



Hooray for the Sugarplum Season—Make Christmas Sweets Now!

Home and mother, weddings and bells, shoes and stockings, robins and roses, Jack Frost and Winter—and Christmas and Candy! You can't separate the thought of any of them, and anybody who wants to deserves the evil eye!

The holiday season is the season of sweets and sugarplums. Every tooth's a sweet tooth, every occasion is a time for bringing out the box, the plate, the jar, the tin of confections. For tradition's sweet sake, let there be plenty of the home-made kind—the real article!

Not forgetting, but ignoring for lack of space, the more usual candies, this column gives you recipes to try on your own range. For stocking, for gift, for entertaining or just to munch, C is for Christmas and Candy!

Popcorn Fruit Squares

(Make "Balls" If You'd Rather)
2 cups sugar
1/2 cup white corn syrup
1/2 cup water
5 qts. popped corn
3 pkgs. ready sliced fruit peels or mixed candied fruits

Have the corn freshly popped (unseasoned) and ready in a large bowl. The fruit peels are the new small packages of sliced citron, lemon and orange peels, in 3-ounce packages, or the packages of mixed fruits consisting of the peels, and cherries and pineapple added. Make syrup by cooking sugar, syrup and water to 250° F. (medium hard ball when tried in cold water). Remove from fire, add fruit peels; pour immediately over popcorn. Stir with wooden spoon, mix well. Pack into deep buttered pans and cut in squares when hardened.

Tiny Tim Apples

(Cursing Tiny Balls, Uncooked)
1 pkg. shredded coconut
1 pkg. dates
1/2 cup nuts
1/2 lb. seeded raisins
1/2 lb. figs
1 tsp. orange juice
1 tsp. orange rind

Run dates, coconut, nuts, raisins and figs through food chopper. Add the orange juice and grated rind and knead mixture into a smooth mass. Pinch off portions of mixture and shape into "apples". Roll balls in

coconut, tinted red or green, or into confectioner's sugar and insert whole cloves at top and bottom for stem and blossom. Use tiny piece of citron for leaf. Makes 60 apples.

Croole Patties

(Those Pecan Pralines)
2 cups sugar
1 cup brown sugar
1 tbs. white corn syrup
1 1/2 cups water
1/4 tsp. salt
1 tsp. vanilla
2 cups pecan meats

Combine the sugars, syrup, water and salt in a saucepan, and stir over low heat until sugars are dissolved. Cook to 238° F. (or until a little of the mixture forms a soft ball when dropped in cold water.) Remove from heat, add vanilla and pecans, and let cool to 170° F. Stir for about a minute, then drop onto greased pan in patties about 2 1/2 inches in diameter. About 2 doz.

Orange Coconut Krinkles

(Delicate and Different)
Juice and rind of 2 Florida oranges
1/2 cup white corn syrup
2 cups sugar
1/2 tsp. salt
4 cups shredded coconut
1/2 cup pecans broken

Cook rind of 2 medium-sized oranges in a large amount of water until tender, changing water twice; drain. Cut rind into thin shreds. Add sugar, salt, syrup and orange juice and cook to 226° F. (soft ball in cold water); add coconut and nuts. Drop from teaspoon on greased surface. 3 dozen.

Candy Canes

(To Hang on the Tree)
1 cup sugar
1 cup white corn syrup
1 tbs. vinegar
Peppermint flavoring
Coloring (optional)

Combine sugar, syrup and vinegar and boil until candy thermometer registers 252° F. (or until a little tried in cold water forms a fairly firm ball). Pour onto a lightly oiled platter and when cool enough to handle add flavoring and pull. When pulled, form into strips and curve ends for cane handles. Red or green vegetable coloring may be added just before pulling.

Stuffed Arabian Dates

(The Traditional Confection)

Ever since the first dates came from biblical lands, these confections have been the traditional holiday "sugarplums". Get several packages of dates. Stuff some with nutmeats, others with fondant, fruit paste, glace fruit, or marshmallow. Press nuts, bits of fruit or gumdrop into surface of visible stuffings. Sugar by shaking a few at a time in a bag with granulated sugar. Colored sugar, or sugar to which cinnamon has been added will vary the coloring.

CHURCH ANNOUNCEMENTS

Bethel Congregational Church

Harper S. Burns, Pastor

CHRISTMAS SUNDAY SERVICES

Bible school at 9:45 a.m. Interesting classes for all ages.

