

MARY MARTHA SAYS "FARE THEE WELL"

Dear other Mary-Martbas:

This is my last letter and truly am I sorry to leave you, but I have other work I must do, and besides, I do not wish you to weary of me. I have enjoyed my contacts with you, your letters and your thoughts and I have learned much from this association. I do not want you to feel that I have no further interest in you, dear readers, merely because my letters have ceased; if you feel that in any way I can be of help to you, of comfort please do not fail to write to me and wherever I am, I feel sure the editor of this paper will send me your letter.

I believed, when I began this series of letters, and my contact with you has proved it, that the women on the farms, in the smaller towns, and the logging camps, are really interested in growth, in a deeper realization of the beauty of life, in greater knowledge and understanding. Sometimes I have found this desire expressed in strange ways, sometimes it has been buried so deep that only a real interest could find and bring it to light, but it is there, and I know that this desire for the "better part" of life will grow unceasingly.

We women are such a very important factor in this world's evolution. Oh, I know it is said that woman had few inventions, few great paintings, few wonderful undying books to her credit, but when you hear these things, dear women, you may smile wisely, for we know that women gave birth to the men who did the great things, women raised them and instilled into their hearts and minds the urge to do, and always it is for the love of a woman that a man does his greatest work, makes his greatest sacrifice, labors and thinks. This is always a woman who really makes the world progress. We are the power behind the men who do things, our love is their incentive, our approbation their greatest reward. Knowing this, realizing that we hold in our hands such wonderful responsibilities, should we not put away childish things, silly thoughts, trivial desires, and really make ourselves worthy of our great trust. As we grow in love and beauty, in understanding, in a realization of the brotherhood of all people, in tolerance and sympathy, we speed forward the evolution of the world through our influence upon the men who love us, upon the children we bear, upon each one with whom we come in contact.

Every woman must realize that she is a potent factor for good or evil in her home, her community, and her country. It is her ideal which sets the mark for those she loves, to strive for; it is her standard of right or wrong which her children bear in their battle through life; it is her love, her interest, which steadies her husband in his struggle against the present chaotic condition of affairs, and it will be her inner convictions, her desire for that which is good, which will help these men to eventually work out the solution.

Women must learn to think: they must learn to create beauty about them, to build in their homes an atmosphere which will expel evil and attract good; they—who have always been the most intolerant—must learn the beauty of tolerance, of understanding; they must widen their range of knowledge (power without wisdom and knowledge is a dangerous thing) and they must cultivate a love for all that which lives. Only through a realization of the unity of life, through a love for all of life, shall this world ever attain an understanding of brotherhood which will stamp out war and hatred and selfish greed.

I am in the mountains as I write this. The sunlight lies warmly golden on the purple haze of firewood on the logged-off land, and borne by some vagrant breeze, a cloud of thistledown is drifting by. It is a lovely world dear Mary-Martbas, a dear, lovely world and only we restless, selfish, unhappy folk mar its beauty. So slowly we learn, yet we do learn, and to anyone who reads the pages of the past, it is clear that we have progressed in a knowledge of those things which will eventually bring

LILLIAN EISENBEIS, DR. R. S. WELSH WED

Miss Lillian Eisenbeis of Aloha, Ore., and Dr. R. S. Welsh of Beaverton were united in marriage in the pastor's study of the First Christian church in Portland, Sunday, September 1, at 10:00 a.m. in the presence of relatives and a few close friends, with the Rev. H. O. Wilson officiating.

The bride wore a gray traveling suit and wore a corsage of white flowers. She was attended by her sister, Mrs. Lorraine Bergon of Aloha. Dr. J. R. Talbert was the best man.

Dr. and Mrs. Welsh left for a wedding trip to Victoria, B. C., immediately following the ceremony.

The Cook's Nook

A Short Short Story On Shortcakes

A favorite menu-story with household reviewers is the short story on shortcakes! Not fiction but fact is this dramatic story, and as exciting as any masterpiece in the way it climaxes a meal.

