



Clever Cooks Make "Candy Coats"

Candy as confectionery is nothing new under the cookery sun, but candy as a delectable coating for fruits, vegetables, desserts and even meat is something to shout about! Not only you are expected to cover the potatoes with peppermint chocolate! This kind of "candy" is really a glaze or "glace," a glistening syrup that surrounds your viands with crystal glory.

Candied sweet potatoes may have started it. Candied onions, bananas, apples, pears, turnips, nuts, have followed, until every cook must be a "candy kid"! It's not a difficult task; it's easy to make the candying syrup, using sugar, water and corn syrup (to prevent sugariness and graininess) and, in some recipes, a little butter. The standard recipe for "hard surfaces" is given in the Glaze Nuts recipe; for "chewy" surfaces, that in the candied onion recipe may be used.

Here are some recipes to start on; your "candied" opinion is certain to be favorable.

Glaze Nuts

1/2 cup sugar
1/2 cup white corn syrup
2 tbsps. hot water
Nutmeat halves
Boil sugar, water, and corn syrup until the syrup bubbles instantly when a little is dropped into cold water. Dip in whole or half nutmeats (walnuts and pecans are especially good) very quickly, one at a time, taking out on points of a fork and laying on oiled paper. They harden immediately.

Candied Bananas

Peel 6 bananas and arrange in an oiled baking dish. Mix 1/2 cup dark corn syrup with 1/3 cup water and pour over bananas. Place about 1 tablespoon of butter in dots on the bananas. Bake in a moderately hot oven (375° F.) until fruit begins to soften. Baste with sauce during cooking. Place under broiler 1 to 2 minutes or until bananas are browned. Serve as a meat garnish or as a dessert.

Candied Onions

Boil 4 small white onions until almost tender. Then mix in a frying pan: 1 tablespoon butter, 2 tablespoons of dark corn syrup and 1 teaspoon of water. Stir over low heat until well-blended adding a little more water if necessary. Then reheat the boiled onions in this mixture, stirring occasionally until the

CHAIRMEN NAMED FOR RED CROSS DRIVE

W. F. Norman, president of the County Red Cross chapter, has announced the following general chairmen for the annual Red Cross Membership Roll Call drive from Armistice Day to Thanksgiving Day in the various communities of the county: Beaverton, the Rev. Bruce B. Groselove; Aloha-Huber, Mrs. James Welch; Hillsboro, Mrs. E. C. McKinney; Forest Grove, Mrs. Dorothy Seymour; Garden Home, Mrs. Gladys M. Green; Melzer, Mrs. E. W. Conklin; Cedar Mill, B. Reeves; Bethany German Baptist, the Rev. Theo. A. Leger; Bethany Presbyterian, the Rev. H. G. Dickman; Phillips Methodist, the Rev. E. J. Traglio; Phillips Evangelical, the Rev. B. M. Presenberg; Helvetia, Mrs. J. M. Davidson; North Plains, Mrs. Elmer Mays; Shady Brook, Mrs. Alvah Logan; Tualatin, Mrs. W. R. Hawhurst; Verboort, Father Jonas; Dilley, Mrs. R. L. Hart; Cherry Grove, Mrs. E. R. Henderson; Reedville, Mrs. A. M. Jannsen; Tigard the Rev. S. Raynor Smith; Groveland, Mrs. J. Scheeler; Watts, Mrs. Isabel Warren; Gales Creek, Mrs. Jennie Ranes; Glenwood, Mrs. G. L. McCutcheon; Timber, Miss Juanita Ebbert; Hazeldale, Mrs. W. P. Brooks; Jacktown, Mrs. W. F. Gembell; Farmington, Mrs. William Putnam Jr.; Scholls, Mrs. John Sutherland; Laurel, Mrs. John Mulloy; Hillsdale, Mrs. Carl Clappshaw; Kansas City, Mrs. C. H. Hamilton; Cornelius, Mrs. Henry Behrmann; Orengo, Mrs. S. L. Carley; Leisyville, Mrs. Little B. Hanley; Schefflin, Miss Bernice Henrich; Pumpkin Ridge, Mrs. S. A. D. Meek; Mountindale, Mrs. E. F. Leming; Buxton, Mrs. A. Allen; Banks, Miss Sylvia Severance.

A large sum of money has been expended by the Red Cross for emergency relief in the county this year, and it is only by the co-operation of the citizens in the roll call solicitation that this is possible. Fifty cents of every membership goes to the national chapter for relief and disaster, and on all larger memberships, the remainder of the sum is available for county relief.

The annual Roll Call this year is a time for some good old-fashioned Red Cross celebrations. It is just 30 years ago that the American National Red Cross was incorporated under its Congressional Charter.

