



"SPRING FEVER" SOUPS

About this time of the year many of us find ourselves languid and tired. Nothing dangerous! Just Mother Nature complaining because we are continuing with our winter eating with Spring already here. She gives us a touch of "Spring Fever" as punishment.

Lighter foods are needed, but we must still have nourishment. How about some rich, light soups? Serve a large bowl, a light salad, a light dessert—and forget the heavy meat dish that night. Here are two excellent recipes:

Lima Puree

- 2 cups cooked, dried Limas
- 4 cups hot water
- 1 tablespoon grated onion or onion juice
- 1 tablespoon butter
- 2 tablespoons flour
- 1/2 teas. pepper
- 1/2 teas. salt

Rub Limas through a coarse strainer; add hot water, salt, pepper and onion. Heat to boiling point. Melt butter, add flour, stir until smooth, then add to hot soup and cook 5 minutes longer, stirring constantly.

Lima and Tomato Soup

- 3 cups cooked, dried Limas
- 2 stalks celery
- 1 tbap. chopped green pepper
- 1 1/2 cups cooked, strained tomatoes
- 1/2 teas. pepper
- 1/2 teas. salt
- 2 tablespoons butter
- 2 tbaps. flour
- 3 pints water
- 2 slices onion

Put the Limas, water, onion and celery in a saucepan, simmer 30 minutes, then rub thru a coarse sieve. Melt the butter, add flour, stir until smooth; add tomatoes and stir until hot, then add Lima mixture, green pepper and seasonings. Serve with crisp crackers.

HINTS ABOUT SHRIMPS

Do you have a few glass jars of shrimps on your emergency shelves? You should, for this tasty sea food lends itself to many very delicious "company" dishes. Through the clear glass of the container you can see that your shrimps are in good condition. Try these recipes this month:

Shrimp a la Newburg

- 1 pint shrimp meat
- 2 egg yolks
- 1 cup cream
- 1 cup milk
- 2 tbaps. flour
- 4 tbaps. butter
- 1 teaspoon anchovy essence
- 1 teas. lemon juice
- Salt and paprika

Melt two tablespoons butter and cook the shrimps in it, adding the seasonings. Scald the milk, melt the rest of the butter, add the flour, stir and cook together; add the hot milk, beat until smooth, then add the cream. When it reaches the boiling point, draw aside and add the yolks of the eggs, stirring as it thickens without allowing it to reach the boiling point again or it may curdle. Add the shrimps blended all together, taste to see if seasoning is right and serve on toast, or in ramekins with toasted crackers.

Creamed Shrimp

- 1 cup shrimps, cut up
- 1 1/2 cups milk
- 1/2 cup cream (or undiluted canned milk)
- 3 tablespoons butter
- 4 tablespoons flour
- 1 teaspoon Worcestershire sauce
- 1/2 cup grated cheese
- Salt and paprika

Heat the shrimps in half a cup of boiling water. Scald the milk, melt the butter, add the flour, stir and cook together; then add the hot milk all at once and beat vigorously until it has become very smooth. Add the seasonings and the cheese, stirring well until blended in, then add the cream and the shrimps. May be served on slices of dry, cold toast which have been quickly dipped in and out of boiling water, then buttered. Or serve in ramekins with this slices of toast or toasted crackers.

Pork Chop in Dixie Style

- 4 pork chops
- 2 tbaps. flour
- 2 tbaps. lard
- 1 tbap. chopped green pepper
- 1/2 tablespoon chopped pimiento
- 1/2 cup corn
- 1/2 cup rich cream sauce
- Salt and pepper

Dredge pork chops with flour and brown on both sides in hot lard. Transfer to a baking dish and brown the corn, green pep-

per and pimiento together in the pan in which the chops were browned. Mix with cream sauce and pour over chops. Bake in a moderate oven (350° F.) until the chops are done, 30 to 35 minutes.

CEDAR MILL NEWS

By Girl Scout Troop No. 61

Clarence Kennedy returned Sunday from a trip to the Orient.

Miss Segrid Scov is spending the week in Seattle on a business trip.

The Cedar Mill's store is operating under new managers Mr. and Mrs. E. Holik.

Mrs. William Beck, mother of Mrs. Charles West spent the week-end with the West family.

