼ tsp. pepper
¼ tsp. paprika
2 tbsps. lemon juice
1 egg
Egg and crumb mixture

Wash and pare the parsnips. Cook them in boiling salted water 30 to 40 minutes or until tender. Drain and mash them thoroughly. Then add butter, salt, pepper, paprika, lemon juice and well beaten egg. Stir the parsnip mixture over the fire until it is of a creamy consistency. Spread on a platter and chill. Form into croquettes, dip in fine crumbs, then in slightly beaten egg diluted with one tablespoon water and again in crumbs. Fry in deep hot fat (375° F.) 2 or 3 minutes until brown.

"No pleasure is comparable to the standing on the vantage ground of truth."—Barba.

CHURCH ANNOUNCEMENTS



CATHOLIC CHURCH

Rev. J. M. O'Neil, Pastor

Sunday Mass, 7:40 and 9:40.
Weekly Mass, 8:20.
Saturday Confession, 3-5, and 7-8:30.

Church of the Nazarene

Rev. Willard P. Anderson, Pastor

Our church presents a program of worship and fellowship which is freely offered to all. Sunday school, 9:45 a.m. Morning worship, 11:00 a.m. N.Y.P.S. Devotional, 7 p.m. The Women's Missionary Society will present a missionary program at the 8:00 p.m. service. Their programs are always good. Plan to be there.
Wednesday Prayer and Bible study, 8 p.m.

KINTON CHURCH

Rev. W. E. Simpson, Pastor

Services at the church for this Sunday will be as follows: preaching by the pastor in the morning to be followed by session of Bible school at 10:15. Everyone is most cordially invited to attend these services.

Congregational Church

Charles F. Clarke, Pastor

Services next Sunday will be in the nature of a Church Home Coming. It is especially desired that all attendants be present as far

as possible. A feature of the morning service will be a recognition of the work of Sunday school teachers and officers and is part of a nation wide observance. The evening service will be at 8 o'clock. Mr. Clarke will preach at both services. Bible school at 9:45. This is Rally day; we hope all teachers and pupils will be present. The Young People meet at 7 o'clock. A cordial welcome is extended to all these meetings.

Church of Christ

G. W. Springer, minister

Next Friday evening, October 5th at eight o'clock the missionary society will hold a meeting at the church. A good program has been arranged and every one is invited.

Next Sunday is rally day for the Sunday school. We are expecting a large number to be present. There will be a rally day program in connection with the Sunday school period.

Mr. Springer has returned from Santa Rosa, California, where he has preached at the Central Christian Church for the past two Sundays. He will preach at both the morning and evening service. The sermon Sunday morning will have to do with Christ's admonition to abide in the vine.

The evening sermon will deal with the purpose of miracles.

Persimmons are "puckery" because of the large amounts of tannin they contain when green.



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. Rose Stevens, N. G. p-tf

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DON'T LET YOUR \$ \$ BECOME TRAMPS!

There is a big difference in dollars.

There is the "Tramp dollar—the dollar that is spent away from home. Then there is the "Home" dollar with its "home" circulation, "home" benefits and "home" profits.

Though both of these dollars are marked "One Hundred Cents" the "home" dollar continues to multiply itself—"at home" for community interests are mutual. Not so with the "tramp dollar"—once spent it is gone forever.

The success of Beaverton and its surrounding territory contributes to the success of everybody in it. A prosperous town rests on the individual prosperity.

The advantage to you of spending your dollar in Beaverton is far greater than any the "tramp" dollar can possibly buy.

There is big truth in this worthy of your serious thought.

It pays to trade at home.

BEAVERTON REVIEW

BEAVERTON OREGON