

Country Correspondence

KINTON

By Mrs. E. L. Cox

Mr. and Mrs. Roy Bierly and Mrs. Lily M. Bierly were Portland visitors last Friday.

Mr. and Mrs. J. H. Aten and son Jack spent Saturday in Sherwood, as guests of relatives.

Mrs. Ethel McCormick and family of Hillsboro, were Sunday guests of Mrs. McCormick's mother, Mrs. Lily M. Bierly.

E. L. Cox attended the joint installation of Hillsboro Encampment, Dayton and Shaffer encampments held at Hillsboro Friday evening.

C. O. Howard of Portland was transacting business in his line, around town last Tuesday. Mr. Howard is agent for a caterpillar company.

Robert Pomeroy returned home from Tillamook the last of the week from a fishing trip and a visit with Mr. and Mrs. Mills who reside there.

Miss Helen VanKleeck has been quite ill at the home of her parents, Mr. and Mrs. J. J. VanKleeck, during the past week. Miss VanKleeck is reported as improving.

There has been quite a lot of sickness around town during the past week or so. In most of the cases it was flu. Dr. C. E. Mason of Beaverton has been attending the cases.

A number of onion buyers have been in the community during the past week, consulting with the growers about disposing of their crop of last year. Among those disposing of all they have left on hand were: J. H. Aten, Julius Wedeking, Louise VanKleeck.

The next session of Pomona Grange will be held Wednesday, January 23, in all day session with Winona Grange of Tualatin. All grangers are welcome to attend. The meeting takes up at 10:30 in the morning. This promises to be quite a busy meeting.

Scholla lodges installed officers last Thursday evening with a joint meeting with Tigard. Those from here installed were: E. L. Cox, chaplain of Odd Fellows and outside guard of Rebekahs, Mrs. Cox, chaplain of Ruby Rebekah lodge, and Mrs. Bertha Bierly, vice grand of Tigard Rebekah lodge.

ALOHA-HUBER

Glenn Lee has recovered from a recent attack of the flu.

Mr. and Mrs. Andrew Denholm of Portland, visited friends here, Monday.

Mr. and Mrs. Forest Holt of Hillsboro, visited friends here, Thursday of last week.

Mrs. Alice Wheeler has returned from a visit at the home of her sister, Mrs. Robert Perkins, at Portland.

A charivari party was given Mr.

and Mrs. D. Ellis, at the Nancy Lee home, Saturday evening. Dancing and refreshments were enjoyed.

Wheeler Beattie and family were Portland visitors, Saturday. Mr. and Mrs. Edward Sheets of Beaverton visited at the Ernst Livermore home, Saturday.

C. J. Stickney is the proud owner of a fifteen-year-old rubber plant, at his office. It was given to him by Mrs. Neuman of Wheeler Ave., because it was too large for the house.

Mrs. Basden, who for the past year has lived at the home of her sister, Mrs. A. Richards, left Monday, on the Mollie, bound for Honolulu to join her husband, who is a cook at the naval base there.

St. Mary's of The Valley

The S. M. V. Post "posted" weekly is responsible for an added interest in school activities.

Miss Maxanna Keene, student of Holy Names Academy, Seattle, was a welcome guest during the Christmas holidays.

The basket-ball team will play the first game of the season with Immaculata Academy on their floor January 18.

Marian Carlson and Yvonne Luckey entertained the resident students of G. A. Hall with a delightful party Friday evening.

Miss Sylvia Baker, '33, renewed acquaintances at St. Mary's during the holiday vacation. Miss Baker is now attending Metropolitan Business College in Seattle.

The Misses Barbara Williams and Frances Ann Milnes have returned to S. M. V. after having spent the holidays visiting relatives in San Francisco and other southern points.

The second meeting of the Study Club was held January 9, in the school library. A well prepared discussion was given by Miss Rita Jewel Reverman and was responded to with great interest and enthusiasm. The meetings will be held every Monday evening.

Between the hours of three-thirty and five-thirty on January 11 the Freshman class entertained their Junior and Senior sisters. Miss Marcia Wilder, president of the class, was hostess. Miss Patricia Reynolds accompanied by Miss Geraldine Smith, rendered several vocal selections to the enjoyment of all. The evening was spent in cards and dancing, after which a delightful luncheon was served.

Having just received a bill from his tailor dated July, 1929, and marked, "Please remit by return, 61st notice," Bill Stoney replied:

"Dear Sir: I do not remember ordering a suit such as you mention. If I did order it, you certainly never made it for me. If you did make it, I never got it. Furthermore, if I got it, I must have paid for it. And if I didn't, I can't."—Exchange.

