No Blarney About The Menu For St. Patrick's Day Celebration

No matter how you celebrate St. Patrick's Day celebrate you will, and with a few shenanigans too, if it's to be the olly affair of song and story. To the guests, St. Patrick's Day may mean the wearin' of the green, a bit of blarney and an Irish jig, perhaps. To the hostess there's no blarney about the foods to be served, if the celebration is to be a real success. We know there's no nourishment in a will-o-the-wisp and even if we believe in elves and leprechauns, fancy must give way to fact when it comes to the menu.

Kitchen colleens can be trusted as of yore to provide the feast—and green and gold it may be but delicious and satisfying it must be. Whether it's a home party or a feast for your friends let the traditional colors give an "air" to the table as well as the menu. A cool green cloth, yellow flowers and a green and gold menu, and the party is off to a gay start.

Some appropriate recipes to serve in honor of the patron Saint of the Emerald Isle—whose birthday comes just when we're ready to say "top of the morning" to a party—are given below.

Killarney Salad

1 pkg. lime gelatin
½ cup diced orange
½ green pepper
¾ cup water
Mint jelly dressing

Dissolve gelatin in warm water. Let stand until cool; add to almost congealed gelatine, diced orange and green pepper, coarsely shredded. Turn into a flat pan, chill; when firm cut into shamrock-shaped portions, and serve with Mint Jelly Dressing made this way: Combine 1½ tablespoons lemon juice, ¾ teaspoon salt, 1-3 cup of salad oil and 1 tablespoon mint jelly. Beat ingredients well and serve on lettuce leaf; place shamrock on top of dressing—no blarney.

Green Rice Ring

(With chicken and peas)....

Put one cup raw rice into 3 quarts of boiling water, to which 3 teaspoons of salt have been added. Add 6 to 10 drops of green vegetable coloring and boil until rice is tender. Steam (covered with a cloth) over hot water until grains swell. Press boiled rice into a ring mold or arrange in ring on large platter. Fill center of ring with diced creamed chicken, and make outer ring around rice mold of fresh green peas.

Blarney Stones

½ pkg. dates
1 pkg. cream cheese
1 tbsp. mint jelly

Stuff pitted dates with cream cheese blended with mint jelly. Roll in chopped nuts and serve as sweetmeats. Or stuff the dates with a Brazil Nut Fondant made this way: To 1½ cups confectioner's sugar add 1-8 teaspoon vanilla, 2 tablespoons thin cream, 2-3 cup chopped Brazil nuts and enough green vegetable coloring to get desired shade. Place only a small quantity of the fondant in each date so that filling may be completely enclosed by the date and kept moist.

Will-o'-the'Wisp Cookies

1 cup brown sugar
1 cup white sugar
2 tbsps. dark corn syrup
1 teaspoon soda
3 eggs
1 cup nutmeats
4 cups flour
1 teasp. salt
1 cup liquid shortening

Beat eggs until light, add shortening, beat well. Add corn syrup, sugar and chopped nuts. Sift flour, salt, and soda and mix well. Put in refrigerator and chill overnight. Next day slice thin, cut in odd shapes (will-o'-the-wisp is any shape!) and bake in a hot oven (400° F.) for about 10 minutes. 5 dozen cookies.

