Music's "Variations on a Theme" Strike Echoing Note in Cookery
Swing Music Helps Stir Cake

A be-spectacled lad named Goodman is pulling them in in droves to hear his "jam sessions", movie and radio songsters strike out in "swing music"; traditional musicians "keep it sweet" but still go in for obligatos and counterpoint. It's all a "variation on a theme."

This music trick now enters the linoleumed kitchen-threshold and housewives, melodiously inspired, "vary the theme" in cookery. It's easy; you stick to the major theme, you retain the accepted recipes and combinations, but you vary them with some new little note. Then watch them strike strike responsive chords in the group which inhabites your household—the luckies!

CATCH ON QUICK!

To get you in the swing of it (no pun) quickly, here are a few ideas to scan, then try:

Cole slaw? Make it the same traditional way, with French dressing or with sour cream dressing if that's the way you like it. Then vary the theme and tuck some grapefruit segments into the middle of it, and garnish with green pepper. Use the fresh or canned grapefruit or substitute oranges if you prefer; citrus and cabbage are two high C's!

Here's another; cheese slivers on green salads. Pile them on top, and vary the cheese to suit your mood.

INJECT SOME ZOOM

Then there's pineapple juice; a new note for this is an equal amount of grapejuice! Like stewed dried apricots? They are fix times better if you combine a half-cup of chopped dates with them, simmer five minutes, then chill and serve to alls. Or tuck the dates in your strawberry gelatin mold; the chewy brown dates lend plenty of variation to that standard theme. How about tuna fish or salmon salad? Ahah, your cookery swingster slices sliced bananas into it! Now you've the basic idea; promote yourself to the recipes below.

Browned Orange Slices
(New note with Lamb Chops.)

2 large oranges
4 tbsps. flour
1 teasp. sugar
1 egg, slightly beaten
Graham cracker crumbs

Wash the oranges and cut in ¼ inch slices. Combine sugar, and flour; dip orange slices in flour mixture, then in crumbs. Heat small amount of butter in frying pan and cook slices in this until brown.

Caramel Custard Pie
(The meringue is different!)

2 cups milk
½ cup dark corn syrup
2½ tbsps. cornstarch
3 egg yolks
1 baked and cooled pastry shell
½ cup sugar
Few grains salt
1 tbsp. butter
1 teasp. vanilla
3 egg whites
5 tsbps. brown sugar

Scald 1½ cups milk in double boile. Blend ½ cup cold milk with cornstarch, sugar and salt and stir slowly into hot milk. Cook until thick (3-5 minutes) stirring constantly, then remove from stove. Beat together egg yolks and corn syrup and stir into hot mixture. Cook 1 minute then add vanilla and butter. Cool and pour into baked pastry shell. Beat together 3 egg whites and 5 tablespoons brown sugar. Spread on top of pie and bake in slow oven (300° F.) until a delicate brown. Serve cold.

Broiled Grapefruit
(It's A La Mode Now)

3 large grapefruit
¾ cup brown sugar
6 tsbps. butter
Vanilla ice cream

Cut grapefruit in halves. Remove center; cut around each section with a sharp knife and sprinkle each half with two tablespoons of brown sugar; dot with one teaspoon butter. Brown lightly under the broiler. Cool slightly and serve topped with vanilla ice cream.

Grapefruit Icing
(Try it on gingerbread)

2 cups powdered sugar
¼ cup butter
1 tbsp. grated grapefruit rind
3 tsbps. strained fresh grapefruit juice

Sift sugar; measure. Cream butter until light and fluffy, add grapefruit rind. Gradually add sugar, blending thoroughly after each addition. Add fresh grapefruit juice gradually until mixture is of proper consistency to spread; beat, until light.

CHURCH ANNOUNCEMENTS

CHURCH OF CHRIST
Geo. W. Hatch, Pastor

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

Communion service — 11 a.m. followed by the sermon by the pastor, subject, "The Five Judgments.."

In the evening we join with the other congregations in the Baccalaureate services in the High School.

The Bible Study and prayer service this week will be led by Mrs. L. L. Myers.

Friends and strangers made welcome at all assemblies.

Bethel Congregational Church
Harper R. Burns, Pastor

Bible School—A:45 a.m. R. C. Doty, supt. Classes for all ages.

Morning Worship Hour—11 a.m. Anthem by the Choir, W. L. Cady director. Memerial theme by the Pastor, "Hororing Our Soldier Dead." Special invitation to all ex-service men and their families.

Note: Owing to the Baccalaureate service in the High School auditorium there will be no C.E. services.

Bible Study class every Wednesday at 8 p.m.

Ever welcome to all our services are strangers and the poor.