The Cook's Nook

THE VARIETY OF LIFE IS FOUND IN THE SPICES

"Sugar and spice and everything nice" is what good desserts and confections are made of, just the same as are the good little girls of nursery fame. If you would have them (the foods, not the little girls) very, very good—don't spare the spice!

There is a spice for every dish, from the resolute clove to the nose-ticking mustard. For meats and salads, vegetable dishes and relishes, we have sage, thyme, bay, mace and a dozen others, not to mention the near-relatives of the seasoning family, such as chili powder and celery salt. Our favorites for sweet dishes are mainly ginger, cloves, and cinnamon, but there are also cardamon, allspice and nutmeg.

Our grandmothers used spices more freely than do we, partly, 'tis true, because preservatives often substituted for refrigeration in the old days, but also because the good cooks knew how to use them. Modern cooks rely upon recipes instead of intuition but if you are clever you will let imagination suggest and taste tell you when and what to spice! Don't use too much spice; be cautious until you find out what varieties your family likes; be sparing with it when you cook for children; but do learn your spice story!

See how spice helps give a zest and a tang to these good things:

Cinnamon Fudge Frosting

- 2 cups chocolate
- 2 cups sugar
- 1 tsp. cinnamon
- 2 tbsps. white corn syrup
- 2/3 cup milk
- 1/4 tsp. salt
- 2 tbsps. butter
- 1 tsp. vanilla

Cut chocolate into small pieces and cook with sugar, cinnamon, corn syrup, salt and milk to soft ball stage (236° F.). Add butter without stirring. Allow mixture to cool until lukewarm (110° F.). Then add the vanilla and beat until the frosting is creamy. If necessary, frosting may be thinned with a little cream.

Spiced Tea Bars

- 1 cup brown sugar
- 1 cup water
- 1/2 cup butter
- 2 cups dates
- 1 tsp. flour
- 2 cups baking powder
- 1 tsp. salt
- 1/4 tsp. nutmeg
- 1/4 tsp. allspice
- 1/4 tsp. cloves
- 1 cup nutmeats
- 1/2 tsp. lemon extract
- 1 tsp. vanilla

Place dates (pitted), butter, sugar, and water in a large saucepan; bring slowly to boiling point; cook until thick or about 5 minutes. Cool. Sift flour, salt, baking powder and spices. Stir the sifted dry ingredients, nutmeats (chopped) and flavorings, into date mixture. Spread mixture in a layer at least

2 inches deep in a pan which has been oiled and lined with heavy waxed paper. Bake in moderate oven (350° F.) 45 to 60 minutes. When cool cut into bars and store in tightly covered box. May be frosted when ready to serve. 24 bars.

Spiced Bridge Beverage

- 1 1/2 cups water
 - 1/2 cup sugar
 - 1/2 cup white corn syrup
 - 1 cup orange juice
 - 4 cups pineapple juice
 - 12 whole cloves
 - 1/2 cup lemon juice
 - Crushed ice
- Boil water, sugar, corn syrup, and spices together for one minute, strain and add to fruit juices and mix thoroughly over crushed ice. Serves 8.

"Spiced-Right" Cookie Fillings

Many cooks have their own favorite filling for the ever popular filled cookies, but the two given below may be put on the preferred list of "best-sellers".

Cinnamon Filling: Place 1 1/2 cups pitted and sliced dates in large saucepan. Add 1/2 cup brown sugar, 1/4 teaspoon salt, 1/2 cup water and 1/2 teaspoon cinnamon and cook slowly until a paste is formed. Cool, and spread on round of cookie dough. Cover with another round and cookies are ready for the oven.

Ginger Filling: Mix together 1/2 cup preserved Canton ginger, 1/2 cup blanched almonds 1/2 cup sliced citron; put through food chopper. Add 1/3 cup dark corn syrup and a little salt. Spread on layer of cookie dough, top with second layer of dough and bake.

The Judge's Joke

FARMER TETE JACKSON WAS ARRESTED LAST WEEK FOR SELLING HIS CORN

BY THE GALLON



The Byrd party has discovered an extensive ice-ridden plateau. In view of what we know about the antarctic we aren't at all surprised.

