



'Food Frillery' Is Fun In 'Cookery'

Don't forget the frillery! You don't know what a frillery. The little feather on your hat, the initial on your guest towel, that dab of polish on your finger nails, these are frillery. It's the same in food: parsley on the potatoes, mint in the iced tea designs on the cake frosting—cookery frillery!

No, they are NOT necessary. You can wear untrimmed dresses, you can live in picture-less rooms, you can eat boiled carrots every day—but it won't be much fun! And if you taste with your eyes as well as your tongue, you will admit that frillery "makes sense."

Here we present some frillery in food; some are new and some are reminders!

"LILY-GILT"

If you are in favor of a little "gilt on the lily," there frillery-suggestions will charm you!

Porcupine Cake: Make a devil's food layer cake using three layers. Put layers together and cover top and sides heavily with mocha frosting. Then take almonds and stick them into the frosting putting tips in and permitting ends to stick out. Cover tops and sides in this manner, until you have a porcupine effect. Add chopped almonds to frosting for layers if you like.

Simmering Cylinders: "Cyn"line are summer squash. If you like them, steam until done serve with melted butter, with minced parsley on top.

Eden Apple Sauce: Apple sauce is good but rose apple sauce is better. Use an apple of the same variety as the McIntosh. Red cinnamon candies dissolved in boiling water in a shallow sauce pan may be used for more color and spice. Lemon juice will give the sauce tartness.

Tropical Custard: Soft custards acquire glamour when they are served with sliced ripe bananas. Better still is Banana Tipped: flavor your custard with cooking sherry, pour the chilled custard over a slice of sponge cake and top with plenty of sliced bananas.

Tea Toast: Toast for tea, to be sure. Toast spread with grated cheese, better. Worcestershire added to the cheese, better yet! Toast "rings" (rings cut from bread then baked) are a fine

frillery for serving with soup.

Canton Sauce: Flavor hard sauce with ginger syrup for an unusual flavor; add chopped dates for a feast.

FRILLERY FARE

Maple Syrup Frosting: Reaches a new "peak" in goodness when it tops old-fashioned gingerbread. Top it off with this icing: Place 2 egg whites in mixing bowl. Boil two cups maple syrup until a few drops poured into cold water forms a ball. Remove from stove. Beat egg whites quickly until stiff; pour hot syrup in fine stream over whites stirring constantly. Keep on beating until mixture forms peaks and is stiff enough to spread.

Dixie Pancakes: Banish breakfast boredom up North as well as down in Dixie! To make them combine 1 cup warm boiled rice, 1 cup milk, 1/2 teaspoon salt, 2 tablespoons melted butter, and 2 egg yolks. Stir in 1/2 cup sifted flour and 2 teaspoons baking powder. Fold in 2 stiffly beaten egg whites. Bake on a hot greased griddle.

Banana Nut Bread: Home made bread is no frillery in any family, but banana nut bread is an extra-special treat. To make it, cream 1/2 cup shortening and 1/2 cup sugar well. Add 1 beaten egg and 1 cup all-bran. Sift 1 1/2 cups flour with 2 teaspoons baking powder, 1/2 teaspoon salt, and 1/2 teaspoon soda. Mix 1/2 cup chopped nut meats with flour and add alternately with 1 1/2 cups mashed bananas to which 2 tablespoons water has been added. Stir in 1 teaspoon vanilla. Pour into greased loaf tin. Let stand 30 minutes and bake in a moderately hot oven (375° F.) one hour. Let cool before cutting. Makes one loaf 8 1/2 by 4 1/2 inches.

Sweet Peaches: Dried peaches are "sweet peaches" for any meal of the day. Simmer for about 2 hours with 1/2 lemon, chopped fine, and 1/2 cup of white corn syrup added to the water in which they are cooking.

RECEPTION TO BE GIVEN DORA STIPE

A reception will be held for Dora Stipe, Associate Grand Conductress of the Grand Chapter O.E.S. of the meeting of Beaver Chapter 106, Wednesday evening Oct. 23.

CHURCH ANNOUNCEMENTS

CHURCH OF CHRIST

M. P. Mann, Pastor

Bible School 9:45 a.m., Mrs. R. V. Hopper, Superintendent. Communion service and preaching by the pastor at 11 a.m. with special music by the choir under the leadership of Mrs. J. Johnson.

