



There's Smooth Going In These Recipes

Seasons come and seasons go—but between seasons are always with us! In the winter we face rough-sledding—but we expect it; in the summer its smooth sailing—but we enjoy it. But in between times, what's the slogan? Smooth going is the latest tip—the smooth going which keeps the wheels of everyday life purring, instead of whirring in the kitchen!

Between seasons is the time when we need diplomacy to solve the problems of what to serve to keep the family fit as a fiddle without fuss or friction. It's the time when the weather "gets on your nerves" and the planning of meals seems a thankless job! Smooth going is what you need—and smooth going is what you'll get if you cream it!

There's something positively soothing about a delicately creamed dish, daintily served; something frictionless about a one-dish casserole, based on the creamy blending of a savory sauce.

Let the dishes given here solve that between season problem and give you time-out for smooth going—while the oven does the work!

Hollandaise Sauce

(Smooth going on cauliflower)

Yolks of 2 eggs
2 tbsps. salad oil
1 tbsps. lemon juice
¼ cup boiling water
½ tsp. salt
Few grains cayenne

Beat yolks of eggs slightly and add salad oil slowly, beating constantly. Add lemon juice and boiling water slowly, and stir vigorously. Stir over hot water about five minutes until it thickens. Add salt and pepper. Serve hot on cauliflower, broccoli, asparagus or fish.

Grapefruit Pie

(No Friction Here)

¼ cup cornstarch
1¼ cups sugar
¼ tsp. salt
1½ cups boiling water
3 egg yolks
1 tsp. butter
¼ cup grapefruit juice
1 tsp. grated rind
3 egg whites

Beat yolks of eggs slightly and add salad oil slowly, beating constantly. Add lemon juice and boiling water slowly, and stir vigorously. Stir over hot water about five minutes until it thickens. Add salt and pepper. Serve hot on cauliflower, broccoli, asparagus or fish.

Spinach Eggs

6 hard cooked eggs
6 tbsps. hot strained spinach
6 slices hot cooked chicken or ham
1½ cups hot white sauce
Shell the eggs while hot and cut a small piece from each end, removing yolks. Fill whites with spinach, cover each egg with a small round of chicken, ham or tongue. Place on serving dish, cover with hot white sauce and lift over this the egg yolks which have been pressed through sieve. Serve hot. 6 servings.

CHURCH ANNOUNCEMENTS

Methodist Episcopal Church

Earl B. Horsell, Pastor

Sunday school, 9:45 a.m. Superintendent, Paul C. Holladay. Classes for all ages.
Morning worship, 11:00 a.m. Sermon-topic, "The Supreme Law of Christ's Religion."
Epworth League, Intermediate and Senior, 7 p.m.
Forum, 7 p.m.
Evening worship, 8 p.m. Sermon-topic, "His Acceptable Will."

CHURCH OF CHRIST

Geo. W. Hatch, Pastor

Bible School next Lord's Day at 9:45. Mrs. Vernia Hopper, Superintendent; communion service, 11 a.m. followed by sermon by the pastor, subject, "God and Man." Preaching at 7:30 p.m., subject "Drifting," preceded by song service. Special music by the choir, both morning and evening, directed by Mrs. J. Johnson.
Midweek Bible study each Wednesday at 7:30 p.m., Feb. 17th. L. P. Schuler will be the leader.
A reception for the new pastor and wife, Mr. and Mrs. Hatch, will be held Monday night, Feb. 22nd. There will be a pot-luck dinner at seven o'clock followed by a program.

Bethel Congregational Church

Harper R. Burns, Pastor

Bible School 9:45 a.m.—Classes for all ages.
Worship Hour, 11 a.m. Sermon and special music.
Senior and Junior C. E. at 7 p.m. A helpful service for all young people.
Note: The sermon subject for Sunday morning, "The Greatest Side of Abraham Lincoln's Life." Let us all help our churches grow in a rapidly growing community.

CEDAR MILL NEWS

By Girl Scout Troop No. 61

A home demonstration convention which was held at Eugene last week end was attended by the following women from our unit: Ethel Johnson, Irene Jones, Edna Heinrichs, Edith Owens and Nancy Boy.

Mr. and Mrs. Hadley gave a dinner Sunday in honor of the 53rd wedding anniversary of Mr. and Mrs. Geo. Grayson. Besides the guests of honor there were present Mrs. H. Oliver, Bert Marshall and Johnny Hadley.

Wednesday evening a demonstration of aluminum ware was held at the home of Mr. and Mrs. James Walters. The guests included: Mr. and Mrs. Harry Davis; Mrs. Gus Michether; Mrs. Otto Bauer; Mr. and Mrs. Arthur Jesse and Mr. and Mrs. A. R. Pearson.