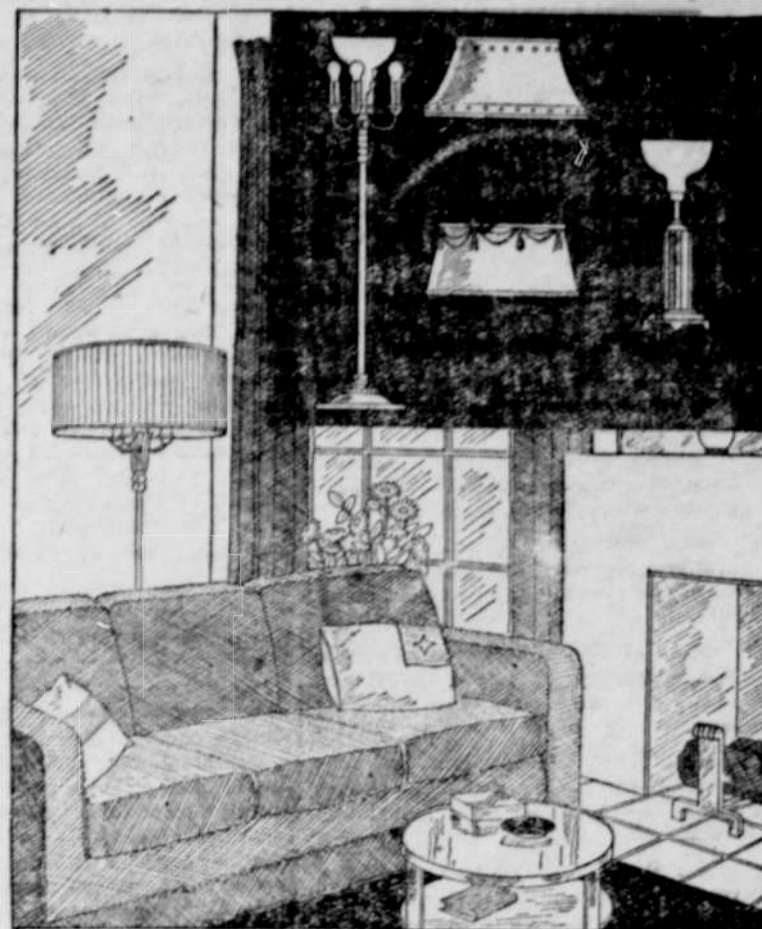
"Does your parrot talk?"
"Why, yes. He says 'I beg your pardon.'"
"Hm-m! Must be of a very great age."

It was Willie's first ride on a train, and the succession of wonders astonished him.

Suddenly the train rounded a bend and dashed into a long tunnel. After a few moments the dense darkness was succeeded by broad day-

Making The Home More Livable

—With Lamps for the Away-from-the-wall Davenport



By Jean Prentice

FIRESIDE happiness depends very much on the kind of lamps provided for those hours of reading, sewing or just plain ease.

In many a spacious living room, and small ones also, the davenport is placed alongside the hearth, as in the accompanying sketch. Where there is no fireplace the lamp appropriate for the away-from-the-wall location is the same.

Just one lamp stands by the davenport in the living room illustrated. But you can bank on that one! It knows all the tricks of good lighting, having been built according to specifications of the Illuminating Engineering Society, a national group of lighting scientists.

You'll note first that the lamp is placed at the back of the davenport. This balanced arrangement is possible because of the height of the lamp and the width of the shade which allow sufficient spread of light for the entire length of the davenport... Johnnie won't be out of range of good light regardless of where he sits on this davenport.

The reasons for the excellent lighting are apparent when the shade is lifted, as illustrated in the smaller sketch.

The glass bowl between the candles throws light up as well as down, thus

eliminating glare and providing light as restful to the eyes as an eider down mattress would be to the body. Within the bowl is another bit of magic, an electric lamp, newly developed, which (because of two filaments) gives three different intensities of light at the turn of a switch. For sewing and the reading of fine print for long periods, the lights of the auxiliary candles, holding bulbs of from 40 to 60-watts, are added to that of the central bulb.

"How about using a single lamp at the end of the davenport, rather than at the back?" I hear someone ask. Well, that depends on your davenport. If it is too long the lamp standard would have to be excessively and awkwardly high to shed its light the entire length.

End table lamps can of course be used, but are not always practical for the away-from-the-wall location in a smaller room where space must be conserved.

If the davenport is of the Love Seat type, a lamp similar to the smaller one sketched, and using a 100-watt lamp, may be placed on a table behind it. This is also an approved I. E. S. Study and Reading Lamp, a multitude of lovely designs for which have been made by many manufacturers.

It is higher than table lamps you've been using, no doubt. But that's a new style note!—In the interest of eyesight preservation.

light and a small voice was lifted in amazement.