Christian Endeavor at 6:45 p.m. At 7:45 a religious drama will be given.

Midweek service, Wednesday at 8 p.m. and Intermediate Christian Endeavor at the same hour. The public is cordially invited to all these services.

Methodist Episcopal Church

Earl B. Horsell, Pastor

Sunday Church School—9:45 a.m. Superintendent, Mrs. G. L. Pace. A separate Department for the Primary Junior Age. Morning Worship—11 a.m. Sermon—Topic "Mounting Eagles or Stuffed Birds." Epworth League—7 p.m.

Nazarene Church

Peter Clark, Pastor

Sunday School—9:45. W. H. Hart is in charge.

Divine Worship—11 a.m. Theme "An Every Day Question." Miss Esther Porter has charge of the praise.

Junior Young People's society at 6:30. Prayer meeting Wednesday eve.

Bethel Congregational Church

Harper S. Burns, Pastor

Bible School at 9:45 a.m. Interesting and helpful classes for all ages. R. C. Doty, Supt. Theme, "The Thief That Was Converted On A Cross."

Morning Worship Hour at 11 a.m. Anthem by the choir. W. L. Cady, Director. Sermon Junior C.E. at 7 p.m. Leader—Maxine Cady. Subject, "What Do Missionaries Do?"

Senior C.E. at 7 p.m. Subject, "The Gambling Menace." Leader—Gene Brown. Note: Following the C.E. meetings there will be a social hour—don't fail to miss it, as there

is something good and especially interesting in store.

A Bible study class each Wednesday evening in the church at 7:30.

If your church attendance does not impel you elsewhere YOU are cordially invited to worship with us.

OREGON SCENES ARE TO BE ADVERTIZED

To advertise further Oregon's scenic and recreational attractions envelopes mailed from the office of Secretary of State Earl Snell will carry on the reverse side pictures of beauty spots in the state. Arrangements have been completed for the printing of half-tone reproductions on the backs of envelopes used by the department of state and as the work is done at the same time as the other printing on the envelope, the advertising will be gained without additional expense.

Among the scenes to be included will be Crater Lake, the Oregon Coast highway, Willows Lake, Mt. Hood, the Columbia River and highway, the Oregon Caves and Oregon fishing streams. The plan is in line with other movements fostered by Mr. Snell to "Sell Oregon" not only to out-of-state residents but to Oregonians as well. Since assuming office, the secretary of state has stressed the advertising of Oregon and its scenic assets and natural resources whenever possible in departmental activities.

Real Estate Transfers

Frank E. Weaver to Marjorie H. Weaver, 1.114 acres T1S R1W, P. C. Howland et ux to P. T1S R2W.

C. J. Stickney et ux to Alice Wright, Part lot 242 Johnson East. Add. Beaverton.

J. W. Connell (Sheriff) to Josephine R. Karstens, Part Blk. F. Lehman Acre Trs.

Fidelity Bld. & Loan Ass'n. to Wm. A. Godwin et al, Part Sec. 23 T1S R1W.

J. W. Connell (Sheriff) to Glenn S. Ehle, Lots n West Portland Heights.

Agnes Belle McCreight to Walter A. Reese, 40.33 acres Sec. 7 T2S R2W.

J. W. Lynch to B. E. Gunderson et ux, 5.837 acres Beaverton—Reedville.

Andrew J. Kraft et ux to Paul C. Holladay, et ux Lot 21 Woodland Acres.

Evert M. Roemhildt et ux to

Wm. D. Shelswell et ux, W1/4 of Lot 261 Johnson East. Add.

Wm. A. Meeuwse et al to Gertrude Meeuwse, 108.14 acres T1N R2W.

Comm. Nat'l Bank of Hillsboro to A. R. Hammond, 220.85 acres Sec 18 T1S R2W.

Jennie Alexander to Alice McConnell, 1.26 acres Johnson East. Add. Beaverton-Reedville.

F. A. Bucher to Willard C. Hall, 20 acres in Sec. 37 T1S R2W.

Commercial National Bank to Eve Six, 1.91 acres in Kinneawood Acre.

C. B. Kennedy et al to F. C. Six et al, 1.91 acres in Kinneawood Acre.

Ida Hinman et al to Elva Howey, 20 acres in Sec. 25 T1S R2W.