To tell the long and short of shortcakes would require a volume—the index alone would have to list scores of kinds of which strawberry is but one—and the popularity of the subject would mean that a limited edition is out of the question!

We betide the author of such a best-seller who neglected any one shortcake faction. There are addicts of the biscuit-dough shortcake; adherents to the sponge-cake variety; and some who like the pie-crust and sweet dough variations. Some like it hot and some like it cold; some want plain cream and some want it whipped.

It is not the function of this brief tale to make a hero of any single kind, but rather to set down some of the many that have found brilliant careers on hundreds of tables.

The year 'round mellow bananas lends its toothsome presence to shortcake and is equally delicious on a plain or fancy base.

Banana Shortcake

2 cups flour
3 tps. baking powder
¼ tsp. salt
4 tps. sugar
1/3 cup shortening
½ to ¾ cup milk
4-5 sliced bananas
4 cup cream whipped

Mix and sift dry ingredients and rub in the fat with the fingers or cut in with a knife. Add liquid enough to make a soft dough. Divide the dough in half and roll or pat each half the same shape and size. Place one layer on a greased pan, butter slightly and top with the other layer. Bake fifteen to twenty minutes in hot oven, (450° F.). Split, and cover one layer with sliced bananas. Place the other crust on top, cover with whipped cream, and garnish with sliced bananas.

Colonial Individuals

Shortcake made with gingerbread is new and delightful for summertime. For parties try "Colonial Individuals". Just bake your gingerbread in cup cake or muffin tins. Then top with sauce or split and put halves together with filling; or cut a cone-shaped piece from top, fill, and replace "lid". If you

true understanding and brotherhood and, at long last, perfection.

My love to you, dear unseen friends, and may you find peace and happiness and understanding, and the joy of service.

MARY-MARTHA

prefer, bake the gingerbread in a loaf or in layers. Some delicious fillings for gingerbread shortcake are: Whipped cream and nutmeat; ice cream; sliced bananas and whipped cream; stewed apples or pears; canned peaches and whipped cream; chocolate "goo"; and fresh fruit.

Arabian Shortcake

Do the Arabs eat shortcake? They eat a sort of distant cousin to it, from which this new and delicious date shortcake was derived.

2 cups flour
4 tps. baking powder
1 tsp. salt
¼ cup liquid shortening
¾ cup milk

Sift together dry ingredients. Combine milk and shortening, using enough milk to make a soft dough. Remove dough to well floured board and pat smooth to thickness of ¼ inch thick. Cut with large round cutter. Place half the rounds on baking sheet; spread with soft butter. Cut centers from remaining rounds with small cutter. Place centers on baking sheet; arrange the rings made by the cutter on top of buttered rounds. Bake in hot oven (450° F.) 12 to 15 minutes. Remove rings, spread lower rounds with date filling; replace rings and fill centers with additional date filling; top with rounds. Serve with lemon sauce or cream.

Date Filling: Place 1 cup dates (sliced), ½ cup water, ¼ cup brown sugar, 1 tablespoon lemon juice and ¼ teaspoon salt in a saucepan. Cook slowly, stirring until mixture thickens.

Two-Fruit Shortcake

Those who like sponge cake shortcakes will like the combination of sliced oranges and sliced ripe bananas mixed with a little shredded coconut. A cream-banana shortcake is easy to make, this way: split a sponge cake and cut into squares. Spread the lower layer with custard cream filling (such as is used for pie) and sliced bananas, then sprinkle top with powdered sugar and sliced bananas, and garnish with whipped cream.

If you use banana slices to garnish the top of your shortcake, you may wish to dip the slices first in fruit juice—orange, lemon, grapefruit or pineapple—to prevent discoloration when shortcake is to stand before serving.

FAREWELL PARTY IS GIVEN FOUR BOYS

The Misses Eileen and Phyllis Garnett, and Arnold Garnett gave a farewell party at their home in Portland for Ray Little, Bob Denney, and Kenneth and Douglas Taylor, Thursday evening. A large group of young people was present to enjoy the games and refreshments. Mrs. Geo. N. Taylor assisted Mrs. Garnett.