Morning worship hour at 11 a.m. Christmas music: "The Virgin's Lullaby Song", "Women's Chorus", "Night of Nights", Mrs. H. M. Barnes and Harris Hansen. Christmas sermon by pastor.

Junior C. E. at 6:30 p.m.

Senior C. E. at 6:30 p.m.

"The Babe of Bethlehem" (a Christmas Cantata by Hamblen) at 7:30 p.m. A chorus choir of eighteen voices under the direction of W. L. Cady will give their annual Christmas cantata, consisting of chorus, and solo parts by Mrs. H. M. Barnes, Mrs. J. C. McCombs, Harris Hansen, A. L. Berg, Miriam Doty, and L. Marble Cook, with Mrs. R. C. Doty at the piano. This is a beautiful cantata, that you cannot afford to miss.

The Sunday school will give their annual Christmas program, Wednesday evening at 7:30. This program will consist of a pageant in which thirty-five characters will take part.

A very cordial invitation to all our Christmas services.

Methodist Episcopal Church

Earl B. Horsell, Pastor

Sunday school, 9:45 a.m.

Mrs. G. L. Pace, Superintendent. Classes for all ages.

Morning worship, 11 a.m. Christmas music and sermon, "The King's Birthday".

Christmas Pageant at 7 p.m. Our church is presenting "The Other Wise Man", taken from the story by Henry Van Dyke. This early hour will permit attendance at other churches, for their programs.

CHURCH OF CHRIST

M. P. Mann, Pastor

On next Lord's Day morning at 9:45

there will be a Christmas program given by the children. Community service at 11 a.m. after which Evangelist Groseclose will bring a Christmas message.

There will also be special music by the choir under the direction of Mrs. J. Johnson. At 8 p.m. there will be a Christmas drama given under the direction of Mrs. R. H. Johnston. On Thursday night 10, Groseclose's subject will be "My Share"; Friday, "Divine Optimism"; Monday, the closing night of the evangelistic meetings, his subject will be, "Beyond Hope". Song service each night conducted by Mrs. Groseclose.

Everyone is cordially invited to all assemblies.

Bible School

There will be a continuation of last week's lesson at the Bible class to be held at the Huber hall Friday evening by Mrs. A. G. Nagel.

Nazareth Church

Peter Clark, Pastor

The Sunday Bible school at 9:45

Mr. W. H. Hart, Superintendent.

Divine Worship at 11 o'clock.

The service will be in harmony with the Christmas season. The

pastor will take for his theme: "The Hiding of His Power." The sermon text is taken from Habakkuk, chapter 3, verse 4. The praise will be under the direction of Miss Esther Porter.

The Junior Young People's Society at 6:30 with Miss Ruth Martin in charge.

The Evangelistic service at 7:30 when the pastor will speak on "The Wise Men from the East". The sermon text is taken from Matthew, chapter 2, Verses 10, 11.

The Christmas program will be given Wednesday, December 23, at 7:45. You are heartily invited.

On Oregon Farms

Whitewash Mixtures Tried

The Dalles—Two whitewashing demonstrations on cherry trees have recently been established on the farms of Fred Erickson and Daniel Evans of Mosier by County Agent W. Wray Lawrence, using four different formulas. These growers are co-operating with Mr. Lawrence in an attempt to find an inexpensive whitewash that will adhere to trees throughout the winter and spring months. Whitewashed trees are believed to suffer less from winter injury.

Effect of Pasturing Noted

St. Helens—It is evident that seeding and pasturing logged-off lands does not prevent their reforestation, says County Agent George A. Nelson. Mr. Nelson has

been making a study of Columbia county land that had been burned and seeded after logging and pastured for a number of years. He found it growing back into splendid stands of Douglas fir, seed cedar and western hemlock.

Cow's Age Affects Fat Test

Corvallis — Experimental data definitely shows that cows decrease each year in butterfat production after they are five to seven years old, according to I. B. Jones, associate professor of dairy husbandry at O.S.C. A cow testing 5 per cent for her first five lactations would, for instance, be expected to decrease to 4 or 4 1/2 per cent at the age of 12 to 14 years, he said.

Born to Mr. and Mrs. Roland Hornecker, December 10, a son.

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How would you like to lose your fat, increase your energy and improve your health?