H. L. Susbauer et ux to Ross C. Tupper et ux, Lots 9 & 10 Blk 14, Cornelius.

OLD QUAKER

STRAIGHT WHISKY 50-60-70

Easy Pleasant Way To LOSE FAT

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—you lose fat SAFELY the Kruschen way.

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

BANK SECURES NEW MEMBER OF STAFF

Announcement was made this week of the addition of a new member of the operating staff of the First Security Bank. Mr. John P. Thorne of Salem arrived last Thursday to take up his

duties as assistant cashier and is now residing in this city. Mr. Thorne before coming to Beaverton was employed for a number of years by the Unquaga Valley Bank of Roseburg and its affiliates, and until recently was in the employ of the United States National Bank of Portland.

FARMERS!

The New Deal Reciprocal Trade Agreements have taken the American farmer OUT of the foreign market and put the foreign farmer in the American market!

In the first six months of 1936 we bought from foreign countries:

6,536,000 Hogs
and exported only 101

280,103 Cattle
and exported only 1,528

4,680,000 lbs. of Butter
and exported only 454,000

5,662,000 bushels Corn
and exported only 355,000

19,806,000 bushels Wheat
and exported only 146,000 bushels

A report of the Department of Agriculture dated October 12, 1936, shows the following increases in imports for 1936 as compared with 1935:

Butter 693.9% Canned Beef 55.7%
Wool 173.6% Wheat . . . 144.9%

★ **THE REPUBLICAN PARTY IS pledged TO PROTECT THE AMERICAN FARMER!** ★

Pd. Ad Republican State Central Com., Lars Bladine, Sec., 1012 Failing Bldg., Portland

WASHINGTON COUNTY REPUBLICAN TICKET

Mr. and Mrs. Voter:

We are proud to present to you your Republican candidates, whose election is your assurance of good government. They are qualified and experienced and merit your support.

President of the United States
ALF M. LANDON
Vice-President of the U. S.
FRANK KNOX
United States Senator
Charles L. McNary
Congressman, First District
James W. Mott

STATE TREASURER
25 Rufus C. Holman

ATTORNEY GENERAL
29 I. H. Van Winkle

STATE SENATOR
31 John Thornburgh

STATE REPRESENTATIVE
33 A. M. Jannsen

32 J. W. Hughes

DISTRICT ATTORNEY
36 G. Russell Morgan

COUNTY COMMISSIONER
38 James Lewis

COUNTY SHERIFF
42 J. W. Connell

COUNTY CLERK
40 W. A. Tupper

COUNTY ASSESSOR
43 J. E. Carpenter

Vote! Vote! Vote!
Vote Republican

It Is Your Assurance of Good Government

Paid by the Washington county Rep. Central Committee.

Bewitching Dishes for HALLOWEEN

By BETTY BARCLAY

Halloween menus demand colorful and usually informal effects. Individual Cottage Salads reflects the Halloween spirit in both color and appearance. The flavor interest of ripe olives, pickle relish, and tomato catsup against the background of gelatinized cheese is hard to top.

Here also are a delicious steak with limas, a top-over cake that touches the spot, baked apples with nuts and wine, and Halloween cookies that seem made to order:

Individual Cottage Salads
1 cup sliced ripe olives
1/2 cups cottage cheese
1/2 teaspoon salt
6 tablespoons tomato catsup
1/2 cup pickle relish
1/2 cup mayonnaise
1 tablespoon granulated gelatin
2 tablespoons cold water

Shredded lettuce
Combine olives, cheese, salt, catsup, pickle relish, and mayonnaise, and blend. Moisten gelatin in cold water and dissolve over hot water; beat slowly into cheese mixture. Pour into individual molds and place in refrigerator until firm. Unmold onto beds of crisp, shredded lettuce. Top with mayonnaise if desired. Serves 6.

Flank Steak with Limas
2 cups cooked, dried limas
1 flank steak
1 tablespoon minced parsley
1 tablespoon onion, chopped
2 tablespoons fat
1 cup hot water
Bit of bay leaf

1/2 teaspoon salt
Heat fat, add onion and steak. Cook until brown, then add remaining ingredients. Cover, simmer 2 hours or until meat is tender. Add limas and cook 10 minutes. Serve meat with border of limas.