ST. MARY'S OF THE VALLEY TO OPEN SOON

Registration day for the fall term will be held at St. Mary's of the Valley Academy, one mile west of Beaverton, on September 9. Classes will open September 10. St. Mary's of the Valley offers four years of high school work, as well as the elementary grades.

The academic department offers college preparatory and commercial courses, and courses in art and music. The school is standardized and accredited by the State.

The sports engaged in are principally basketball, tennis, and indoor baseball. There are facilities for these sports in the spacious gymnasium and the double tennis courts adjoining it as well as the

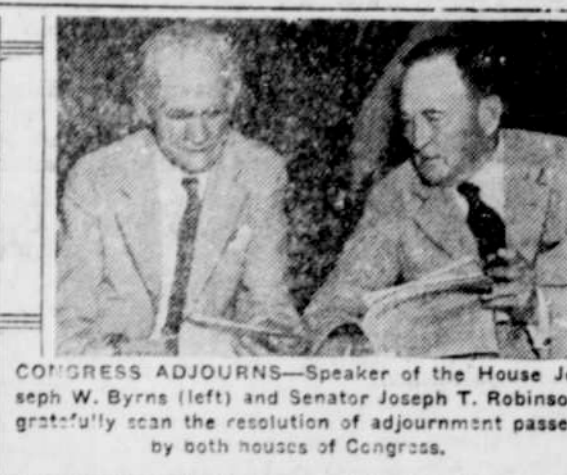
extensive grounds which surround the main building. All students have opportunities for participation in these activities. Added interest is given by inter-school contests.

The methods of teaching in the school are modern and specialized. A student is given individual attention to insure her keeping up with her classes. All study is under supervision.

In The WEEK'S NEWS CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



WIN COLLEGE EDUCATIONS—Four young men were each awarded \$5,000 university scholarships at the convention which closed this year's Fisher Body Craftsman's Guild competition. Photo shows (left to right) one senior winner, Ralph H. Munson, 20, of St. Paul, Minn., W. A. Fisher, president of the Guild and vice-president of General Motors, and R. H. Grant, vice-president of General Motors.



CONGRESS ADJOURNS—Speaker of the House Joseph W. Byrns (left) and Senator Joseph T. Robinson (right) are seen in the foreground of the adjournment session of both houses of Congress.



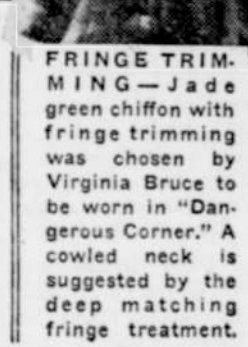
TWO CHAMPIONS—Jack Dempsey, the Manassa Mauler, and Harry E. Wilken, Sr., who has distilled 380,000,000 gallons of whiskey, more than any other living man.



IN THE "WAR ZONE"—Machine gunners of the 27th Division National Guard prepare for action in the war manoeuvres at Pine Camp, N. Y. Many states took part in this summer's war games.



PRESIDENTIAL INTER-PRATER—George Creel, who 20 years ago was official spokesman for President Wilson, has just stepped into the Washington limelight with an authoritative statement of President Roosevelt's policies and plans for the future. Publication of his statement in Collier's is regarded as clearing the political atmosphere for the fall elections.



FRINGE TRIMMING—Jade green chiffon with fringe trimming was chosen by Virginia Bruce to be worn in "Dangerous Corner." A cowed neck is suggested by the deep matching fringe treatment.

*I looked up Satisfy
and it says—*



SAT-IS-FY. Something that pleases, gives satisfaction; something that just suits. For example, you are pleased with a dress. As applied to cigarettes, it means one that is **MILD**—that is not harsh or bitter; one that **TASTES** just right.

Chesterfield... the cigarette that's **MILDER**
Chesterfield... the cigarette that **TASTES BETTER**