Golden Patties

3 cups boiled rice
2 bananas
Melted butter
Cheese sauce
Salt

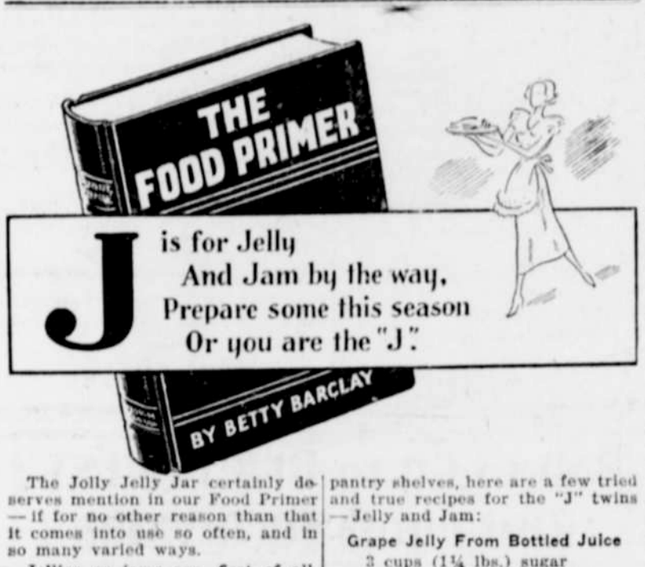
Make 8 oblong patties of boiled rice. Place into a shallow buttered baking dish. Cut bananas into quarters by cutting once lengthwise and once crosswise. Place one quarter on each rice patty, cut side down. Spread bananas with butter and sprinkle with salt. Bake in a moderate oven (375° F.) 10 to 15 minutes or until bananas are done. Pour hot cheese sauce over patties and sprinkle with paprika. Serve hot. Eight servings.

Cheese Sauce: Make medium thick white sauce and add cheese to taste, heating until cheese melted.

Pixie Punch

¾ cup sugar
3 cups water
¾ cup lemon juice
1 cup grapefruit juice
1½ cups lime juice

Boil sugar and water together 5 minutes; cool. Add fruit juices and chill thoroughly. Pour over cracked ice in tall beverage glasses, and drop a green mint cherry in each serving.



The Jolly Jelly Jar certainly deserves mention in our Food Primer—if for no other reason than that it comes into use so often, and in so many varied ways.

Jellies or jams are, first of all, important slice-of-bread spreads both at mealtimes and for wholesome little "snatches" between regular meals. Too, they are rapidly becoming a "before bed" favorite, as their pure tastiness is sufficient to ward off hunger without causing sleeplessness.—And surely nothing need be said about the perfection that certain kinds of jam and jelly preserves lend to regular meat courses.

Glass bottles are traditional for jams and jellies, whether home-made or not, not only because they protect the purity but because the colors give a delightful foretaste. Half the attraction of jellies and jams is the rich shade which perfect cooking gives them, appetizingly visible through the glass walls of the jar. That is why the storekeeper always has his shelves nearest his store entrance filled with these fruit spreads in glass jars, where the light can strike them and show them in their most appealing hues. But for those who like to try their skill at making their own colorful array on their pantry shelves, here are a few tried and true recipes for the "J" twins—Jelly and Jam:

Grape Jelly From Bottled Juice

3 cups (1¼ lbs.) sugar
2 cups (1 lb.) grape juice
½ bottle (½ cup) pectin

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 5 eight-ounce glasses.

Dried Fig Jam

3 cups (1¾ lbs.) prepared fruit
5 cups (2¼ lbs.) sugar
1 bottle pectin

To prepare fruit, add 2 cups water and juice of 1 lemon to ¾ pound stemmed stewing figs. Cover, let stand 4 hours or overnight. Drain, chop fine, mix with juice.

Measure sugar into large kettle, add prepared fruit, filling up to the last cup with water if necessary. Mix well, bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Then remove kettle from fire and stir in pectin. Pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each.)

By BETTY BARCLAY

Whether you are a bride or a seasoned cook, the magic in a can of sweetened condensed milk is an indispensable friend. Luscious lemon pie, creamy, smooth frosting and ice cream, crunchy cookies and candy that melts in the mouth are just a few of the delicacies that can be made with this magic milk in jig time, and, best of all, these magic milk recipes are actually failure proof. The work is half done before you start because sweetened condensed milk is a pre-cooked blend of two ingredients—milk and sugar—cooked down until it is as rich and thick as heavy cream.

Never Fail Chocolate Frosting

2 squares unsweetened chocolate
1 tablespoon water
1⅓ cups (1 can) sweetened condensed milk

Melt chocolate in top of double boiler. Add sweetened condensed milk, stir over boiling water 5 minutes until it thickens. Add water. Cool. Spread on cold cake. Makes enough frosting to cover [illegible] layers, [illegible] of loaf cake generously, or about 24 cup cakes.