"It's tomorrow!" gasped Willie.

Oh, America

Oh, America, how beautiful with a In every valley, and every green, We see the foliage of each tree, So green, majestic and so free, Come forth, beckoning the spring: Why, how can you help but sing?

Oh America, how beautiful in Autumn, Summer, Winter, and Spring!

How beautiful when Snow fills the valley or the green, How beautiful when leaves fall, And make a gay blanket over all. Oh! America! No matter how we see Thee—

Thou art America—the majestic, and the free.

—Ruth Brome

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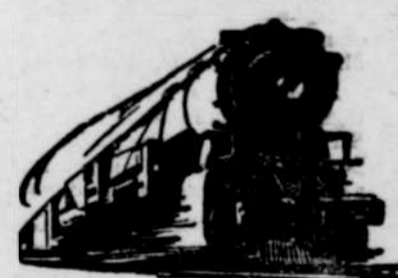
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Chevrolet Announces Two New Lines for 1935

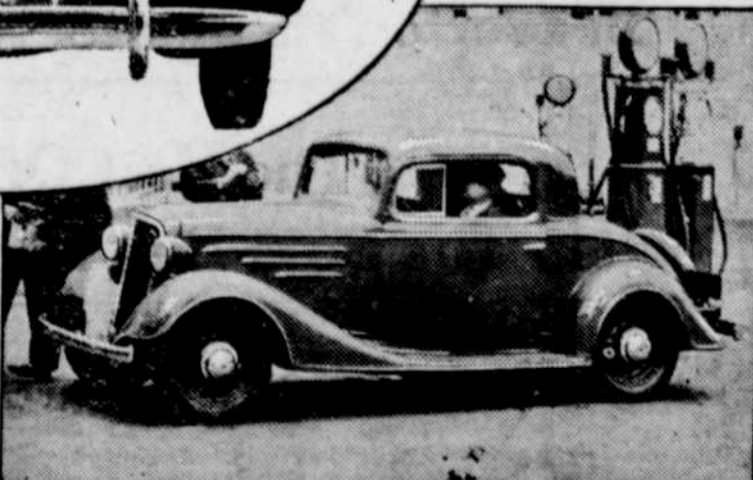
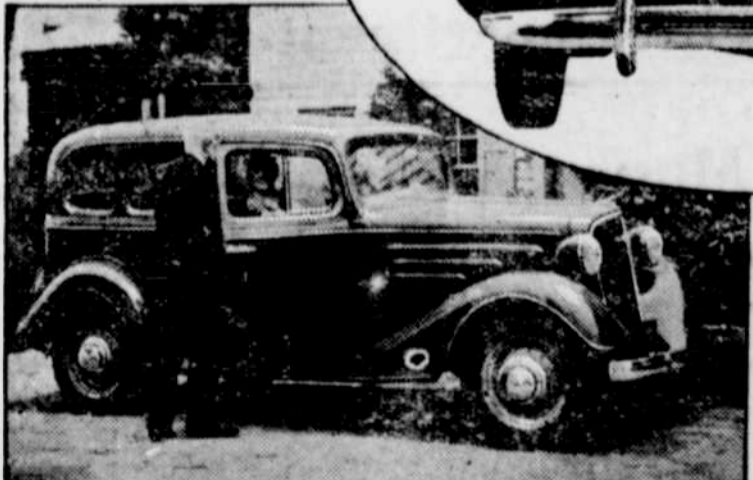


The Coupe model typifies the beauty and style of Chevrolet's New Master De Luxe series for 1935. Improved performance and exceptional economy also characterize these cars.

Fleet, graceful lines also mark the New Master De Luxe Sport Sedan. Ample luggage space is provided by the built-in trunk, and a luggage compartment behind the rear seat cushion.

Right: Front view of New Master De Luxe Coupe, showing roominess and graceful lines. Below: The Sedan model in the New Standard series, which, powered by the time-proven Master engine, combines brilliant performance with its smartness and style.

Another attractive model in the New Standard series is the Coupe pictured here. Numerous body and chassis refinements, in conjunction with the Master engine, unite to make these cars outstanding values in the lowest-priced field.



Typical of Chevrolet's two new lines of cars are the models illustrated here. The Master De Luxe series reveals strong emphasis on beauty and style. Mechanically, the Master De Luxe series and the New Standard series have much in common, including the Master engine, in which numerous refinements have been made to enhance performance, durability and economy. As these pictures reveal, the New Master De Luxe departs distinctly from previous Chevrolets in the striking advance which has been made in body design and trim.

QUICK

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