P. H. Fleskes was honored with a birthday dinner Tuesday night at the home of Bernadine Empe.

Mrs. L. Heinrichs is visiting her son Irvin Heinrichs, after spending the winter in Los Angeles.

Mrs. Helen Johnson held a birthday dinner on Friday in honor of her daughter, Marie on her 11th birthday.

Mrs. Emma Parks, Edwina Cote's aunt and Mrs. Sadie Cook are visiting with the Cotes from Seattle for one week.

Mr. and Mrs. A. R. Pearson returned last Sunday from the east bringing Miss Elsie Lof, cousin to Mr. Pearson with them. Miss Lof intends to spend a month with them.

Dolores Katterman fell into a hole last Monday with a cup in her hand. The cup broke cutting her hand severely and sending her to the hospital. She is reported as doing quite well.

Mrs. Edwina Cote gave a birthday dinner and party last Monday in honor of her niece, Annette Cote on her 8th birthday. Mrs. A. Cote, Mr. and Mrs. F. Cote and family and George Cote and children were present.

On Thursday night there will be a combination graduation exercise held at the union school. Four schools including, Cedar Mills, Bethany, McKinley and Union are joining together to make it an interesting event.

CHURCH ANNOUNCEMENTS

Nazarene Church
Julius Miller, Pastor

Sunday School—9:45 a.m. Bring your family for religious worship and stay for the morning worship.

Worship hour—11 a.m. Theme: Pentecost.

Junior Society—6:30 p.m.

Evangelistic meeting—7:30 p.m. The Pastor's subject will be "The Seven Words From The Cross."

Midweek prayer-meeting—7:30 p.m. Whosoever will, may come.

Bethel Congregational Church
Harper R. Burns, Pastor

Bible School—9:45 a.m. Another record attendance last Lord's day. R. C. Doty, supt.

Morning Worship Hour—11 a.m. Anthem by the Choir. W. L. Cady Director. Sermon by E. P. Borden.

Note: This is an exchange of pulpits, as the pastor will preach at Oregon City.

Christian Endeavor—7 p.m. Ever welcome to all our services are strangers and the poor.

CHURCH OF CHRIST
Geo. W. Hatch, Pastor

Bible School—9:45 a.m. Mrs. Vernia Hepper, supt.

Communion service—11 a.m. followed by the sermon by the pastor.

Evening service—8 o'clock and

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the Pastor's message at this time he will take up the Bible prophecy on war and how it is being fulfilled in this day. The choir, directed by Mrs. J. Johnson, will furnish special music both morning and evening. Midweek service will be held this week by L. L. Myers. This will be at 8 o'clock Wednesday evening.

St. Cecilia's Church
Rev. G. L. O'Keefe, Pastor

Sunday Services—7:20 and 9:30 A.M.

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Dated and first published May 7, 1937.

Doy Gray, Administrator of John McGill Estate.

Samuel B. Lawrence, Attorney for Administrator.

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or estate in or to the real property described in plaintiff's complaint, Defendants.

To: Ella Day and John Doe

Day, her husband, Carl Hensley,

Edward Emerick and Katie Emerick, his wife, Daniel Emerick

and Ella Emerick, his wife, Lena Sorenson and Julius Sorenson;

her husband, William Thomas Emerick, Elizabeth Amelia Forbes,

William Taylor Forbes and Sarah Forbes, his wife, Marvin

Edwin Forbes, Thelma Anderson, C. V. Cates, Laurinda Faye

Brothers and Theodore Brothers, her husband, Estelle Florence

Fletcher and Charles Fletcher, her husband, Ernest Clarence

Forbes and Jane Doe Forbes, his wife, William H. Emerick

and Maybelle Emerick, his wife, Frank A. Emerick and Martha

Emerick, his wife, Cynthia E. Welsh, Nellie Spurrell Emerick,

Mary Emerick Kelly and John Doe Kelly, her husband, G. A.

Wehrung, R. J. Simpson and A. Simpson, her husband, Mary Field,

Frank Field, Ada Field, Charles Field, Willie Field, Vernice Field

(sometimes known as Vernice Field), Nellie Field, the unknown

heirs at law of Sally Ann Sparks, deceased, the unknown heirs at

law of Eliza Jane Webster, deceased, and all other persons

and parties unknown to plaintiff claiming any right, title

interest or estate in or to the real property described in plaintiff's

complaint, Defendants.

IN THE NAME OF THE STATE OF OREGON: You, and