

# Country Correspondence

## KINTON

By Mrs. E. L. Cox

A. R. Rankin of Portland was a business caller around town the first part of the week.

Mr. and Mrs. Roy Bierly and family were transacting business in Portland last Thursday.

George Hawley was in Portland last Thursday, where he was transacting business.

Mrs. Ethel McCormick and family of Hillsboro, were calling on relatives in Kinton, Sunday afternoon.

A number of the local Odd Fellows attended the regular meeting of the Tizard lodge at Tigard last Thursday evening.

Mrs. A. W. Mills and son Jimmie of Tillamook spent a few days last week at the home of Mr. and Mrs. Robert Pomeroy.

Mrs. Esther Adams of Sherwood spent a few days last week with her brother and sister, George Hawley, and Mrs. Hattie Lawler.

The committee who has charge of the Christmas program and decorating the church, meet Saturday afternoon at the home of Mrs. Lilly M. Bierly.

Mrs. Lilly M. Bierly spent Wednesday and Thursday with her daughter, Mrs. Ethel McCormick, who is making her home in Hillsboro this winter.

The wood shed on the Warren Wilson place, which is being occupied by Mr. and Mrs. Oscar Lierman and family, has been shingled during the past week.

Mr. and Mrs. A. Hansen of Baker, who are spending the winter in Portland, were guests the first of last week at the home of Mr. Hansen's sister, Mrs. H. J. Valentine.

Mr. and Mrs. W. L. VanHorn, who have been living for the past few months, in the Arthur B. Ran. In house, north of the school house, moved last week to the F. A. Pucher house, which has been recently repaired.

Kinton has been well represented in Portland during the past week. Among those who made the trip in were: Mr. and Mrs. J. H. Aten and son, Mrs. Madge Pomeroy, Mrs. Josephine Cox. Mrs. Cox remained in Portland for a couple of days, being a guest of friends in the city.

## ALOHA-HUBER

Andrew Denholm of Portland visited here Saturday.

Mrs. Harry Weaver visited at the J. Clark home in Portland, last week.

Frank Gaunt and family and Mrs. J. York were Portland visitors Saturday.

H. A. Lowry enjoyed a successful hunting trip on the Yamhill River Friday.

Mr. and Mrs. C. J. Stevens of Beaverton, visited friends here on Sunday.

Mrs. Carol Newth of Durham was a Friday visitor at the Alice Wheeler home.

The young daughter of Mr. and Mrs. Schaeff of Wheeler Ave., is ill with pneumonia.

Mrs. Nettie Vinson, a former resident, visited friends here, the first of last week.

Mr. and Mrs. E. Sheets of Beaverton were Sunday visitors, at the Sanford Rogers home.

The William Benjamin family were Sunday dinner guests at the Harry Browning home.

Ronald Beattie underwent a nose operation at the Doernbecher hospital, the first of the week.

Mrs. R. Snyder left Thursday of last week for a two weeks visit with her daughter in Los Angeles, Calif.

## LOCAL NEWS

Pete Zehr is spending the week visiting with Mr. and Mrs. P. M. Williams at Taft, Ore.

Rev. Anderson of the local Nazarene church supplied the pulpit at Newberg Sunday evening, while Elmer West, a member of the local church had charge of the services here.

Mr. and Mrs. Ralph Mapes of Salem visited with relatives and friends here Thursday and Friday. On their return they were accompanied by Mrs. Zevely and daughter Velbet of Prineville, Ore.

Dolores Berg entertained a group of her little friends with a party at her home in honor of her seventh birthday on Wednesday December 12. Games and refreshments delighted the little guests.

# The Cook's Nook

## A Miscellany of Holiday Ideas to Help Make It the Merriest Christmas

"Ideas" for Christmas, like the holiday's holly berries and silver bells, should be as bright as they are merry: It is the ingenious little touches that spell home and make it a real Christmas—a tiny trick of a dinner favor, a special flourish to the decorations, a bit of a handmade (and edible) gadget to hang on the tree. These are the baubles the family enjoys to have made, to make, and to receive. Really clever "ideas" cost but little and that little not in cash but time.

