

Country Correspondence

KINTON

By Mrs. E. L. Cox

A few of the Kinton strangers, extended the season of Scholls grange held Saturday.

Most of the high school students did not attend school last week, as it was examination week.

Mrs. E. L. Cox spent a few days last week in Milwaukee, as a guest of Mrs. Ethel L. Meldrum.

Mrs. J. T. VanHorn has been very ill at her home during the past week or so. She is reported as a little better now.

Mrs. Cora Ryan and daughter, Miss Alice of Portland were weekend guests at the home of Mr. and Mrs. J. H. Aten.

Mrs. James Graf (Evelyn Richards) of North Plains spent last week with her parents, Mr. and Mrs. Harry A. Richards.

Mr. and Mrs. E. L. Cox attended the meeting of "Double-Six" of the Odd Fellows and Rebekahs, held at Newburg, Friday evening.

Mr. and Mrs. Lorenz Ficken are receiving messages of congratulations upon the arrival of the baby boy born to them last Wednesday.

There has been quite a lot of sickness around town, with a number of cases of mumps and flu. Most of the invalids are improving.

Services at the church were called off last Sunday on account of weather conditions but the regular services will be held next Sunday.

A number of those around town who have water systems installed in their homes had their troubles during the past week with frozen water pipes. In some cases the pipes burst.

The following have been guests during the past week at the home of George Hawley and sister, Mrs. Hettie Lawler: Mrs. Nettie Smith and daughter Mrs. Muri Star and son of Multnomah, Leo Adams, Mr. and Mrs. Roy Hagan of Portland, and Mrs. Esther Adams of Sherwood.

ALOHA-HUBER

Mr. Twohy is driving a new, late-model car.

Fred Strickland was a Beaverton visitor Saturday.

Mrs. S. N. Buck has recovered from a recent illness.

Mr. and Mrs. Harry Weaver were Portland visitors, Saturday.

Mrs. George Sellers of Huber was a Beaverton visitor, Saturday.

Mr. and Mrs. Harry Brownrigg were Portland visitors Saturday.

Mr. and Mrs. C. J. Stevens of Beaverton visited friends here, last week.

James Lewis was a visitor at the Ernest Livermore home last week.

Mrs. William Benjamin is confined to her home with an attack of lumbago.

Jeanne Sivard spent Wednesday afternoon visiting Genevieve Smith of Hillsboro.

Mr. and Mrs. Jack Miller of Portland visited at the N Hill home Sunday.

Jean Lewis was hostess for the Girls' Reserve Council at a dinner at her home Thursday evening.

Mrs. James Welch was hostess to the Home Economics' club of the Aloha Grange Wednesday afternoon.

Mrs. Oscar Taylor of Beaverton visited at the home of her daughter, Mrs. Edgar Lusby, Thursday of last week.

Darrel Ellis, who is employed at the Bonneville Dam, was at his home, here on Blanton Ave., over the week end.

Considerable damage was done at the Brownlee home on Blanton Ave. about six thirty Sunday morning when the stove exploded, because of frozen coils, and went up through the roof of the house.

Little John Morrison celebrated his sixth birthday Saturday by entertaining several of his little friends at luncheon and an afternoon of games. Present were Janet and Ralph Nielson, Donald and Jummie Lee Turner and Bennie Sutton.

Miss Lelia Stansell (Mrs. Freeman) has reopened the Aloha bakery. She has redecorated the interior and installed two new booths. Since leaving Aloha Miss Stansell has taken up beauty culture and expects to complete her course by going to night school.

Hazeldale Items

By Mrs. Tom Miller

Miss Margaret Dickover, primary teacher, was out of school Monday and Tuesday with a cold. Mrs. Paul O'Connor took her place Miss

The Cook's Nook

Kitchen Lazy-Bones De-Bunk Cooking!

"The daring young man on the flying trapeze" whose ease of motion had all the world singing about him, has nothing on the cooks who do their cooking without cooking. Which, to the reader who "skips," will sound like a misprint but is really a very good trick if you can do it!