One case of scarlet fever has been reported in the community with Phyllis Thorne the one afflicted. She is reported as doing as well as possible. All children are being watched for possible symptoms but since Phyllis took sick during the week of snow and no school, there seems to be little danger that others had been exposed.

The Cedar Mills Troop of Girl Scouts held their first meeting of the year Wednesday afternoon at the school house. The following new patrol leaders were appointed: Dorothy Slocom, leader of the Twin Star Patrol with Doris West as her second; and Betty Wuthrich as leader of the Rain-bow patrol with Phyllis Thorne as her second. Many other important discussions arose since the wintry weather has postponed their meetings for so long.

Sunday Mrs. James Walters entertained a group of relatives with a birthday dinner in honor of Mrs. Peter Monner of Portland and in accordance with Saint Valentine's Day. Present were: Pete Monner and son Alfred; Mr. and Mrs. S. T. Walters and son, Charles; Mr. and Mrs. John Walters; Mr. and Mrs. Frank Malcolm and daughters, Dorrene and Mary Jane; Mr. and Mrs. Jack Stetell and daughter, Delma; Mr. and Mrs. Edward Walters and Mrs. A. R. Pearson.

Shredded Delight
1 quart milk
1 egg
1 tablespoon corn starch
½ cup sugar
1 teaspoon vanilla
2 shredded wheat biscuits
Pinch salt

Warm milk in double boiler. Beat egg, add corn starch, sugar and salt. Pour into warm milk and stir until thick. When cool, add vanilla and pour into dish containing two crumbled shredded wheat biscuits. Whipped cream may be used as a topping.

Place all ingredients except nut meats in mixing bowl. Beat with rotary egg beater until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Just before serving, blend in nut meats. Makes 1½ cups.

Nut Dressing
½ cup sweetened condensed milk
¼ cup vinegar or lemon juice
¼ cup salad oil or melted butter
1 egg yolk
½ teaspoon salt
Few grains cayenne
1 teaspoon dry mustard
¼ cup salted nut meats, finely chopped

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West Will Lead Seniors During Final Semester Of School

Class elections held Monday, February 15, resulted in boy presidents for the senior and freshman classes, Charles West and Lloyd Johnson, respectively; and girl presidents for the junior and sophomore classes, Laura Stalder and LaRay Martyn, respectively.

Officers to assist the presidents are as follows:

Seniors: Vice-President, Dorothy DeHaan; Sec'y, Charlotte Eernard; Treasurer, Barbara Scott; Song Leader, Martha Lehman; Reporter, Joe Berger; Pep Leader, Annie Thyngh.

Juniors: Vice-President, Bud Lehman; Sec-Treas., Ruth Smith; Reporter, Louisa Smith; Sergeant-at-Arms, Warren Williams; Song Leader, Albert Karpstein; Yell Leader, Donald Widing.

Sophomores: Vice-Pres., Franklin Bindle; Sec-Treas., Aloha Finnell; Yell Leaders, Bernice Altshin, Billy Bishop; Reporter, Dorothy Bruggen.

Freshmen: Vice-Pres., Gale Emmons; Secretary, Lewis Emmons; Treasurer, Eldon Jenne.

—From the Beaverton Hummer

DOG LICENSE NOTICE

The license fees for dogs over 8 months old or for dogs owned or kept over 30 days for the year 1937 are: male dog, \$1.00; female dog, \$1.50; spayed female dog, \$1.00.

After March 1st the penalty is \$1.00 for failure to procure license for the dogs above stated.

Purchasing from the City Recorder places 80% of the fee collected into the general fund of the Town of Beaverton.

Pay license to Homer L. Wilson, Recorder-Treasurer. c12-13

PROPOSALS INVITED

School District Number 48 will accept bids on a parcel of land to be used for a new grade school location. All land submitted must be priced free and clear of all taxes and liens and must contain an area of not less than two acres.

All bids to be submitted on forms provided by the district and to be in the hands of the District Clerk not later than February 20, 1937.

Additional information and forms can be secured from Althea Haulenbeck, clerk of school district No. 48, Beaverton, Oregon.

Signed, J. R. Talbert Chairman. Attest: Althea Haulenbeck, Clerk. adv 10-12

NOTICE TO CREDITORS

In the County Court of the State of Oregon for Washington County

In the Matter of the Estate of Hattie Nelson, Deceased.