How would you like to lose your double chin and your too prominent hip and abdomen and at the same time make your skin so clean and clear that it will compel admiration?

Get on the scales to-day and see how much you weigh—then get a bottle of Kruschen Salts that cost next to nothing and which will last you 4 weeks. Take one half teaspoonful in a glass of hot water in the morning—cut down on pastry and fatty meats—go light on potatoes, butter, cream and sugar—and when you have finished the contents of this first bottle weigh yourself again.

Notice also that you have gained in energy—you feel younger in body—Kruschen will give any fat person a joyous surprise. Refuse imitations—safeguard your health—lose fat SAFELY the Kruschen way.

NOTE—Many people find that the only diet change necessary while taking Kruschen regularly is TO EAT LESS.

TOO MUCH TO EAT - NO EXERCISE

THAT'S JUST THE TIME TO ALKALIZE

He felt a different man next day. Relieved the Alka-Seltzer way.

Why don't you take Alka-Seltzer for Gas on Stomach, Headache, Sour Stomach, Colds, Muscular, Rheumatic or Sciatic Pains?

Alka-Seltzer has a pleasant, refreshing, tangy taste. It contains an analgesic (Acetyl-Salicylate, a Sodium Salt of Aspirin) which relieves pain and discomfort, while its vegetable and mineral alkalizers help to correct the cause of those minor ailments associated with hyperacidity of the stomach.

Your druggist sells Alka-Seltzer.

BE WISE - ALKALIZE!

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BEAVERTON

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The following recipes surely offer a variety of pleasing dishes for the Christmas season. A hot luncheon beverage, a spaghetti and meat combination that will prove a prime favorite because of its ease of preparation, a pork tenderloin for small families, pudding, cake, a pudding sauce, and even candies. By the way, the unusual ripe olive stuffing in the pork tenderloin, compliments all meat flavors. Any Christmas roast of fowl or meat, ripe olive stuffing, will achieve the needed special atmosphere of celebration.

Mulled Pineapple Juice
1 inch stick cinnamon
3 whole cloves
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 qt. canned Hawaiian pineapple juice
Pinch of salt

Chop the spices in a small piece of cheesecloth, add them to the pineapple juice and bring to the boiling point. Add salt. Serve hot with crackers and cheese. 4 to 6 servings.

Spaghetti with Sausage
1 package spaghetti
1 pound pork sausage in casings
1 can tomato soup

Boil spaghetti in 3 quarts of rapidly boiling salted water for about 10 minutes. Drain. Place sausage in a frying pan. Cover with boiling water and cook slowly till tender. In a buttered, covered casserole, place the boiled spaghetti with the sausages in the center and on top. Pour over them the tomato soup and the water in which the sausages were cooked. Bake in moderate oven for about a half hour. Serve from casserole.

Stuffed Pork Tenderloins
2 pork tenderloins (about 2 pounds)
Salt
Pepper

2 1/2 to 3 cups thinly sliced tart apples
1/2 cup seedless raisins
1/2 cup finely sliced ripe olives
1 cup whole ripe olives

Have butcher cut 2 pork tenderloins almost through lengthwise, leaving a small "hinge" on one side, then have them opened out and Frenched or flattened out with cleaver to 1-inch thick pieces. Sew sides and small ends of tenderloins together to form pocket.

Sprinkle with salt and pepper. Cook apples until tender in just enough water to prevent scorching; drain. Rinse raisins and drain, combine with apples and sliced olives, and use to fill meat pocket. Sew ends or hold together with skewers and place in baking pan. Bake in a moderate oven (350 degrees F.) 1 1/2 to 2 hours or until meat is tender. Place whole ripe olives in pan around meat for last 30 minutes' cooking.

Mince Meat Plum Pudding
1 (9 oz.) package dry mince meat and 1/2 cup water boiled almost dry
1 egg, slightly beaten
1/2 cup nut meats, finely-chopped
1/2 cup orange juice
1 teaspoon grated orange rind
1 1/2 cups dry cake crumbs

Break mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for three minutes or until mixture is practically dry. Allow to cool. Add slightly-beaten egg, nut meats, orange juice and grated rind to cake crumbs. Blend thoroughly. Fold in cooled mince meat. Pour into greased pudding mold, eight individual molds, or baking powder can, filling 2/3 full. Cover tightly and steam 1 hour, having boiling water half way up on molds. If additional water is needed during steaming, it must be boiling when added. Serve warm with hard sauce or whipped cream. Serves eight.