Like your bargain sweater, the secret is unraveled in time—it lies in concentrating on the uncooked dainties, which require no tending, no watching, no stove!

Past mistresses have conquered the art for summer time use, and let their refrigerators do the work. We should do the same in the winter time, only let the sun help us too, by supplying us with dried fruits which have already been "cooked" by its heat. Apricots, dried peaches, figs, raisins, and dates belong to this family, which will serve from breakfast through dinner in hundreds of ways. Once in a while we considered dates a luxury and ate them only during the holidays but now their new low price makes them always available, and we recognize them as necessary to the regular menu for the vitamins and minerals they contain. Besides, they taste so good!

Of course, in addition to the sundried fruits, the canned fruits and juices are always with us, and, to help out with the main course there are a variety of pre-cooked meats and canned vegetables. Admit the self-impeachment of "lazy bones", enjoy being one while you try these "different" dishes

Dickover returned Wednesday

Miller's hill was a popular place while the snow was here. Large crowds, day and night, enjoyed the coasting.

Last Saturday evening a 500 cord party was held at the Hazeldale school house. There were 7 tables. Prizes were won by: ladies first, Mrs. Esther Heil; low, Mrs. Leeper of Portland; 1st man's, Mr. Leeper of Portland; low, Al Jelders.

Saturday night, January 26, at the Hazeldale school, the community will present a play, "The Man from Nowhere." The cast includes: Mrs. C. P. Syverson. The cast includes: Mrs. Al Jelders, Doris Syverson, Art Syverson, Virginia Miller, Dale Powers, Jack Powers, Mrs. Esther Heil, Clarence Waldele, Donald McIntosh, and Mr. Skyles.

Date Marshmallow Whip

2-3 cup dates
1-3 cup nutmeats
2-3 cup marshmallows
¼ tsp. vanilla
6 lary fingers or strips of sponge cake.

Cut the dates and marshmallows in quarters with wet scissors; chop the nuts coarsely. Whip the cream; fold in the flavoring, dates, marshmallows and nuts (which have been chopped). Chill thoroughly. Line stemmed glass serving dishes with lary fingers split in half or with sponge cake. Heap the cream mixture into the glasses. Top with a small piece of date or nut meat. 4 servings.

Cranberry Snow

1 egg whites
1 cup cranberry sauce
Beat a cup of cranberry sauce with a fork until smooth; beat the egg whites until stiff; add the cranberry sauce gradually, beating after each addition. Pile the whip in tall stemmed glasses. Chill thoroughly. Serve with whipped cream. 6 servings.

Gingerale Fruit Cup

Arrange orange sections, slices of canned pear, diced canned pineapple and sliced dates in a bowl in the refrigerator for ½ hour, to allow flavors to mix thoroughly. When ready to serve arrange in glass fruit cups, pour gingerale in each cup and garnish with bits of preserved ginger.

Rice Dainty

2 cups boiled rice
½ cup cubed canned pineapple
½ cup apricot pulp
1 cup whipping cream
24 marshmallows
½ cup chopped nutmeats
½ cup sugar
Shredded coconut
Mix rice, fruit, marshmallows and sugar together and chill thoroughly. Add nuts and fold in whipped cream just before serving. Garnish with coconut and candied cherry or bit of pineapple or nutmeat.

Green Gage Cream Sherbet

12 canned green gage plums
½ cup powdered sugar
½ cup plum juice
½ cup white corn syrup
Few grains salt
1 cup heavy cream
Drain plums and reserve ½ cup of the juice. Rub stoned plums through coarse strainer. Add powdered sugar and stir until dissolved. Combine the plum juice, syrup and salt. Blend well, add to plum and sugar mixture and allow to stand for a few minutes. Add unbeaten cream in a thin stream, stirring gently all the time. Pour at once into refrigerator tray and freeze quickly. 1 quart.