Magic Lemon Meringue Pie

1⅓ cups sweetened condensed milk (1 can)
½ cup lemon juice
Grated rind of 1 lemon or
¼ teaspoon lemon extract
2 eggs, separated
2 tablespoons granulated sugar
Baked pie shell (8-inch)

Blend together sweetened condensed milk, lemon juice, grated lemon rind or lemon extract, and egg yolks. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in a moderate oven (350° F.) 10 minutes or until brown. Chill before serving.

Quick Fondant

1¼ cups confectioners' (4X) sugar sifted
¼ cup sweetened condensed milk
½ teaspoon vanilla

Blend sifted confectioners' sugar gradually into sweetened condensed milk, using fork. Add vanilla and continue mixing until smooth and creamy.

Real Estate Transfers

M. E. Thompson, executor of will of E. Quackenbush, Dec'd., to Hubert F. Bierly, Sec. 6 T2S R1W, containing 5 acres.

John R. Bliss et al to John Harold Johanson, 2 acres Sec. 34 T1S R1W.

David Tschabold et ux to School Dist. 35, Part Sec. 33, T2N R2W.

A. W. Courtney et ux to Wm. M. Courtney, Part Secs. 15, 16, 21 and 22, T1S R2W.

Mike Zall et x to Fred E. Cusick et ux, Part Blk. 27 and 35, North Plains.

Wash. Co. to M. C. Steele et ux, Lots 5 and 6, Blk. 16, Beaverton.

J. W. Connell (Sheriff) to Fred Costa, Lot 16 Blk. 6, Portland Heights No. 2.

Claude R. Martin et ux to Herman H. Thompson et ux, N½ of Lot 4, Garden Home.

H. A. Jones et ux to Title & Trust Co. Lot 11 Erickson's Add. Beaverton.

Fred Costa to Ernest Wuthrich Lots 14, 15, & 16 Blk. 15 Portland Hgts.

Meier & Frank Co. to John M. Love et ux, Lot 1 Blk. 47 Metzger Acre Trs.

The Reed Institute to R. M. Spencer, Lot 9 and14 Blk 3 Ladd and Reed Acres.

Alfred Gueber to Elmer E. Guerber et ux, Part of Sec 27 T2N R2W.

Edward J. Craddock et al to F. C. Daniels, Lots 1, 2, 3, 4, Crest View, Sec 27 T1N R2W.

Mary E. Reeves to Frank H. Reeves et ux, 7 acres Sec 33 T1N R1W.

J. W. Connell (Sheriff) to W. E. Reeves, Part Sec 34 T1N R1W.

V. O. Steenrod et ux to L. H. Cobb et ux, 1 acre A. W. Hart DLC. No. 60 T1S R1W.

Carl Meier et al to Fred Meier et ux, 5 acres Sec 5 T1S R2W.

Carl Meier et al to Joseph Meier, 19.06 acres Sec 5 T1S R2W.

Gunnar Brostrom to Ethel Beller, Lots 7, 8, 9 Lakeview Add. Gaston.

John H. Schum et ux to Mike Zall et ux Lots 8 and 9 Blk 45 North Plains.

Mattie Thomas (Exe) to Mattie Thomas, Tract 10 Franklin Add. Beaverton.

The Reed Inst. to U. S. Nat'l Bk of Portl. 47.5112 acres Sec 11 and 12 T1S R1W.

James E. Andrus et ux to Martin H. Lull et ux, 100 acres Sec 24 T1N R4W.

Russell G. Kent to Grace Light Lot 6 Mirrill's Sub Div.

Lela Millar et vir to W. A. Sprague et ux, Lots 6 and 7 Blk 1 Cornelius.

F. A. Handy et al to Henry C. Falk et ux, Tract 65 Bendemeer

Edwin S. Patton to Lawrence W. Hobbs et ux, Tracts 26 and 27 Beaux Arbes.

