LOCAL HAPPENINGS

Mrs. C. V. Munden was in Portland Tuesday.

Mrs. Truman Walker was in Portland Tuesday on business.

Roger Johnson has been home from Camp Murray for the holidays.

Vito Cosola, who has been ill with flu, is able to be on his job again.

Mrs. V. A. Wood is confined to her home with an attack of tonsilitis and flu.

Mrs. Margaret Swain made a business trip to Portland Monday and Tuesday.

Mrs. M. C. McKercher entertained a group of ten friends at a New Year's eve party.

Mrs. Jessie V. Myers was ill over the Christmas holidays but she is able to be out again.

A. M. Kennedy visited at the home of his daughter in St. Helens over the Christmas holidays.

Miss Gladys Wright left Tuesday for Washington, D. C. where she has accepted a government position.

Mr. and Mrs. J. Thompson have rented the W. Abbott place on Johnson road are living there there now.

Christmas dinner guests at the McKercher home were Miss Ginger Foote, Mr. L. Kidile and Mr. and Mrs. Justin.

Mr. and Mrs. Paul Saussig and Mrs. Margaret Swain and sons were Saturday visitors at the P. Peterson home in Gladstone.

Past Matrons and Past Patrons of the Eastern Star will hold a pot-luck dinner at the Temple Saturday evening at 6:30 p.m.

Mr. and Mrs. Paul Saussig of San Francisco are holiday visitors here with Mrs. W. Swain and family and Mrs. Saussig's father, James Wertz.

The Book club meets next Thursday, January 9 at 11 a.m. Ed A. Brown of Portland will give the book reciew. Come and bring your sandwich.

George McKercher left Christmas for Bremerton, Wash to board the U.S.S. California, which is on its way to Honolulu for an indefinite stay.

The Beaverton high school class of 1935 held their annual party at the home of Mr. and Mrs. Clifford Macey (Lois Russell)) in Eastmoreland.

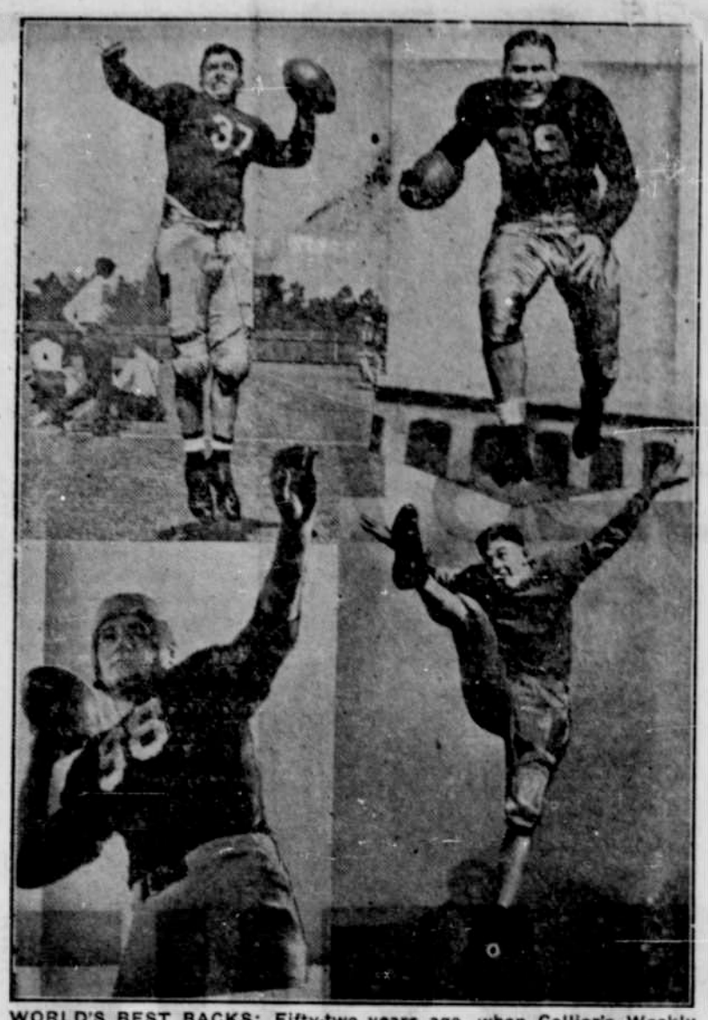
Mr. and Mrs. Clifton Ackerman and family were guests of Mrs. Ackerman's parents, Mr. and Mrs. Ray Antrim of Aloha New Year's day which was also Mrs. Antrim's birthday.