Frozen Fruit Salad

1 No. 1 can grapefruit
1 No. 2 can mixed fruit
1 cup diced celery
1 cup sliced dates
1 cup chopped almonds
1 cup mayonnaise dressing
1½ cups heavy cream, whipped
Drain the canned fruits thoroughly, cut in small pieces, then combine the fruits, celery and almonds. Add whipped cream to the mayonnaise. Add the cream and mayonnaise to the fruits. Pack in the trays of mechanical refrigerator, or in a tightly sealed mold in a mixture of ice and salt, until frozen. Unmold. Serve on a lettuce leaf and garnish with a small amount of cream mayonnaise. 12. 14 servings.

FOREST FACTS

Lewis County, Washington, has a greater area of land clear-cut since 1920 than any other county in the Pacific Northwest (176,101 acres); Thurston, Washington is next with 118,800; Columbia, Oregon, third with 117,180.

The average "mill run value" of Douglas fir lumber at West Coast sawmills in 1909 was \$12.44 per thousand feet, in 1923 \$26.99, in 1931 \$12.05, and in 1932 \$10.63.

Black cottonwood is preferred to most other native woods by manufacturers of wagon and truck bodies because of its ability to withstand wear and hard knocks.

There are over a quarter of a million miles of fencing and fence posts on the farms of Oregon and Washington, it was recently found out in connection with a study of the requirements of farmers for forest products.

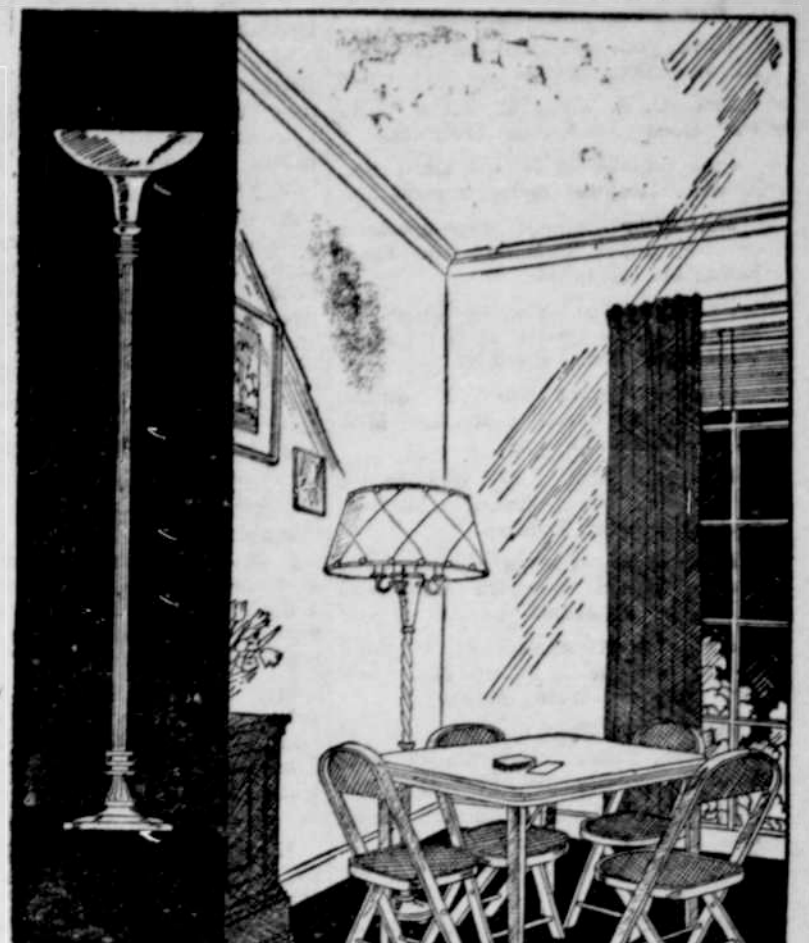
Black cottonwood is used for cheese and butter boxes because once thoroughly seasoned, it does not impart odors or tastes to food products in contact with it.

Nearly 7 million fence posts are needed every year to keep the farm fences of Oregon and Washington in repair, according to estimates made by the Pacific Northwest forest experiment station.