Let your own imagination help you to invent things-to-make-for-Christmas, and let these be included in your supply.

### Let's Have Popcorn Balls Tied in Style!

Popcorn balls go fancy, when they have nutmeats inside, and are wrapped in colored transparent paper or cellophane and tied with ribbon; use them too to hang on the Christmas tree.

- 5 qts. seasoned popcorn
- 1 1/2 cups pecan meats
- 2 cups sugar
- 1/2 cup dark corn syrup
- 1 1/4 cups hot water
- 1 tsp. vanilla
- 1 tsp. vinegar
- 1/3 tsp. salt

Dissolve sugar and syrup in hot water; cook slowly, without stirring to 260° F. (firm ball stage). Add remaining ingredients (except nuts) and cook to 264° F. (or until a solid but not brittle ball is formed in cold water). While syrup is cooking, crisp popped corn in oven. When syrup is cooked remove popped corn from oven (it should be piping hot) and sprinkle nut meats on top. Pour syrup lightly over popcorn and nut mixture, turning slightly with wooden spoon. Rub butter lightly on hands and press balls together with firm light cupping of the palms to shape.

### Snowflakes: Crystallized Rice!

Inexpensive as possible, rice grains crystallized in a clear syrup will give you edible "snowflakes" with which to garnish your puddings, ice creams and the like.

- 1 cup cooked rice
  - 1/2 cup water
  - 1 cup sugar
- The rice must be whole, dry grains of white rice. Boil the sugar and water until the syrup spins a thread. Drop in the rice. Stir

with a fork until rice is thoroughly coated. Drain on paper.

### Date Penguins from Santaland

Of course there will be plenty of delicious dates on hand for Christmas. Use a few to make "penguins." Take a pitted date, and open it wide. Cut a portion from a marshmallow and insert so that it is plainly visible. Use two small round white gumdrops for feet and a raisin for head, attach to body with toothpicks. Use as place-card holders or favors. Dates may be wrapped in tin foil or sugared and affixed with strings to the tree.

### Cornucopias of Salted Nuts

Plates and dishes of good things to eat within every hand's reach are a part of Christmas and home-salted nuts are mouth-watering. For favors, make cornucopias of colored cardboard and fill with salted nuts, made as follows:

Sprinkle nuts evenly with salt in the proportion of 2 teaspoons of salt to 1 pound of shelled nuts. If peanuts or almonds are used they should be blanched before salting. Drain nuts thoroughly and put layer in a frying basket. Plunge into fat which has been heated to 360° to 370° F. or until a cube of bread will brown in about a minute. Cook until the nuts are golden in color; avoid over-cooking for the color of the nuts deepens on removal from the hot oil. Remove from frying kettle and allow surplus oil to drain back into the kettle; turn nuts on to absorbent paper and sprinkle with salt while hot.

### Christmas Elves

Use a pulled fig for the body. Insert a wire through the top and bottom. Cover the wire with pitted dates for the arms and legs and raisins for the hands and feet. Attach a marshmallow head by means of a toothpick neck. "Blondes" have the top of their heads dipped into white corn syrup and then into toasted coconut.

Miss Fay Louise Posson of San Mateo, Calif., is spending the Christmas holidays visiting with friends here.

Little Eunice Petriquin of Portland is spending the week at the home of her grandmother, Mrs. Myrtle Haines.

## NOTICE OF FINAL SETTLEMENT

In the County Court of the State of Oregon for Washington County In the Matter of the Estate of Henry E. Hunt, Deceased NOTICE IS HEREBY GIVEN that the undersigned, duly appointed Administratrix of the above named deceased, has filed in the above entitled court and cause her final account and report as such and the court has fixed the 5th day of January, 1935, at the hour of 10 o'clock, A. M., of said day and the court room of the above entitled court in Hillsboro, Oregon, as the time and place for hearing objections to said Final Account, and for the final settlement of said estate.