Mr. and Mrs. James Kelley, son and daughter of Astoria have been visiting at the home of Mrs. Kelley's parents, Mr. and Mrs. John Dobbins of Beaverton and Mr. Kelley's parents at Reedville.

Mr. and Mrs. John Dobbins were hosts to a family gathering Christmas. The guests included their daughter and son-in-law, Mr. and Mrs. James Kelley of Astoria and Mr. and Mrs. Roger Hawley and children of Tigard.

Mr. and Mrs. Arthur Kolkenbeck entertained at a New Year's eve watch party. Games were enjoyed and a delicious lunch served. The guests included Mr. and Mrs. William Walther, Mr. and Mrs. W. D. Cameron, James and Jean, Mr. and Mrs. Beads and Miss Brown.

Mrs. M. Swain and family entertained with a family Christmas dinner at her home. Those attending were Mr. and Mrs. Paul Saussig of San Francisco, Mrs. Effie Kofahl of Portland, Mr. and Mrs. P. Peterson and sons of Gladstone, Mrs. M. Swain and sons and James Wertz.



WORLD'S BEST BACKS: Fifty-two years ago, when Collier's Weekly first started picking All-America teams, the men who received the famous All-America gold football were all from three or four Eastern colleges. Now they're from every part of the country. This year's Collier's All-America back-field, shown above, doesn't find an Eastern school represented. They are: upper left; Albert, quarterback, Stanford; upper right; Kimbrough, fullback, Texas A. & M.; lower left; Harmon, halfback, Michigan; lower right; Franck, halfback, Minnesota.

It was a great relief to learn, just the other day, why my some sort of a great uncle, Napoleon Con eapart always stood with his right rand stuck between the button of his coat.

Some one told us the other day that his chestitched.

The proud father called up the newspaper to report the birth of twins.

The editor, not hearing very clearly asked, "Will you repeat that?"

"Not if I can help it!" shot back the proud father.

A Yankee applied to a Canadian recruiting office for enlistment.

"I suppose you'll want a commission?" suggested the officer.

"No, thank you," replied the Yankee. "I'm such a poor shot, I'd rather work on a straight salad."

TRANSIENTS

Transients, variously estimated at 200,000 to 1,000,000, are "on the road" and for the most part are unable to procure the necessities of life without assistance. The general welfare of the whole country is closely linked to the health problem presented by this class of needy persons, according to a bulletin just published by the United States Public Health Service.

These "on the road" people are discriminated against in programs of material aid and public medical care through the application of residence and related requirements. Passed Assistant Surgeon Charles F. Blankenship and Fred Safier, Associate Social Science Analyst, authors of the study, state in this new bulletin, (Public Health Service Bulletin 258.)

The Public Health Service points out that "migration is an outstanding characteristic of the United States." Economic improvement is the main incentive for migration. Those who cross State borders in search of health are usually attracted to those areas which have acquired a reputation for salubrious climate.

Since it is true that almost two-thirds of the agencies giving medical care to transients restrict care to either emergency or selected cases, the difficulties facing the transient who requires public medical care are matters of serious concern.

"Transients, either interstate or intrastate, have considerably more disabling illnesses than persons who have resided in communities long enough and under conditions as to have the status of residents. Intrastate transients have even higher disabling illness rates than have the interstate group. It is possible that this difference is due to the greater proporionate migration of interstate transients to cities in search of public medical care which they do not believe is available to them at home in smaller communities. Among all interstate transients the most recent migrants have the least number of disabling illnesses and as migration continues the incidence of disabling illness increases.

"However, as illness strikes more frequently, the result seems to be that further migration is delayed and often the migrant settles down in some community and eventually becomes a resident This tendency may be responsible for the high rate of illness and disease found in cities among the local homeless, many of whom may well be former interstate transients disabled for migration by chronic or recurring diseases."

Data on medical care received by transients reflect the results of the limitations imposed on the group. No class or type of nonresidents, except special beneficiaries of the Federal health services, receives as much medical care as even the poor in resident groups. Although most students of the subject agree that care received by many residents is not adequate for the maintenance of health, the report shows that transients receive even less care than do residents.

