

# The Raspberry Red

By BETTY BARCLAY

NOTHING tastes like a raspberry, and to many nothing tastes as good. There is something about it that is "different" and very desirable.

Raspberries are ripe—so preserve them. Turn them into jam, or make a syrup from them that may be used throughout the winter as a beverage or dessert sauce.

The only cost for the raspberries and the sugar. The latter is surely not expensive today, but it adds to the full value of the dish and turns it into a quick-energy food.

**Raspberry Preserves**  
2 pounds raspberries  
2 pounds sugar  
Mix whole fruit and sugar. Place mixture over heat and stir carefully until it boils. Boil six min-

utes. Pour into sterilized jars. Seal.

**Raspberry Jam**  
2 pounds raspberries  
2 pounds sugar  
Wash and crush the berries. Add the sugar. Boil the mixture until it is thick and clear. Quick cooking retains the color and flavor. Pour into sterilized jars and seal.

**Raspberry Syrup**  
2 quarts raspberries  
1 quart sugar  
1/2 cup cold water  
Mash the berries. Add sugar. Cover. Let stand over night. In the morning, add water. Bring mixture to a boil. Boil twenty minutes. Strain through a fine strainer. Bring to the boil again. Pour into sterilized jars. Seal tight. This is excellent as a foundation for drinks or as a sauce for ice cream.

## Hints for Homemakers

By Jane Rogers



ONE way to brighten up old umbrellas which have become shabby is to sponge them with a cold solution of strong tea.

The easiest and safest way to clean a clock is to place a piece of cloth which has been soaked in paraffin in the bottom and let the fumes do the work.

Cheaper cuts of meat can be made almost as tasty as the more expensive cuts by including sugar along with salt and pepper in the seasoning. The quantity used—about a teaspoonful—is not enough to sweeten but blends the other seasonings and helps to break down the tough fibres.

## Hints for Homemakers

By Jane Rogers



FROSTING will adhere much more quickly to a cake if the top is dusted lightly with flour.

Science has found that sweet foods offset the harmful effects of noise. A good tip for office and factory workers. Buy a bar of candy or some cookies at lunch-time to nibble in midafternoon.

The next time the house is papered, save the odds and ends of wallpaper, especially those with floral designs. They make a most attractive lining for the bureau drawers in the bedroom.

day evening from a two week's visit at Seaside and Camp Clatsop.

Miss Henrietta Hawley returned Tuesday evening from an extended visit with relatives in Eugene.

The Bethel Congregational Sunday school picnic will be held on July 16.

Mr. and Mrs. Walter Harris of Sacramento, Calif., arrived in Beaverton Tuesday. They are visiting at the home of Mr. and Mrs. L. R. Dean of Dean's Drug Store this week.

Mrs. Delbert Ellis (Laura Chinn) and little son Eldon Earl, left on Sunday for her home at Molalla after an extended visit at the home of her parents, Mr. and Mrs. A. C. Chinn.

Oregon City—A Clackamas county homemaker suggests strawberry muffins for the Sunday morning breakfast and recommends the following recipe:

1 pint fresh strawberries  
2 tablespoons melted butter  
2 tablespoons sugar  
1 egg, well beaten  
2 cups flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 cup milk  
Cut fresh strawberries in quarters and place one large teaspoonful of berries in each hole of the muffin tins. Cream butter and sugar, and add egg. Sift dry ingredients and add alternately with milk and first mixture. Beat very little. Pour dough over berries. Bake 25 minutes or until done in hot oven (400 degrees F.)

## A Thought Immortal

"We hold these truths to be self-evident: that all men are created equal. . . ."  
They echo through the ages  
These words of long ago,  
That started a new nation  
And helped to make it grow.

The men who signed their names to them,  
Are ghostly shadows now,  
But still before that thought immortal,  
Our hearts in reverence bow.

The girls are blamed for calling up the boys and asking for dates, but anyway this habit swells the telephone company revenues.

Scotty says: "Never bawl out a person who tries to smooch a cigarette from you. She may be somebody's mother."

## FOR SALE

To the highest bidder for cash, the entire personal property of Harrison M. Hughson, consisting of auto accessories, tires, tubes, etc. Ford and Chevrolet parts  
Sioux Valve Refacer, nearly new Electric drill  
Battery charger, complete Gasoline, oils and greases  
All kinds of auto mechanic's tools And many other articles too numerous to mention

Doy Gray, Administrator  
Bids will be accepted at the Bank of Beaverton for the above until Thursday, 3 P. M., July 7th, reserving the right to reject any and all bids.

