

Country Correspondence

ALOHA

R. P. Rasmussen has been at home several days with the flu.

Edward Johnson is now one of the multitude of busy workmen at the Bonneville dam.

Miss Mary Scott of Salem is the guest of her sister Mrs. John A. rias, Christmas week.

Mr. and Mrs. Walter Tibbatts have for their holiday guest their son Charles of Seattle.

Mr. and Mrs. J. H. Neal were Christmas dinner guests of Mrs. Hulda Rydmer and children.

Mrs. B. A. Johns and daughter, of Portland were callers Monday at the home of Mr. and Mrs. J. H. Neal.

Mr. and Mrs. Joe Sheels were Christmas dinner guests at the home of their son, Mr. and Mrs. Walter Sheels.

Mr. and Mrs. Andy Denholm of Portland enjoyed Christmas dinner with an old neighbor, Mr. and Mrs. Oscar Mason.

Mr. and Mrs. Henry Harshburger and son Larry drove to Warren Sunday to be with Mr. Harshburger's parents for the holidays.

Mr. and Mrs. Walter Tibbatts and son Charley of Seattle were Christmas dinner guests at the home of their daughter, Mr. and Mrs. Jack Nelson of Portland.

Mr. and Mrs. J. H. Neal were Sunday dinner guests at the home of Mrs. Neal's sister, Mr. and Mrs. L. O. Ralston of Portland. Mrs. C. A. Johns and daughters were also dinner guests.

Mr. and Mrs. Edward Johnson entertained at Christmas dinner honoring Mrs. Johnson's father, P. Swanson of Corvallis. They also have as house guest Mrs. Johnson's uncle Mr. Nelson of Bismarck, N. Dakota.

KINTON

By Mrs. E. L. Cox

S. H. Pomeroy spent Christmas with his sister, Mrs. Kirts who lives in Portland.

Mr. Saelens of Portland spent a few days last week at the home of Mr. and Mrs. J. J. VanKleeck.

Mr. and Mrs. Elwood Wilson are being congratulated upon the birth of a son born to them last week.

Floyd Bierly was busy with a crew of men, topping out an order for onions, for a Portland dealer.

last week.

Mr. and Mrs. George Snider spent last Sunday at the home of Mrs. Snider's brother, Grant Dawson, at Cloverdale.

Jesse Snider was transacting business around town, last Thursday. Mr. Snider operates the tile factory in Scholla.

Mrs. Lilly M. Bierly spent last Friday with her daughter, Mrs. Ethel McCormick, who is spending the school year in Hillsboro.

Ivan Bierly, who is attending O. S. C., spent the Christmas holiday with his parents, Mr. and Mrs. Floyd Bierly, returning back to school, Thursday.

Mrs. Mable Leachmann (Mable VanKleeck) and son from Portland spent the holiday season with her mother, Mrs. Louise VanKleeck. They arrived last Thursday.

Miss Grace McCormick, who is attending state normal school at Monmouth, spent a few days the first of the week with her grandmother, Mrs. Lilly M. Bierly.

The pupils of the school with their teachers have been enjoying the holiday season as there has been a recess since Friday, December 21. School will take up again January second.

Mrs. Schneider, mother of the principal, Helen Schneider, of Portland and Mr. and Mrs. Walter VanKleeck and daughter Cathryn of Beaverton and a few others were present at the school program, last Thursday.

The Kinton school board and a few other men set the new poles for the electric light wires which will at an early date be wired into the school house. Poles were also set on the H. J. Valentine place for electric lights. The work was done last Thursday.

Many of those who have radios around town were much interested in the Sunday evening broadcast over KALE from the Hinson Memorial church in Portland, to hear the voice of Miss Eleanor Kindt, who lived here a number of years ago, and now lives in Portland, and is a soloist in that church. She was heard in solos, duets and trios during the program.

The population of this town was quite scattered during the Christmas holiday. Among those who entertained family gatherings were: Mr. and Mrs. George Snider, Mr. and Mrs. Emory VanKleeck, Mrs. Lilly M. Bierly, Mr. and Mrs. Harry A. Richards. Mr. and Mrs. H.

CHURCH ANNOUNCEMENTS

In another column this week we announce that beginning with the New Year we will accept announcements to be printed in this column only at our published rates for regularly paid advertising. The reasons for this are too numerous to catalog in their entirety but we will mention a few.

The Review sells advertising. A church whose announcements we have printed gratis for years and years, during 1934 conceived the idea that selling advertising on their little church bulletin might be a source of income, so they contacted the advertising and then got their printing done out of town.

The Review sells Christmas cards. (When we get the chance.) The Christmas card business in this vicinity is being solicited in house to house canvassing through one of the local church organizations.

The Review sells envelopes. Yet every envelope used in the back of the local church pews, to say nothing of the numerous circulars soliciting contributions and the regular stationery of the local churches is purchased through the several church organizations.