Holiday Cake
(5 egg whites)
1 1/2 cups sifted cake flour
1 teaspoon double-acting baking powder
1/4 cup butter or other shortening
1/4 cup sugar
5 egg whites, unbeaten
1/2 cup finely cut candied cherries
1/2 cup finely cut citron
1/2 cup seedless raisins
1/2 cup chopped blanched almonds
1/2 cup shredded coconut
1/2 teaspoon almond extract
1/2 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three

times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating very thoroughly after each. Add fruit, nuts, coconut, and flavoring, and mix well. Add flour, a small amount at a time, beating after each addition until smooth. Bake in loaf pan, 8x4x3 inches, which has been greased, lined with heavy paper, and again greased. Bake in slow oven (300° F.) 1 hour and 15 minutes, or until done.

Brazil Nut Pudding Sauce
2 egg yolks
1/2 cup powdered sugar
1/2 cup ground Brazil nuts
2 tablespoons sherry
2 egg whites

Beat egg whites until thick, add sugar and Brazil nuts and beat well. Add sherry. Fold in stiffly beaten egg whites and serve with puddings or ice cream.

Magic Chocolate Caramels
3 squares unsweetened chocolate
1 1/2 cups (1 can) sweetened condensed milk
1/2 cup corn syrup
Few grains salt
1/2 cup chopped nut meats, if desired
1 teaspoon vanilla

Melt chocolate in heavy shallow pan. Add sweetened condensed milk, corn syrup, and salt. Cook slowly, over low heat, stirring constantly until firm ball forms when tested in cold water (approximately 20 minutes). Remove from fire, add chopped nut meats and vanilla. Pour at once into buttered pan (8x8 inches). When cold remove from pan and cut into squares.

This Year's Game
A Monopoly party is the smartest way to entertain this winter. The fashionable craze for this lively real estate trading game now appeals even to those determined to go to bed early. New short rules cut playing time in half by doubling all printed values on the board as well as rentals and penalties or by picking the winner after the second or third bankruptcy. The continued furor for Monopoly has set a new world record for game crazes, far outstripping the backgammon and mahjong fads which each boomed for two years.

New End-Table Lamps Add To Comfort Of Living Room



End-table lamps with translucent bowls of glass or plastic material under the shades, are the newest things for lighting a divan. They provide smooth, ample light over the entire area.

By Jean Prentice

THE first guest of the evening has arrived. Before long the room will be filled with young women chattering away over their knitting or club affairs.

Now's the time when the hostess is especially thankful for her good lighting at the davenport.

From end to end of the sofa the illumination is even and adequate. There's comfortable lighting for as many persons as can be seated here. This is a requirement for good davenport lighting, and I wonder if yours meets the test.

Hidden Values
Perhaps you may be thinking, "My end-table lamps are very much like the ones pictured."

But are they? The cook who set out to make ginger cookies, and, by mistake, used powdered mustard instead of ginger, found that the batter looked the same . . . but the taste wasn't!

There are hidden values and inner workings in these brand new end-table lamps that make them taste very good to the eyes. Screw off the knob at the top, lift the shade, and there's the answer. A translucent bowl of glass or plastic material holds the bulb. The bowl diffuses the light softly and smoothly, sending some upward, and much down on one's work.

Newest Member of Lamp Family

The outcome was the designing not only of an improved study lamp, but as time went along, of a whole new flock of lamps. These are intended for particular furniture groupings. They are made by many manufacturers in a variety of styles. Their scientific principles are the same, and the designs are approved by the Illuminating Engineering Society.

Newest addition to this family of eyesight-protecting lamps is the end-table model, coming in a diversity of styles. Since it does not produce as much indirect lighting as some of the other members of this lamp family, it is important that additional models of the new type of lamp be used in the room at the same time.

One of the interior decorator's cardinal principles is the correct grouping of furniture. It is a pleasure then to know that it is possible to have an attractive davenport arrangement like this without sacrificing either style or scientific lighting. We can have both.

Southern Pacific XMAS EXCURSIONS



TO POINTS IN CALIFORNIA, OREGON and other states, we again offer greatly reduced roundtrips for the holidays. Leave any day from December 17 to and including January 1. Return limit 10 days. For fares and detailed information see or phone your Southern Pacific agent now!

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