In the event that all bids are rejected or none received, then a Public Auction will be held on Saturday, July 16th, at 2 P. M. at the Harrison M. Hughson Garage in Beaverton and each separate article will be auctioned off.  
adv. c31

## Where To Go

### MICHIGAN CLUB PICNIC

The Michigan Club will hold its annual picnic at Jantzen Beach park Wednesday, July 13, with a picnic supper at 6:30. Entrance to the park will be free if a ticket is asked for at Review office.

### Wanted and For Sale

#### TOO LATE TO CLASSIFY

Wanted—To rent piano. Either take to my home or rent 2 hours a day in home or church. Inquire B. E. Lurch, Beaverton, Ore. adv p31

Beaverton Rebekah Lodge No. 248 meets first and third Tuesday evenings at 7:30 P. M. in the L.O.O.F. Hall. Mrs. Sarah Chamberlain, secretary, and Mrs. Anna Rogers, N. G.

TRAVELERS CHECKS in convenient denominations are sold by the BANK OF BEAVERTON, member FEDERAL RESERVE SYSTEM. The charge is .75 per \$100. You that are planning a vacation which requires traveling should protect your vacationing funds with TRAVELERS CHECKS.

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in an attachment to fasten on hay bales that will elevate the bales 5 or 6 feet high, weigh the bales and return the board automatically, and requires no additional power to operate. This device will fit on any make of baler.

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## Independence Day Dainties

By BETTY BARCLAY

SUMMER festivities, such as the outdoor parades, picnics and similar celebrations of Independence Day, demand refreshments that are cool and cooling. Ice beverages are in order, such as the following, with its refreshing fruit juices and its tea base. (By the way, it was tea—at the famous Boston Tea Party—which led to the first Independence Day).

**Fruit Punch for a Crowd**  
2 quarts sugar, boiled to make a syrup with  
1 quart water  
2 quarts tea infusions (2 quarts boiling water poured over 5 tablespoons tea)  
1 quart lemon juice  
1 quart grape juice  
1 quart grape juice  
1 quart grated pineapple  
2 1/2 gallons cold water  
1 cup strawberry (or banana) slices  
2 cups orange slices (in fancy shapes or halves or quarters)  
Combine all ingredients. Punch water may be used and leech poured over block of ice in punch bowl. This makes about 4 gallons of punch, 60 large glasses, 120 small. Half or quarter quantities of ingredients to serve a smaller group.  
For a Fourth of July dinner or party, no dessert could be more delicious than an ice-box cake such as:  
**Orange Ice-Box Cake**  
12 marshmallows, cut in eighths  
1/2 cup orange pieces



Mix and let stand. Meanwhile, soak for 5 minutes 1/4 cup orange juice and 2 tablespoons gelatine (1 envelope). Liquefy over hot water. Add 1/2 cup sugar dissolved in 1/2 cup boiling water and 1/4 cup of orange juice.  
Cool. When beginning to stiffen beat until fluffy. Fold in marshmallows and orange pieces and lastly, 1 cup whipping cream beaten stiff.  
Line bottom of spring form with halves of ladyfingers. Cut one round end from enough halves of ladyfingers to stand up around edge of form. The cut ends touch the bottom of the pan. Add 24 ladyfingers.  
Pour in half the filling. Lay on any pieces or extra ladyfingers and cover with rest of filling. Leave in ice-box overnight or until thoroughly chilled. Remove sides of spring form when ready to serve. Decorate, if desired, with additional whipped cream and orange segments.

# Canning Cherries

By BETTY BARCLAY

CHERRIES ripe and cherries red are delicious when picked from the tree. The screaming blackbird confirms this. But don't forget the cherry when preserving and canning. Cherry preserves for dessert. Cherry jelly for a spread, or canned cherries for winter pies—all depend upon your devoting a few hours with your preserving kettle. Cherries are tart and call for plenty of sugar. But sugar is inexpensive and one of our most valuable quick-energy fuels—so that cherry dainties will fortify our bodies on the cold winter days that are sure to come.

**Cherry Preserves**  
4 pounds cherries  
4 pounds sugar  
1 cup cherry juice  
Make syrup of the cherry juice and sugar. Add the pitted cherries and cook rapidly until the fruit is transparent and the syrup thick. Pour into sterilized glasses and seal.  
**Cherry Jelly**  
3 cups cherry juice  
5/8 cups sugar  
1 cup bottled pectin

Use only fully ripened fruit. Do not pit. Stem and crush the cherries. Add one-half cup water, stir until mixture boils, cover, and simmer ten minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add pectin, stirring constantly, and bring again to a full rolling boil. Boil one-half minute. Remove from fire, let stand one minute, skim, pour quickly Cover hot jelly with a film of hot paraffin; when jelly is cold cover with one-eighth inch of hot paraffin. Roll glass to spread paraffin on sides.