Ginger Spear Top-over Cake
1/4 cup butter
1 cup brown sugar
1 1/2 cups pastry flour
1 teaspoon baking powder
1/2 teaspoon soda
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 cup sugar
1 egg

1/2 cup molasses
1/2 cup sour or buttermilk
8 or 10 slices of the canned Hawaiian pineapple sliced in spear-like shapes
1/2 cup heavy cream
2 tablespoons powdered sugar
1/4 cup butter

Melt 1/4 cup butter in a 10-inch iron frying pan or an 8 1/2 inch square deep cake pan. Add brown sugar and stir until melted. Sift flour, baking powder, soda, ginger, and cinnamon. Cream butter and sugar, stir in egg, molasses, milk and dry ingredients. Arrange pineapple slices in melted butter and brown sugar; heat. Pour in cake mixture. Bake in a moderate oven, 350 to 375° F. for about 35 minutes. When done, loosen cake from the sides of the pan with a spatula, invert on a large serving plate. Serve hot with whipped cream. 8 servings.

Baked Apples with Brazil Nuts and Wine
6 apples
3/4 cup ground Brazil nuts
1 1/4 cups sugar
1 cup hot water
1/2 cup white wine

Select apples of even size. Core and peel one inch of skin from top. Fill cores with ground Brazil nuts and put in baking pan. Add one cup of sugar dissolved in hot water and bake about three-quarters of an hour in a moderate oven, 375 degrees F. until apples are tender. Baste several times during cooking. Sprinkle tops of apples with sugar and place under broiling flame for two minutes, until sugar is dissolved. Add wine and serve hot or thoroughly chilled.

Halloween Cookies
2 cups sifted cake flour
1 1/2 teaspoons double-acting baking powder
1/4 teaspoon soda
1/4 teaspoon salt

1/2 cup butter or other shortening
3/4 cup brown sugar, firmly packed
1 egg, unbeaten
2 squares unsweetened chocolate, melted
1/2 cup milk
1 teaspoon vanilla
1/2 cup broken walnut meats

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add egg and beat well; then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating thoroughly after each addition. Add vanilla and nuts. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (350° F.) 12 minutes, or until done. Frost with your favorite white or an orange frosting.

Your Congressman



JAMES W. MOTT

His re-election means continued active and experienced representation in Congress.

Read his record in Voters Pamphlet. (Paid Ad.)

VOTE FOR



J. E. CARPENTER

Incumbent

Republican Nominee For

County Assessor

"Sixteen years in this work."

Competent.

Experienced.

"Will conduct the office efficiently in the interests of ALL taxpayers."

(Paid Adv.)

Southern Pacific News

LOW SUMMER FARES EAST THIS WINTER!

—plus a FREE TICKET through CALIFORNIA

Low first-class roundtrip fares to the East (as low as summer excursion fares to many points) are in effect all this winter. These fares are good via sunny California and the balmy Southwest at no additional cost—in effect, a free ticket through California. For example, the winter first-class roundtrip fare from most western Oregon and Washington points through California to Chicago and back is \$86, exactly the same as the summer excursion fare. Similarly reduced first-class winter fares via California to other eastern cities on sale daily until May 14, 1937. Return limit 30-days. New, low coach and tourist roundtrips East via California, with 6-months return limit, are on sale during the same period. Ask for details.

Southern Pacific

See your local S.P. agent or write J. A. ORMANDY, Gen. Passenger Agent, 705 Pacific Building, Portland, Oregon

\$18,000,000

The State Power Bill DOES Mean \$18,000,000 in Bonds!

Don't be misled by statements, however sincere, that the proposed State Power Bill doesn't mean more bonds on Oregon property.

The State Power Bill is the first step in issuing \$18,000,000 of NEW bonds—possibly \$54,000,000 of bonds, if the legislature says so.

The State Power Bill will be useless without bond money to build a gigantic experiment. A vote for the Common Business Horse Power Sense Urges That You

VOTE 313 X NO
Against the State Power Bill

Paid Advertisement by Oregon Business & Investors, Inc., 303 Guaranty Bldg., Portland, Ore., J. S. Maglady, Pres.; F. H. Young, Sec.