The Review tries to serve the community. There is probably room for more service to the community than both of us can offer but we would not blame the churches for not patronizing the Review if in its columns there were to be found accounts of the hypocrisy or the scandal, or the petty bickerings, of the greed, of the vanity, or of the prodigality, that probably take place in some such organizations, or course not in the local institutions but in some in places where we have lived, yes, and attended church.

Therefore, the rate for church announcements to be published under this head in the future will be billed at five cents per line if for a single insertion and if a standing ad at the rate of 25 cents per column inch per insertion.

Church of Christ

M. Putnam, Pastor

Services as usual next Lord's Day. In the morning Bro. Putnam will speak on "Prayer" and in the evening will give a New Year sermon. In accordance with the request that next Sunday be made a day of prayer, a special prayer service will be held following the sermon in the evening. Everyone, whether a member of our congregation or

J. Valentine and Mrs. A. Hansen and Mr. and Mrs. Robert Pomeroy and family were entertained by their relatives in Portland.

not is invited to take part in these prayer services.

Services for the day as follows: Bible school, 9:45 a.m. Communion Service followed by preaching, 11:00 a.m. Young People's meeting, 6:30 p.m. Preaching, 7:30 p.m. Midweek Service Wednesday, 8:00 p.m. Everyone is cordially invited to these services.

CATHOLIC CHURCH

Rev. J. M. O'Neill, Pastor

Sunday mass, 8:00 a.m. and 10:00 Weekly Mass, 8:20. Saturday Confession, 3-5. and 7-8:30.

Congregational Church

Charles F. Clarke, Pastor

Next Sunday is the last Sunday of the year. Let us make it a preparation for the coming year. Attend the Bible school which meets at 9:45 and the services which are held at 11:00 a.m. and 7:30 p.m., and the Pilgrim Fellowship at 6:30. The pastor will preach at both services and the new order of worship will be used at the Fellowship meeting which is going in attendance and interest.

KINTON CHURCH

Rev. W. E. Simpson, Pastor

It is desired there be a good attendance of the officers and members of the Bible school at the regular service at the church this Sunday morning at 10:15 o'clock, as the annual election of officers will occur at this time. Rev. W. M. Simpson will be present at this meeting, after preaching service at 9:45. Everyone interested in the church and Bible school are invited to be present.

Sunday was observed as Christmas at the church with a short program by the scholars, as follows: song, by all; recitation, Nedra Miller; solo, Marilee Pomeroy; recitation, Beulah Peterson; recitation, Rosemary Aten; vocal solo, Roberta Pomeroy; recitations, Shirley Mulhauf and Paul Peterson; song, by all. Christmas candy was distributed to every one present at the close of the service.

Definition: "A committee is a gathering of important people who singly, can do nothing, but together can decide that nothing can be done."

A youngster asked his father how wars began.

"Well," said his father, "suppose America quarreled with England, and—"

"But," interrupted the mother, "America must not quarrel with England."

"I know," he answered, "but I am taking a hypothetical instance."

"You are misleading the child," said the mother.

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

Wide Range Shaving



Schick Injector RAZOR

MAGAZINE REPEATING RAZOR CO. 230 Park Avenue, New York, N. Y. Sales Representatives: Harold F. Ritchie & Co., Inc., 40 E. 34th St., N. Y.

"No, I am not!" he answered. "All right, dad," said the boy. "I think I know how wars begin."

Stop Tonight In Comfort

BEAVERTON HOTEL

REASONABLE RATES

Corner Front and Washington

The Oregonian

Great Newspaper of the Northwest

ARTHUR MULHOLLAND

Auto Route and Agency

Beaverton Oregon

For information

regarding service or subscriptions

Phone Beaverton 7303

Residence and office:

Corner, Second and Hall



FIRST CLASS HOLIDAY ROUNDTIPS for the first class one way fare plus 50¢

to all S. P. stations in California, Oregon, Nevada and Arizona. Tickets are good on all trains leaving—

DEC. 13 TO JAN. 1 Be back by midnight, January 12

Also low coach-tourist fares on sale every day.

Southern Pacific

In The WEEK'S NEWS



FOOTBALL SEMI-CENTENNIAL—Grantland Rice, chairman of the committee which selects the so-called Walter Camp all-America football team, will announce the 50th annual selections for this "official" team in Collier's Weekly in a few days. Fifty years ago Walter Camp, famous Yale coach, originated the all-America idea, which continues since his death as a memorial to him, the Father of Modern football.

ROYAL COUPLE—The Duke and Duchess of Kent, who were joined in marriage in the most colorful royal wedding in decades. She was the former Princess Marina of Greece.



A MOTHER AT 14—Ellen Pauline Mullins, of Ft. Worth, Texas, shown with her five and a half pound baby. She and her husband, also 14, were married early last spring. "And it's grand!" says her mother, a grandmother at 33.



WITH MILITARY AIR—Of interest because it reflects the military in its cut, is a jaunty two-piece street dress of navy blue wool worn by Thelma Todd, screen star. The tailored frock has a small peter pan collar of white satin, three large frog fastenings of white braided cord and a belt and cuffs of the braided cord.