**Three Fruit Conserve**  
2 quarts pitted cherries  
3 cups pineapple  
2 cups diced apples  
2 quarts sugar  
1/2 pound nut meats  
Put the pineapple through a food chopper or use crushed, canned pineapple if preferred. Mix the fruit with the sugar. Let stand over night. In the morning cook the mixture until it is thick and clear. Add the nutmeats, chopped fine. Pour into sterilized jelly glasses. Cover with paraffin.

Mr. and Mrs. C. E. Hedge and Van Brown, who have been visiting relatives in California for the past 3 weeks, expect to arrive home sometime this week.

Mrs. H. M. Barnes and sons John and Robert and Mr. and Mrs. William Campbell returned from

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NONE BETTER AT ANY PRICE	RIB, BOILING BEEF, STEER, 2 POUNDS .15
POTATO CHIPS, BLUE BELL, LARGE PKG. .19	BACON, MEDIUM PER POUND .18
LIME RICKY, RAINIER, 2 BOTTLES .33	PORK AND BEANS, Van Camp's, .05
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TUNA FLAKES—2 No. 1/2 TINS .23	SARDINES, NORTH STAR, 2 TINS .15
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DAY AND NIGHT  
**July 2, 3, 4,**  
Shute Park, Hillsboro, Oregon  
Sponsored By The Hillsboro Chamber Of Commerce  
Rides, Shows, Bands, Drum Corps, Fireworks, Baseball, Whippet Races  
CHAMPIONSHIP WALKING CONTEST  
**PATRIOTIC EXERCISES**  
Queen's Ball and Coronation Ceremonies  
Dancing in Big Pavilion  
**FREE ADMISSION TO PARK**  
Shade Trees Cool Mountain Water, Free Tables

**LOCAL NEWS**  
Nelson returned Saturday from a four days vacation on the beaches, going as far south as Gold Beach, Calif.  
Mr. and Mrs. A. E. Wilson, Lebert and Reynold, Mr. and Mrs. Will Stuwe and Mabel Richter picnicked Sunday at Island Park in the Molalla River.  
Miss Gladys Shellenberger is visiting friends in Tillamook.  
Mr. Louis Stark is recovering from a light paralytic stroke.  
Mr. and Mrs. John Gray are spending a week at Seaside.  
Mrs. Nellie Pearsons is visiting her mother, Mrs. Erickson of Progress.  
Lebert and Alden Wilson have gone to Idaho where Alden has work.  
Mr. William Gill who has been quite ill with heart trouble is improving.  
Mrs. J. E. Conoly and son Jack visited in Eugene on Tuesday and Wednesday.  
Mr. Miller from Sauck, Wash., had been visiting his brother, Mr. L. Miller, for the past week.  
Mrs. M. C. McKercher returned on Thursday of last week from a four days' visit in Tillamook.  
The Rebekah Needle and Social Club will meet Friday at the home of Mrs. Sarah Chamberlain in Aloha.  
Leland Shaw is still quite ill with rheumatic fever and arthritis. It will be some time before he will be able to be out again.  
Mr. and Mrs. Ed Sheets, Mrs. Bertha Wilson and Mrs. Mary Ware motored to Hillsboro Tuesday night to attend Rebekah lodge.  
Mr. Cyrus McKay and daughter Miss Ruby of Portland visited with Mr. McKay's sister, Miss Lettie McKay of Whitford on Sunday.  
Mr. Willard Jackson and Henry

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Specially featured for this Friday and Saturday these popular every day needs at very low prices. You'll find it convenient and economical to trade regularly at Dean's... where your dollar buys more.  
**Lifebuoy** 10c Soap **5c**  
25c Woodbury's Sp . . . . . 16c  
1.25 Konjola . . . . . 69c  
25c Ex-Lax . . . . . 15c  
1.00 Probak Blades . . . . . 59c  
50c Pyrolac Tooth Paste . . . . . 26c  
1.25 Aszorbine, Jr. . . . . 81c  
65c Barbasol Sh. Cream . . . . . 86c  
35c Aspirin Tablets . . . . . 18c  
**KOTEX** 45c Package **23c**  
Perf. Cold Cream . . . . . 32c  
25c Cotton Picker . . . . . 23c  
1.50 Alarm Clock . . . . . 87c  
40c Castoria . . . . . 28c  
25c Kleenex . . . . . 17c  
1.90 Gillette Blades . . . . . 59c  
10c Ivory Soap . . . . . 6c  
60c Forhan's Tooth Paste . . . . . 34c  
50c Po-Do Shav. Cream. . . . . 27c

50c Prophylactic Tooth Brush and 25c Listerene Tooth Paste  
75c Value Both For **49c**

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**Palmolive** 19c  
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