Dated this 7th day of December, 1934.

Elizabeth C. Masters, Elsie M. Olson, Administratrices of the Estate of Henry E. Hunt, Deceased.

Hare, McAlear & Peters, Attorneys for Administratrices. advcl.5

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# Yule Dishes You'll Like

BY BETTY BARCLAY

CHRISTMAS dinner calls for delicious extras such as croquettes which may be served as an entree or included with the main course. Here is a real suggestion:

### Christmas Nut Croquettes

Boil and mash well, enough sweet potatoes to make 2 cupfuls, add 1 teaspoon of salt, 1 tablespoon of butter, 1 beaten egg and 3/4 cup of chopped Brazil nuts. Moisten slightly with cream or milk, form into croquettes, roll in beaten egg, then in fine crumbs and place in a hot oven to brown. If preferred, these croquettes may be molded into the shape of pears, dipped in egg and crumbs and fried in deep boiling fat. Garnish with parsley, using pieces of the stalks for stems, and serve very hot.

And here are recipes for a novel mince meat pie for the Christmas dinner and a chocolate sponge roll for any of the numerous lunches of the festive season.

### Pineapple Mince Meat Pie

- 1 (9 oz.) package dry mince meat, and
- 1/2 cup water, boiled almost dry
- 2 cups canned shredded pineapple, drained
- 2 tablespoons lemon juice
- 2 tablespoons flour
- 1 egg

**Pie crust**  
Break the dry mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to a brisk boil; continue boiling for

three minutes or until mixture is practically dry. Cool. Combine mince meat and pineapple. Add lemon juice, and flour blended with well-beaten egg. Line a 9-inch pie plate with pastry and fill with mince meat mixture. Arrange lattice of pastry strips across top. Moisten edge of pie with cold water and finish with narrow strip of pastry around edge of pie. Bake in hot oven (425° F.) 10 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer.

### Chocolate Sponge Roll (4 eggs)

- 6 tablespoons sifted cake flour
- 1/2 teaspoon combination baking powder
- 1/4 teaspoon salt
- 3/4 cup sifted sugar
- 4 egg whites, stiffly beaten
- 4 egg yolks, beaten until thick and lemon-colored
- 1 teaspoon vanilla
- 2 squares unsweetened chocolate, melted
- 1 cup cream, whipped and sweetened

Sift flour once, measure, add baking powder and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Then beat in chocolate, gently but thoroughly. Turn into 15x10-inch pan which has been greased, lined with paper to within 1/4 inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes, or until done. Quickly cut off

crisp edges of cake and turn out on cloth covered with powdered sugar. Remove paper. Wrap in cloth and cool on rack. When cold, spread with whipped cream. Roll as for jelly roll. Cover with chocolate coating made by adding 1 teaspoon melted butter to 1 square unsweetened chocolate, melted.

After a big dinner, especially in the evening, many people prefer the kaffee hag type of coffee which is so widely used these days by people who cannot drink ordinary coffee.

And now for a new Christmas game, that will be played again and again after the holidays are over: "Make A Million," the lively new card game, is the society craze outstripping the late popularity of jigsaw puzzles and backgammon. The object of the game is to capture moneycards which aggregate a million dollars, and bidding starts off grandly at \$175,000. "Make A Million" was invented by George S. Parker of Salem, Mass., and it appears on the market coincidentally with the 10,000,000th sale of "Camelot" and other games invented by Mr. Parker.

"Make A Million" is easy to learn, and does not require the concentration of bridge. Yet manipulations of money cards by the bulls and bears, and the taking of tricks can be just as skillfully maneuvered as plays in contract or Camelot. Better try it for your next party—it's the latest thing in smart parlour sport!

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