"The influence of transients on community health can hardly be other than harmful," the coauthors stated. As a result of grossly poor living conditions, a high incidence of typhoid fever and particularly of dysentery occurs among transients. Malnutrition appears to be common, diets for children being deficient to the extent that future health may be impaired. Dangers of introducing such diseases as smallpox, meningococcus meningitis, malaria and trachoma are multiplied by an influx of transients. The discrimination noted against diseased transients in hospitals, sanatoria, and clinics undoubtedly has an economic basis. Estimates for the cost of public hospitalization now being supplied to transients in general hospitals show that an enormous load from this cause is being carried by some communities, in spite of the fact that transients generally receive less medical care and hospitalization than do residents.

If You Put Pork on the Platter You'll Find Budget Blues Scatter

There's more to pork than chops and ham—and there's more to pork than "meats" the eye, too! The flavor alone is reason enough for serving pork three times a day, but now comes the news that in one single pork chop there's enough thiamine (Vitamin B1, to you, necessary for growth and healthy appetites) to supply an adult for one day!

No one will deny the goodness of golden-brown pork chops or luscious baked ham! Not for nothing is it said that bacon sizzling in the pan is the all-American alarm clock! But not for nothing either does your meat man have other choice pork cuts that you may have been overlooking. They're kind to budgets, flattering to menus. Why not serve spareribs more often, men love them and your piggy bank finances them! Butterfly pork chops are novel, cheap and good. Try, besides, cuts like blade pork steaks, picnic shoulder roast, cottage roll, shank, Boston butt.

Make friends with your meat man (he can give you pointers on cooking!) and you'll make friends with your budget at the same time. These recipes will start your pork career:

Barbecued Spareribs

(For The Man In Your Life)

3 lbs. spareribs
1 medium onion
2 tbsps butter
2 tbsps. vnegar
2 tbsps. brown sugar
4 tbsps. lemon juice
1 cup ketchup
1 tbsp. Worcestershire sauce
½ cup chopped celery
1 teasp. mustard
½ cup water
Salt and pepper

Have spareribs cut into pieces for serving. Place in oven in uncovered baking dish and brown for 30 minutes. Brown onion in butter, add vinegar, brown sugar, lemon juice, ketchup, Worcestershire sauce, mustard, celery and water; cook slowly for 20 minutes, until flavors are blended. Pour over browned spareribs and cook in moderate oven (350°F.) until well done, about 30 minutes. Serves six.

Pork Shoulder Roast

(Tops in Flavor, Low in Cost)

4 to 5 lbs pork shoulder
1 tbsp. mustard
1 teasp. pepper
4 teasps. salt
1 clove garlic
1 cup water

Wipe meat with damp cloth. Rub surface with salt and pepper, spread with mustard. Make slits in meat with sharp knife, insert bits of garlic. Place meat on rack in open roasting pan, in moderate oven (350°F.) Roast for to 2½ hours. (30 minutes per pound.) Remove meat from pan, skim off all but 2 tbsps. fat, blend in 2 tbsps. flour with fat in pan and 1 cup water, stirring constantly, and cook until thickened. A dash of Worcestershire sauce may be added. Serve. 6-8.

Pork Sausage Links and Noodles

(Have This Sunday Night)

1 pkg. (6 oz.) noodles
1½ lbs. pork sausage links, cut in pieces
2/3 cup diced celery
1 cup diced onion
1 cup diced green pepper
2½ cups cooked tomatoes
1 cup grated American cheese
1½ teasps. salt
⅛ teasp. pepper

Cook noodles until tender. Fry sausage slowly until brown. Pour off all fat except 2 tbsps. Add celery, onion, green pepper and tomatoes. Cover; bake in moderate oven (350°F.) 1 hour or simmer on top of stove for 1 hour. Remove from heat; stir in cheese, salt and pepper. Arrange cooked noodles in center of a serving dish and serve sausage mixture around them. Serves 6.

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Telephone 9415

FOR SALE: MILLWOOD AND Saw Dust. Wilson Fuel Yard. at their new location on Lombard between Broadway and Bertha-Beaverton Road. Phone Beaverton 4902 adv. c23tf

House For Sale or Rent—Near school. Will sell for $1,000 or rent for $10 month. Box 208, Beaverton.

For Sale—1929 Oakland Sedan. Good running order, $35. Inq. at Commercial Hotel.

Wanted—Buff Orphington young hens. Call Beaverton 8607. c-3

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