The first Red Cross group was formed at Geneva, in 1864 and the American Society of the Red Cross was organized by Clara Barton in 1881.

onions become brown and glazed. For larger amounts, of course, increase the proportions.

Glazed-Top Rice-Raisin Pie

1 recipe pie crust
1/2 cup raw rice
2 cups milk
1/2 cup sugar
1/4 tsp. salt
1 egg
1 tsp. vanilla
Wash rice thoroughly. Steam rice and raisins in the milk 20 to 40 minutes until rice is soft. Add beaten egg, sugar, salt and vanilla, mix. Line pie tin with the pie crust, turn mixture into it, and bake. When ready to serve, cover top with Apricot Glaze, made as follows:

Apricot Glaze

Soak a four-pound dried apricot in water several hours; drain, remove skins, return to water in which they were soaked, cook slowly 15 minutes. Press through a sieve, add sugar, mix well and pour over the pie filling. Cool and serve.

Pineapple Dates Glaze

1 slice canned pineapple
1 cup sugar
1 cup white corn syrup
1/2 cup water
1/2 cup dates

Stuff each pitted date with a small segment of well-drained pineapple wrapping date entirely around filling. Cook sugar, corn syrup and water until syrup begins to discolor (310° F.). Place pan in a larger pan of boiling water while dipping. Dip each date into syrup, lift with a fork, drain off surplus syrup and drop on waxed paper to cool.

Shiny Apples

Wash and core apples, beginning at blossom end. Pare skin down an inch from top. Fill centers of apples with chopped raisins sliced dates or with candied ginger and shredded coconut. Mix maple or dark corn syrup (1/2 cup syrup to 1/2 cup water is enough for 6 apples) and pour over apples. Bake in hot oven about a half hour until apples are tender. Baste during cooking; if necessary, add more water during cooking.

"Candied-Candy"

1 cup dark corn syrup
1 cup brown sugar
2 tbsps. melted butter
2 tbsps. water
1 cup peanuts, shelled
Boil sugar, corn syrup and water until it is crisp when dropped in cold water. Just before taking from fire add butter and nuts. Pour into oiled tin to harden.

COMMUNITY PARTY

A delightful community Halloween party and program was enjoyed at the Raleigh school house, Friday evening and was well attended. The teachers, Gerald Acklin and Mrs. Kathryn Whittemas, assisted by Miss Acklin, superintended the games and social hour. The pupils of the primary room presented the program. The upper grades will give a Thanksgiving program.

So Did The Fathers

"Where did I get my religion?" We had asked this employer of hundreds of men and owner of rails and locomotives where he got his faith. For faith he had, as proved by his works. Out among the camps, with the loggers, you see his own pastor-at-large. You see his man in China, putting out the Gospel there. You see him and his wife attending a little mission church out on the edge of the city to hold up a struggling Sunday school.

So we asked him where he got his religion. "Down on my knees, in the old home as a boy. Every morning father opened the Bible and then we knelt there in the kitchen as he prayed." And so in time the boy came through to his father's God. So the rich man that was to be, took Christ as Saviour, Friend, Quickener, Wisdom, Sustainer, Peace and Joy. For Christ is all to those who turn from the arm of flesh to trust Him utterly.

Here is another. A letter just in from the East says the debt on the church has been handled. Mr. Another Millionaire supplied the last five thousand.

Now what about this man's religion? Ask the over-night guest at their home. He will tell you of this same saving faith. Morning by morning into the breakfast-room come housekeeper, maids, family and guests for family worship.

And what did this do for them? To his father's joy, their only son turned from heading up the vast business interests to give his life to whole-time Christian service.

What about your son? Will he stand for God because of your example? "The eyes of the Lord run to and fro throughout the whole earth, to show himself strong in the behalf of those whose heart is perfect toward him." 2 Chronicles 16:9. George N. Taylor, Beaverton, Oregon.—Paid Adv.

Grade School Notes

Five new students entered the Beaverton Grade school this week, bringing the total enrollment up to 278 students.

During the past month only 22 students were tardy and 175 were neither absent nor tardy. The grade school was glad to have 17 visits from parents during the month, and one visit from the school board.

Every room in the Grade school has joined the Junior Red Cross. This week each student received a pin, and every name was placed upon the enrollment blank.

Some of the rooms are planning to send a Christmas Junior Red Cross box to a foreign country.

Three new students entered the First grade this week. They are Dorothy Doty, Louise Meisner and Ida May Meisner.

These little people are busy learning about the Pilgrims, who they were and what they did. Vota Newton's birthday was celebrated this week by the members of the class.

The Second grade is beginning the study of the Indians and how they lived. A large Indian wigwam has been made, big enough for these little folks to enter.