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Making The Home More Livable

The Indirect Lamp Enlivens the Card Table



By Jean Prentice

A L.L. work and no play makes Jack a dull boy. To which we add, play without good lighting makes Jack a dull partner!

Most of us enjoy entertaining guests, don't we? We get pleasure from providing attractive decks of cards, nice tallies and tempting candies. And then, when every detail seems perfection for the comfort of our visitors, we sometimes fall down miserably.

We pull up to the card table a lamp whose small shade serves only two persons at the best, or else fails to cover the raw light from the bulbs so that the glare on the dummy hand makes us twist and fidget.

Or perhaps the bulbs are woefully small with the result that before the evening's over our energy has seeped away with our efforts to see. (I've been guilty of such provisions myself, but know better now!)

From lighting scientists who have considered our needs at play as well as at work, this advice has been secured: Provide an indirect lamp of either the metal or glass reflector type, similar to the ones in the sketches, for your game table.

They give a light as soft as that on a shaded porch upon a summer's

day, an adequate smooth light that distributes itself impartially to all four contestants and lays no uncompensated shadow lines on faces. The new two-flament bulb in each lamp allows three different intensities of light. In the lamp in the larger sketch the 40 or 60-watt bulbs in the candle sockets are to be turned on in addition to the central bulb for especially intensive seeing tasks.

A practical point about a lamp of this kind is that, since it is a "major" lamp and not a small one totally unfitted for the job, other lamps in the room need not be disrupted from their locations when the table is set up. The large lamp does a man-size job, sending light up as well as down and eliminating harsh contrasts.

The "torchier" type sketched in the panel has a softly luminous glass bowl taking the place of the shade on the first lamp. The lovely toned glass gives life to the unit and adds a striking decorative effect to the room.

Both lamps have been made by a number of manufacturers according to specifications of the Illuminating Engineering Society, national group of lighting experts.

The ace of hospitality is light with one of these "indirects" at your bridge table.

Birches

Dr. C. E. Mason reports the following birches this week: to Mr. and Mrs. Lorenz Ficken, a son, Lawrence; to Mr. and Mrs. Joseph Gago of Aloha, a daughter; to Mr. and Mrs. C. W. Benz of Tigard, a daughter; to Ma. and Mrs. Vincent Willoughby, of route one, a daughter, Verda Jean.

Fossils Show Climate Change
Fossil leaves gathered at Comstock, Douglas county, include many from trees now found native only in China, Japan, Ceylon and Formosa, finds Dr. Ethel I. Sanborn, associate professor of botany at Oregon State college, who is making a study of them. The prehistoric flora of the region was very different from the flora of today.



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In The WEEK'S NEWS



NAMES HAUPTMANN—Dr. John F. Condon, better known as "Jafale," testifies at the trial in Flemington, N. J., that Bruno Richard Hauptmann is the "John" to whom he gave the Lindbergh ransom money.



UNIQUE DANCE FLOOR—These three Folies Bergeres dancers are demonstrating one of the new engineering achievements unveiled at the New York Auto Show by dancing on the "turret top" roof of an Oldsmobile displayed there.



STRAPLESS FORMAL GOWN

A formal gown of black velvet with gold metal stripes entirely devoid of shoulder straps is worn by Jane Baxter in her latest screen success. A novel feature is the tiny puffs worn on the arms just above the elbow.



ATTACKS ADMINISTRATION

When the Senate opened Senator Huey P. Long, of Louisiana, took the floor for two hours during which time he slammed the administration, saying it was "innocently led" into dealing with New Orleans underworld characters.



SINGIN' SAM COMES BACK—Singin' Sam, famous radio baritone, said the simple life was the only life when he retired to his farm near Richmond, Ind. But he has relented and is now heard each Friday at 9:45 p. m. Eastern Standard Time over the nation's newest network of WOR, Newark, WLW, Cincinnati, and WGN, Chicago for his shaving cream sponsor.



aisle sitters—Forced to sit in the aisle at the crowded joint session of Congress were (left to right) Mrs. Elliot Roosevelt, "Stietie" Dall, Mrs. Anna Dall, and Mrs. James Roosevelt.