WHERE MILK MONEY GOES—Farmers receive approximately half of what the consumer pays for milk, Thomas H. McInerney, president of National Dairy Products Corporation, pointed out in discussing common misconceptions about bottled milk delivery. He was the guest speaker on a recent Forum of Liberty program.

Oh Fudge! And Everybody Likes It! So Try These Good New Variations "Oh Fudge!" is more than a faintly Victorian interjection—it's the answer to "what's your favorite home-made candy?" nine times out of ten! Creamy, smooth, rich, delicious, there breathes no soul with sweet tooth unresponsive to its satisfying charms.

Of course every Tom, Dick, Harry and Jane knows chocolate fudge, but did you know there are dozens of variations? There is nut fudge, maple fudge, marshmallow fudge, coconut fudge, pineapple fudge and even banana fudge!

Nearly every cook in the land thinks that she (or he) can make fudge; it's the first piece of cookery the youngsters attempt and the weekly recreation of most high school students. But to be sure your fudge is not a matter of sheer luck, and will be free from grains and sugariness every single time, follow the eight rules below; try out the recipes given, and have a sweet time!

Rules for Making Fudge

1. Cook fudge in a smooth saucepan large enough to allow it to boil. A two quart pan is advised for the average recipe.
2. Start fudge cooking rapidly until sugar is dissolved, then cook slowly without stirring.
3. Keep your fudge from "turning to sugar" by using corn syrup in all the recipes; the white corn syrup is generally used, although many like the dark variety for fudge.
4. Be sure to test candy before removing from stove; fudge is ready to remove when small drops put into a cup of cold water will hold their shape when formed into a ball with the fingers. Thermometers are also useful.
5. Cool fudge until only barely

warm to finger before beginning to beat. The pan may be set in cold water to hasten cooling.

6. Add nut meats, fruit or other flavoring just before beginning to beat.

7. Use a wooden spoon, if possible, for the stirring.

8. Pour fudge, when beater until thick and creamy, into a well-oiled pan; use a square one to avoid uneven pieces.

Standard Chocolate Fudge Recipe

- 5 cups sugar
- 1/4 cup corn syrup
- 1/4 cup milk
- 2 squares chocolate
- 2 tbsps. butter (melted)
- 1/2 tsp. salt
- 1 tsp. vanilla

Place sugar, corn syrup, milk and chocolate cut in seven or eight pieces, in heavy saucepan and stir over fire until sugar is dissolved and chocolate is melted. Let come to a boil and cover one minute. Remove cover and cook without stirring until syrup will form a soft ball when tried in cold water (238° F.). Remove from fire, stir in quickly melted butter, salt and vanilla. Set in cold water and cool until mixture is thick and feels barely warm when touched with the finger. Stir until mixture loses its shiny look and is creamy. Do not put into pan before this point. Pour into oiled pan and when cool, cut in squares.

Variations of Standard Recipe Coconut Fudge: Add 1 cup shredded coconut to recipe, just before beating.

Brown Sugar Fudge: Omit chocolate from basic recipe, and use 2 cups brown sugar instead of white.

Raisin Fudge: Add 1 cup seedless raisins before beating.

Marshmallow Fudge: Use 3 sqs.

chocolate in basic recipe; when ready to pour into buttered pan, add 1 cup cut marshmallows.

Banana Fudge

- 2 cups sugar
 - 1/3 cup water
 - 1/3 cup evaporated milk
 - 2 bananas, put through sieve
 - 2 tbsps. white corn syrup
 - 2 tbsps. butter
- Stir sugar, water and corn syrup over low flame till dissolved; add milk and bananas and boil to soft ball stage (236° F.). Remove from fire and add butter. Cool quickly by setting pan in cold water and when lukewarm (110° F.) beat hard. Pour one inch thick in greased pan.

Two Kinds-in-One Fudge

- Part 1**
- 1 cup sugar
 - 1 tbsps. white corn syrup
 - 1/3 cup milk
 - 1/2 tsp. vanilla
 - 1/2 cup coconut
 - 1 tbsps. butter
- Part 2**
- 1 cup sugar
 - 1 tbsps. white corn syrup
 - 1/3 cup milk
 - 1 sq. chocolate
 - 1/2 tsp. vanilla
 - 1/4 cup nut meats
 - 1/2 cup dates
 - 1 tbsps. butter
- Part 1:** Place sugar, syrup and milk in a deep saucepan. Stir over low heat until sugar is dissolved, then cook to the soft ball stage (236° to 238° F.). Remove from stove; add butter and vanilla; cool until lukewarm; then beat until creamy; add coconut and turn into buttered loaf pan.
- Part 2:** While Part 1 is cooling place sugar, syrup, milk and chocolate in a saucepan. Proceed as in Part 1. Add chopped nuts and dates and pour this chocolate mixture over the Part 1 mixture in loaf pan.