Much interest is displayed in the scrapbooks, which are being made by the Second grade students. In these books are placed papers of all kinds, and some art work.

The Fourth grade has completed the drawing of some attractive Indian vases, with the use of Indian symbols.

The students of the Fourth Grade have finished their tour of Belgian Congo and are now making a tour of Paffin Island.

The students in the Third grade are interested in a series of pictures which give ethical instruction—such as politeness, manners at the table, etc.

The students in the Fifth grade are enthusiastic about fractions, which are being presented in the Arithmetic classes. Some attractive pictures, representing the different months of the year, are on display in the Fifth grade room.

This week the Sixth grade received another new student bringing the total enrollment in this class to 43 students. In art classes this grade has completed an attractive basket of fall flowers, and are now working upon an Indian scene. The Eighth grade art class has completed a colorful scene, depicting the "Harvest Moon". The Seventh Grade has completed some attractive pumpkin scenes in Art.

Eva Meisner, from the Tigard Grade school, entered the Seventh grade this week, and as no desk was available for her use, another had to be added.

In spelling the Seventh grade is writing the definition of each word, the synonym for it, and an original sentence using it.

In Health this class has finished studying cells, and are studying about vitamins. So far they find it very interesting.

LOCAL NEWS

Harry Barnes has purchased a new Indiana truck.

Mrs. James Nichols has recently moved to Portland.

Mrs. Elizabeth Sammons of Portland visited with Mrs. Sarah Bulmer, Friday.

W. R. Petch of Yamhill formerly of Beaverton, visited with friends here Friday.

Fred Zwanen has recently purchased thirty acres of land at Raleigh from Ole Olson.

The Past Noble Grand's Club will meet Wednesday, November 13, at the home of Mrs. Ed Sheets.

Miss Margaret Hedden of the

Multnomah hospital visited with Mrs. Florence Newton, Friday and Saturday.

Mrs. Cons. F. Hastings was a dinner guest Tuesday evening at the home of Mr. and Mrs. S. B. Lawrence.

Mr. and Mrs. S. B. Lawrence and Mrs. L. J. Carter were Monday evening guests of their uncle and aunt, Mr. and Mrs. Robert B. Brown.

Mr. and Mrs. Paul Virrell who visited for several days at the home of Mrs. Virrell's mother, Mrs. Dora Fox, left Friday for their home at Len's.

Mr. and Mrs. W. R. Vankleek were members of a Halloween dinner and party at the home of Mr. and Mrs. Robert Cole, near Tigard, Saturday evening.

Miss June Bowell was an overnight guest of Miss Cathryn Van Kleeck, Saturday evening, when a few of the younger set enjoyed Halloween stunts and games.

Mr. and Mrs. H. R. Kellington and daughter Joyce of Hillsboro called on Beaverton friends Sunday. Mr. Kellington was formerly in the watch repair business here.

Mrs. V. A. Wood, Mrs. Nelson Walker, Mrs. M. C. McKercher, and Miss W. R. Vankleek attended the Journal cooking school at the auditorium in Portland, Wednesday.

Mr. and Mrs. M. J. MacIntee and four children were dinner guests at the home of Mr. and Mrs. Rob't. Johnston, Sunday, in honor of Virginia Johnston's birthday.

Delmar Fredriccy of North Platte, Neb., visited with Geo. McKercher, Tuesday. Delmar formerly resided here, and has been visiting friends here and in Portland the past few weeks.

Mrs. H. L. Hudson was hostess

with a luncheon and cards at her home Friday. The guests were the members of the "500" club. Mrs. G. McCormick of Garden Home held the high score.

The Beaverton Grange will meet in regular all day session in the Grange hall Saturday, November 9. The annual election of local grange officers for the ensuing year will be held. All members are urged to be present.

Leading the world in beauty, performance, value, Crosley is recognized as the radio pioneer—as the leader—pace maker—in radio style, radio performance, radio value. See these new 1936 Crosley radios at The Richey Hardware & Furniture Company.—Paid Adv.

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Many people in Beaverton whose lives have been made miserable through suffering from those distressing surface muscular pains so often mis-called "rheumatic," will doubtless be glad to know about Williams R.U.X. Compound which is giving such quick relief in many cases.

Williams R.U.X. Compound is prepared from the prescription of a former army doctor who used it in his extensive practice for many years. Sufferers now may have the benefit of its relief at a cost of only a few cents a day. If you suffer from shooting, stabbing muscular pains in shoulders, arms or legs; if you are bothered with neuralgic or surface pains of the body, don't endure this agony any longer without trying Williams R.U.X. Compound.

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STIPE'S GARAGE

Beaverton,

Oregon