Nazerene Church
Julius Miller, Pastor

Sunday School—9:45 a.m. Bring your family for religious worship and stay for the morning Worship. Ervin Rickman, supt. We have classes for all.

Worship hour—11 a.m. Theme: Three Kinds of Christians.

Junior Society—6:30 p.m.

Evangelistic meeting—7:30 p.m.

Midweek prayer-meeting—7:30 Wednesday nights.

Come and worship with us. We welcome strangers.

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

Sunday Services—7:20 and 9:30 A.M.

On Oregon Farms

Cows Need Grain With Grass

CORVALLIS—Feeding supplemental grain rations to cows on spring pasture may not seem economical right at the time, but when considered over the entire lactation period it is definitely shown to be economical, says I. R. Jones, associate professor of dairy husbandry at Oregon State college. A cow in good flesh when turned on pasture may hold up in her production for a month or so, but in time she must decline in production to the level possible when eating grass alone, he says. To be of value, however, it is essential that the supplemental grain be fed from the start, because it is nearly impossible to resore the flow once it has been allowed to decrease considerably.

LaGrande Ships Most Ladak Seed

LA GRANDE—The Blue Mountain Seed Growers' Association at La Grande, which handles Ladak alfalfa, crested wheat grass and other seeds, has completed a successful marketing season. While many larger commercial seed houses have had difficulty in moving Ladak alfalfa because many people are yet unacquainted with it, the Blue Mountain association, which had more Ladak seed to sell than any other agency in the United States, disposed of it easily and at considerable premium over other alfalfas, it is reported. The association sold seed to every state in the west and made small shipments to foreign countries.

Ladino Clover Seed Shipped East

GRANTS PASS—The Josephine County Ladino Clover Seeed Growers' association whose members last year grew more than half of the 100,000 pounds of this seed produced in the state, reports a healthy marketing year, in which substantial amounts of seed were shipped east for the first time. Nearly all Josephine county Ladino growers belong to this association which now owns its own cleaning plant. The most important factor in the success of this association is the high quality, dependability and purity of the seed it delivers year after year, according to E. R. Jackman, extension specialist in farm crops at O.S.C.

Sheriff's Sale On Foreclosure
In The Circuit Court Of The State Of Oregon For Wash. County

August Kaptur, Plaintiff, vs. Eleanor A. McDougall and D. M. McDougall, her husband, and Portland Loan Company, an Oregon Corporation, Defendants.

Notice is hereby given that by virtue of an execution, judgement, and decree and order of sale duly issued out of and under the seal of the above entitled Court dated the 24th day of May, 1937, upon a judgement rendered and entered in said court on the 21st day of May, 1937, in favor of August Kaptur, plaintiff, and against the defendant, Eleanor A. McDougall, and against the real property hereinafter described for the sum of $2800.00, with interest thereon since August 14, 1935 at the rate of five percent per annum, and the further sum of $200.00, attorney's fees, and the further sum of $30.75 costs and disbursement, and the costs of said sale and said writ, commanding and requiring me to make sale of all the following described real property situated in Washington County, State of Oregon, to-wit:

The Northwest Quarter of the Northwest Quarter of Section 29, Township 2 North, Range 2 West, Will Mer, containing 40 acres, more or less.

Now, Therefore, by virtue of said execution, judgement, decree and order of sale, and in compliance with the demands of said writ, I will on Monday, June 28, 1937 at the hour of 10 o'clock a.m. of said day at the East door of the County Court House in the City of Hillsboro, Washington County, Oregon, sell at public auction to the highest bidder for cash in hand all the hereinbefore described real property, and all the right, title and interest which the above named defendants, Eleanor A. McDougall and D. M. McDougall, her husband, and Portland Loan Company, an Oregon Corporation, or either or any of them, had in said real property above described on the date of the mortgage belonging to plaintiff herein, namely August 14, 1935, and all the right, title and interest which the said within named defendants, or either or any of them, since have had or now have in and to the above described real property, to satisfy said execution, judgement, decree and order of sale, interest and costs and all accruing costs.

Said sale will be made subject to redemption as per statute of the State of Oregon.

Dated this 24th day of May, 1937.

Date of first publication, May 28, 1937.

Date of last publication June 25, 1937.

J. W. Connell, Sheriff of Washington County, Oregon.

M. B. Bump, residence and address, Hillsboro, Oregon, Attorney for Plaintiff.

NOTICE OF FINAL ACCOUNT
In The County Court Of The State Of Oregon For Wash. Co.

In the Matter of the Estate of John McGill, Deceased.