NOTICE IS HEREBY GIVEN that the undersigned has been duly confirmed by the above entitled court as Executor of the Last Will and Testament of said deceased, and has duly qualified as such:

NOW, THEREFORE, all persons having claims against said estate are hereby notified and required to present the same, together with proper vouchers therefor, to the undersigned at the law office of Bagley & Hare, in the First National Bank Building in Hillsboro, Oregon, within six months from the date hereof.

DATED this 11th day of February, 1937.

GEORGE P. NELSON, Executor of the Last Will and Testament of said deceased.

BAGLEY & HARE, Attorneys for Executor. adv p11-15

NOTICE TO CREDITORS

In the County Court of the State of Oregon for Washington County

In the Matter of the Estate of JOHN NELSON, Deceased.

NOTICE IS HEREBY GIVEN, that the undersigned has been

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 hips 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.

duly appointed by the above entitled Court, as Administrator of the estate of said deceased, and has duly qualified as such.

NOW THEREFORE, all persons having claims against said estate are hereby notified and required to present the same, together with proper vouchers therefor, to the undersigned at the law offices of BAGLEY & HARE, in the First National Bank Building, in Hillsboro, Oregon, within six months from the date hereof.

DATED this 11th day of February, 1937.

GEORGE P. NELSON, Administrator of the estate of said deceased.

BAGLEY & HARE, Attorneys for Administrator. p11-15

NOTICE TO CREDITORS

In the County Court of the State of Oregon for the County of Washington

In the Matter of the Estate of MARIE SPELTZ, Deceased.

Notice is hereby given that the undersigned has been appointed Administrator of the estate of Marie Specht, deceased, by the County Court of the State of Oregon for the County of Washington, and has qualified.

All persons having claims against said estate are hereby notified to present the same, duly verified, as by law required, to the undersigned at his office at Beaverton, Oregon, within six months from the date hereof.

Date of first publication this 12th day of February, 1937.

Date of last publication this 12th day of March, 1937.

Doy Gray, Administrator

Samuel B. Lawrence, Attorney, 712 Sweetland Building, Portland, Oregon. adv c11-15

SUMMONS

In the Circuit Court of the State of Oregon for Washington County

Howard L. Foreman, Plaintiff, vs. Harvey L. Price and M. H. Roberts, partners doing business under the firm name and style of PRICE & ROBERTS, Defendants.

TO HARVEY L. PRICE AND M. H. ROBERTS, Greetings:

IN THE NAME OF THE STATE OF OREGON, GREETINGS: You and each of you are hereby required to appear in the above entitled court and answer the complaint filed against you in the above entitled action on or before the 20th day of February, 1937, said date being after the ex-

piration of four weeks from the date of the first publication of this summons upon you, the date of the first publication thereof being January 22nd, 1937; and if you fail so to appear and answer said complaint for want thereof, the Plaintiff will take judgment against you for the sum of \$238.00, together with interest thereon from the 5th day of November, 1936, at the rate of six per cent. per annum, and for the costs and disbursements filed herein; and will sell, according to law, to apply on said judgment, the following described property which has been heretofore duly attached in Washington County, Oregon, and which is now in the possession and under the control of the Sheriff of Washington County, Oregon, as follows, to-wit:

1 red writing desk

1 brown mohair overstuffed chair

1 red breakfast table and five red chairs

9 tall glasses

1 Tom and Jerry bowl and 5 mugs

1 book named "Preservation"

1 book named "Units in English"

1 book named "Romance"

6 blue mugs

All dishes and miscellaneous cooking utensils

1 General Electric washing machine

1 bed and mattress

1 folding cot

About 175 jars of fruit, vegetables and jelly

1 Florence oil heater

1 hand garden cultivator

1 Colwell lawn mower

1 rake

1 push broom

1 ton of hay

1 electric roaster and 1 waffle iron

And also will sell to apply on said judgment, the following described property which has been heretofore duly attached, in Clackamas County, State of Oregon, and which is now in the pos-

session of the sheriff of Clackamas County, Oregon, as follows, to-wit:

17 tons of hay, subject to the claim of George T. Angel in the amount of \$6.30;

17 sacks of potatoes;

30 acres of oats and vetch, 1/3 interest of which Price owns in the oats and vetch.

This summons is served upon you by publication thereof in the Beaverton Review, a newspaper printed and published in Beaverton, Oregon, and of general circulation in the State of Oregon, pursuant to an order of the Honorable R. Frank Peters, Judge of the above entitled Court made and rendered on the 18th day of January, 1937.

E. J. McAlister and Neal W. Bush, Resident Attorneys, State of Oregon, Post Office Address, First National Bank Bldg., Hillsboro, Ore. adv c8-12

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