M. E. Thompson, Executor of will of E. Quackenbush, Dec'd to Orville L. Bierly, Sec. 6 T2S R1W.

Title and Trust Co. to H. A. Jones, Lot 11, Erickson's Add.

M. E. Thompson, Executor of will of E. Quackenbush to Roscoe Bierly, Sec. 6, T2S R1W.

G. D. Saxton, et ux to William G. Doughtery, et al, Sec 19, T2S R2W.

Carl Sandberg to Walter Sandberg, et ux, Part of Sec 23, T1S R1W.

George L. Blasser et ux to Wm. G. Stampolis, Part of Sec. 16 T1S R1W.

Katherine C. McMillan et al to Isabelle McMillan, Lot 23 Woodland Acres.

Title and Trust Co. to Arthur E. Lund, Part Lot 29 Woodland Acres.

Title and Trust Co. to Isabella McMillan, Lot 28 Woodland Acres.

Mike Zall et ux to Fred E. Vusick et ux, Lots in Blk 45 North Plains.

Fritz Elsned et ux to Albert Höfferber et ux Part of Sec 35 T1S R1W.

Mary E. Schaefer et vir to U. S. of America, 40.896 acres T1N R1W.

Minnie Schulmerich et al to State of Oregon, Part Lot 1 Blk 9 Banks.

Ruth E. Blanton et al to Mary Grant Cary, Lot 3 Blk d Douthty's Sub. Div. Fairview.

Town of Beaverton to Valmore H. Story, Lot 1 Blk A Steel's Addition Beaverton.

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You who now ache from muscular rheumatism, neuritis, gouty pains are invited to try this widely used and recommended medicine at absolutely no risk—and absolutely no cost if you are not pearfectly satisfied with results. In fact, if you will come today, or tomorrow sure to Brown's Beaverton Pharmacy you can get a full treatment of Williams R.-U.X. Compound with the distinct understanding that, after taking it 10 days, if you don't feel 100 per cent better, you can bring back the empty bottle and carton and get your money back without any question. You can't lose!

Pd. adv.

NOTICE TO CREDITORS

NOTICE IS HEREBY GIVEN That the undersigned have been appointed co-executors of the estate of Sarah S. Butner, deceased, by an order made and entered in the County Court of the State of Oregon for Washington County on the 1st day of March, 1937, and that they have duly qualified to act as such co-executors.

Therefore, all persons having claims against said estate are hereby notified and required to present them with the proper vouchers to the undersigned co-executors at the office of Doy Gray in the Rosa Building, Beaverton, Oregon or at the law office of P. L. Patterson, Wells Building, Hillsboro, Oregon, within six (6) months from the date of the first publication of this notice, to-wit, within six months from March 5, 1937.

DATED at Hillsboro, Oregon, on this 1st day of March, 1937.

Myrtle Davey and Doy Gray, co-executors of the estate of Sarah S. Butner, deceased.

P. L. Patterson, attorney for Co-executors. adv. c-14-18

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HEAVIEST--DOZEN--EGGS CONTEST

ALL ENTRIES MUST BE IN BEFORE 10:00 A.M.
SATURDAY, MAR. 20

CONDITIONS

1st. Eggs must weigh 27 ounces or better to the dozen to be entered in this Contest.

2nd. Purchase will be made of all eggs accepted, with one pound of Columbia Best Coffee (Current Market Price, 25c lb.) or for cash at top market price as entrant prefers.

3rd. All eggs must be chicken eggs.

4th. No participants may enter more than a single dozen.

5th. Duplicate prizes will be awarded in case of ties.

6th. All rulings by the management will be final.

PRIZES

1st. $5.00 in cash
2nd. $3.00 in cash
3rd. 49-lb. sk. Northern Flour.
4th 1 yr. subscription to The Review
5th. 6 mos. subscription to The Review
6th. to 15th., each 1 lb. Columbia Best Coffee

Awards will be announced and paid at Beaverton Columbia store after 1:00 p.m., Sat. Mar. 20

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