Notice is hereby given that the undersigned administrator of the the estate of John McGill, deceased, has filed herein his final account in the County Court of the State of Oregon for the county of Washington, and that, Monday the 7th day of June, 1937, at the hour of 9:30 o'clock in the forenoon of said day, and in the Court Room of said Court, has been appointed by said Court as the time and place for the hearing of objections thereto, and the settlement thereof.

Dated and first published May 7, 1937.

Doy Gray, Administrator of John McGill Estate.

Samuel B. Lawrence, Attorney for Administrator.

adv. 23-27

SUMMONS
In The Circuit Court Of The State Of Oregon For Wash. Co.

Frederick Schoen, Plaintiff, vs. Ella Day and John Doe Day, her husband, Sarah Emerick Bunch and John Doe Bunch, her husband, Eva Siegrist and Adolph Siegrist, her husband, John Hensley and Sophie Hensley, his wife, Carl Hensley, Hulda Emerick, Edward Emerick and Katie Emerick, his wife, Daniel Emerick and Eula Emerick, his wife, Fannie Louisa Viele and Melvin Viele, her husband, Esther Vida Emerick, Lena Sorenson and Julius Sorenson, her husband, William Henry Emerick, James Alva Emerick, Maude Emerick Franklin and Charles Franklin, her husband, Harry Emerick, 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, Estella 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, Taylor B. Emerick and Stella Emerick, his wife, Cynthia E. Welsh, Nellie Spurrell Emerick, Mary Emerick Kelly and John Doe Kelly, her husband, G. A. Wehrung, G. A. Patterson and Bertha Patterson, his wife, Lelah Patterson, William Corwin and Blanche Corwin, his wife, Faye Alexander and George Alexander, her husband Mary Wehrung, Alice Nelson, Ethel Wisdom and Lavlon Wisdom her husband, R. J. Simpson and A. Simpson, her husband, Mary Field, Frank Field, Ada Field, Charles Field, Willie Field, Vernice Field, (also known as Vernie 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.

To: Ella Day and John Doe Day, her husband, Carl Hensley, Edward Emerick and Katie Emerick, his wife, Daniel Emerick and Eula 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, Estella 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 Vernie 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 plaintiffs' complaint, Defendants.

IN THE NAME OF THE STATE OF OREGON: You, and each of you are hereby required to appear and answer the complaint filed against you in the above entitled Court and cause on or before the expiration of four weeks from and after May 7th 1937, the date of the first publication of this sumons in the Beaverton Review, the date of the last publication therof being June 4th, 1937, namely, on or before Monday the 8th day of June, 1937, and set forth by answer duly verified, as by law required, the nature and character of any estate in or right or title to, that you have or claim to have in or to or upon the real property hereinafter described, that the same may be adjudicated by decree of the above entitled Court;

AND YOU WILL PLEASE TAKE NOTICE that if you fail so to answer, for want thereof, plaintiff will apply to the above entitled court for a decree adjudging and declaring that the plaintiff is the owner in fee simple, in possession and entitled to possession of the following described real property lying, being and situate in the County of Washington, State of Oregon, and particularly described as follows, to-wit:

Commencing where the north line of the Donation Land Claim of Christian Emerick in Township 1 South, Range 3 West crosses the center of the Tualatin River; thence West on said North line to the Northwest corner of said claim; thence South on the West line of said claim to the center of the Tualatin River; thence Northeasterly down the center of said river to the place of beginning, containing 137 acres. Excepting therefrom ¼ of an acre containing the graves of Christian Emerick and the children of Solomon Emerick;

and further adjudging and declaring that neither of you have any estate or interest in or right or title to said premises or any part or parcel thereof, and that each and all of you and all persons claiming or to claim by, through or under you, or either or any of you be forever barred and precluded from claiming or attempting to claim, asserting or attempting to assert any interest or estate in or right or title to said premises, or any part or parcel thereof to the end that plaintiff's title in and to the real property in the complaint and in this summons described be forever quieted and set at rest in relation to any and all claims of whatever nature claimed or asserted by you or either of you individually or jointly, or otherwise, and for such other, further and additional relief as shall meet with equity and good conscience. This summons is served upon you, and each of you by publication thereof in the Beaverton Review for and during the time and on the dates in this summons mentioned by order of the Hon. R. F. Peters, Judge of the above entitled Court made and dated at Hillsboro, Oregon, on the 4th day of May, 1937, requiring you, and each of you to appear and answer within the time in this summons specified.

Dated this 4th day of May, 1937.

Francis E. Sturgis and Bagley and Hare, Attorneys for Plaintiff. Resident Attorneys, State of Oregon, Post Office Address, First National Bank Building, Hillsboro, Oregon. adv.-23-27

WAKE UP YOUR LIVER BILE—

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The liver should pour out two pounds of liquid bile into your bowels daily. If this bile is not flowing freely, your food doesn't digest. It just decays in the bowels. Gas bloats up your stomach. You get constipated. Your whole system is poisoned and you feel sour, sunk and the world looks punk.

Laxatives are only makeshifts. A mere bowel movement doesn't get at the cause. It takes those good, old Carter's Little Liver Pills to get these two pounds of bile flowing freely and make you feel "up and up". Harmless, gentle, yet amazing in making bile flow freely. Ask for Carter's Little Liver Pills by name. Stubbornly refuse anything else. 25c.

HOW MODERN WOMEN LOSE FAT SAFELY

Gain Physical Vigor—Youthfulness With Clear Skin and Vivacious Eyes That Sparkle With Glorious Health

Here's the recipe that banishes fat and brings out all the natural attractiveness that every woman possesses.

Every morning take one half teaspoonful of Kruschen Salts in a glass of hot water before breakfast—cut down on pastry and fatty meats—go light on potatoes, butter, cream and sugar—in 4 weeks get on the scales and note how many pounds of fat have vanished. Notice also that you have gained in energy—your skin is clearer—you feel younger in body—Kruschen will give you a joyous surprise.

Get a bottle of Kruschen Salts—the cost is trifling and it lasts 4 weeks. If you don't feel a superb improvement in health — so gloriously energetic — vigorously alive—your money gladly returned.

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

of Helpful Household Hints and Recipes

Conducted by ELEANOR HOWE

Before starting out on a dress-buying tour, slip a "waterwave" net cap into your purse. Don it before plunging into the "pulling-on-and off" ordeal and you will leave the shop quite as neatly groomed as when you left home.

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GINGER CREAM COOKIES FOR THE OLD-FASHIONED COOKIE JAR: Cream ½ cup shortening until soft and gradually add 1 cup granulated sugar; beat together well and add 1 egg. Add 1 cup light molasses and beat until light. Sift together 4 cups general purpose flour, 1 teaspoon soda, ½ teaspoon salt, 1 teaspoon nutmeg, 2 teaspoons ginger, 1 teaspoon cloves and 1 teaspoon cinnamon. Add these dry ingredients, alternately, with 1 cup hot water. Chill dough in modern air-conditioned ice-refrigerator where the circulating air will keep the dough sweet and fresh and prevent mingling of food flavors. When ready to bake, drop by spoonfuls on greased baking sheet. Bake in moderately hot oven (375°) 8 to 10 minutes. Cool. Top with confectioner's sugar icing, if desired.

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A three minute egg-timing glass placed near your telephone will help you "keep a time tab" on long distance toll calls.

• • • •

The next time you bake gingerbread, bake it in a ring mold and when you serve it fill the center with any canned fruit you may have on hand. Children love it.

• • • •

FRUIT BALLS: Here is a recipe for delicious, wholesome sweets that can be made up in quantity and, if stored in a modern air-conditioned ice refrigerator, they will not dry out but will remain appetizingly fresh. Grind 1 pound dates, 1 box raisins, 1 package figs, 1 pound prunes and 1 cup chopped nuts through food chopper. Mix well and if too dry, add a little orange juice or honey. Form into balls about the size of a marble, dip in melted milk chocolate and store in ice refrigerator until ready to serve. These balls can be rolled in granulated or confectioner's sugar, cocoanut or ground nuts if desired.

• • • •

A quick-to-chill gelatin ring mold may be improvised in an emergency in this way. Place a glass fruit jar in a round bowl. Fill the jar with ice, (this is easily obtainable if one has an ice refrigerator.) Then pour the gelatin mixture into the remaining space in the bowl. When firm, remove the ice and pour warm (not hot) water into the jar; then remove jar carefully. The ring mold can then easily be removed from the bowl and will be ready to serve.

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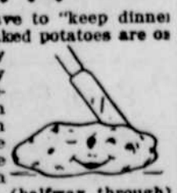
If you put a heavy Turkish towel in the bottom of the basin in which you are washing valuable china or glassware, the danger of chipping will be practically eliminated.

• • • •

Scissors are a valuable item in kitchen equipment used in these ways: A single rounded stroke of the scissors removes that dark line from shrimps without breaking the meat at all. For chopping dates they do the job in half the time required with a knife. Cut marshmallows with scissors, dipping the scissors in cold water occasionally. They are also handy for chopping up bits of parsley directly into the soup, for cutting pimento in the desired strips, and for cutting lettuce or chipped beef. Get the scissors habit—you'll be surprised at the time you save.

• • • •

When you have to "keep dinner waiting" and baked potatoes are on the menu they can be kept dry and mealy despite delays in this way. When the potatoes are taken from the oven cut each one lengthwise (halfway through) and return to the oven. This allows the steam to escape.



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