



Just "Figure It Out For Yourself!"

If You Entertain in a Big Way! Keep calm, cool and collected if you're cooking for a crowd—or entertaining at home, in a big way! Whether you are on the committee for your annual church supper, club party or just planning for a family reunion your problem is the same—how to please everybody, and how to increase your favorite recipe from six to sixty.

When the big day arrives you will be calm, cool and collected if you know how to figure as well as cook. If you've had no experience as a food "statistician" do the next best thing—and take the figures of some of those clever "eccentrics" and cafeteria geniuses who know from experience. A few leaves from their books are given below, as well as this bit of advice: Use ingredients which are easy to handle, and need little preparation then you won't be worn out and have your dishes give out at the same time!

HOW MUCH TO GET

Coffee: 1 pound makes 40 cups; Sugar 1½ lbs. is sufficient for 40 cups of coffee; Cream: 1 qt. thin cream or 1 pt. thick cream (to thin) sufficient for 40 cups of coffee; Fruit Beverage: 3 to 4 gallons is enough for 100 servings; Ice Cream: 3 gallons should serve 100, or count 7 slices to each brick of ice cream; Butter: 1 lb. print butter cuts into 40 small squares; Bread: 1 lb. loaf makes 24 slices (12 sandwiches).

WITH A CAN—YOU CAN!

Here are some "canned figures" to help you buy and measure:

Size	No. of Cans
8 oz.	1
Picnic	1 1/3
No. 1 tall	2
No. 2	2 1/2
No. 2 1/2	3
No. 3	4

FEEDING THE CROWD

Rice and Shrimp Salad (Serves 50)
1 gal. cooked rice (chilled)
1½ qts. chopped cucumber
24 hard cooked eggs
¾ cup chopped onion
6 small cans shrimp
2½ qts. cooked salad dressing
Mix rice lightly with onion, cucumber, shrimp, eggs (diced) and salad dressing, chill and serve on lettuce. 50 servings.

Variations: Salmon, tuna fish, or cooked meat or poultry may be used in place of shrimp. Or an equal amount of cubed cooked carrots, beets or cooked green peas will give a quantity vegetable salad.

Sorority Punch

(Serves 40)
1 cup grated pineapple
3 qts. boiling water
2 cups freshly made tea
Juice of 6 oranges
1 qt. grape juice
1 qt. carbonated water
4 cups water
Juice of 6 lemons
Cook pineapple, sugar and water together 15 minutes. Add fruit juices and tea. Chill. One hour before serving time pour over cracked ice; add carbonated water and serve.

Banana Chiffon Pie

3 tbsps. granulated gelatin
¾ cup cold water
4½ cups mashed bananas (10 to 12 bananas)
6 tbsps. lemon juice
½ oz. (1 tbsps.) grated lemon rind
¾ tbsps. grated orange rind
7½ oz. sugar
12 egg yolks
¾ tbsps. salt
12 egg whites
¾ cup sugar
6 pie shells
Soften gelatin in cold water. Mix banana and lemon juice. Add lemon and orange rind, sugar, egg yolks and salt. Cook over low heat, stirring constantly; until thickened. Remove from heat, add gelatin and stir until dissolved. Cool. Beat egg whites until stiff enough to form peaks. Then add sugar gradually while continuing to beat. Fold in banana mixture. Fill pie shells. Keep in cool place to stiffen. Makes 6 9-inch pies.

Sundae Sauce

(For 50 servings of ice cream)
9 qts. chocolate
¾ cup water
1 tbsps. vanilla
3 cups evaporated milk
1½ cups white corn syrup
Melt chocolate in double boiler over hot water. Add water slowly, then corn syrup, stirring until smooth. Boil until mixture forms a very soft ball in cold water. Remove from fire and add milk and vanilla. Keep sauce over hot water and serve as needed.

FOOD FOR FATHER



By BETTY BARCLAY

This year Father's Day falls on June 20th. Don't forget him and his day. Never mind the delicate salads, tiny fruit cups and dainty desserts. Dad wants food with a foundation—none of your "fancy" dishes.

So here are recipes that fill the bill on this particular holiday:

Ripe Olive Hedge Podge
1 cup sliced ripe olives
1½ cups flaked salmon
1 cup drained whole kernel corn
1½ cups crumbled soda crackers
¼ cup finely cut green sweet pepper
Salt
Pepper
1½ cups white sauce
2 eggs
6 thin slices orange
Combine olives, salmon, corn, cracker crumbs, green pepper, salt and pepper to taste and blend. Combine white sauce and beaten eggs and mix. Pour over olive-salmon mixture and blend well. Pour into a buttered casserole or baking pan and place orange slices over top. Bake in a hot oven (400 degrees F.) 30 minutes. Serves 6.

Che-Braz
1½ cups flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon paprika
¾ teaspoon mustard
Dash of cayenne
¾ cup shortening
Cold water about 2 tablespoons
1½ cups cheese, rubbed through a strainer
1 egg white
¾ cup sliced hard nuts
Mix and sift the flour, baking powder and seasonings. Cut in the shortening and when the mixture is well blended, add cold water to make a stiff dough. Roll into thin sheets, about 1/16 inch thick. Cut into strips, about 1/2 inch wide. Fry in hot oil (350 degrees F.) until golden brown. Drain on paper towels. Sprinkle with cheese and nuts. Serves 6.

Hawaiian Raisin Pie
1 egg, well beaten
1 cup sugar
4 tablespoons corn starch
¼ teaspoon salt
1 teaspoon grated lemon rind
3 tablespoons lemon juice
¾ cup seedless raisins
(soaked for two hours in cold water)
1½ cups Hawaiian pineapple juice
¾ cup water
To well beaten egg add sifted dry ingredients, mix until smooth and add grated lemon rind and juice. Mix pineapple juice and water and stir into egg mixture. Add drained raisins. Cook over hot water until thick and clear, about 20 minutes, stirring constantly at first and then occasionally. Cool and pour into a baked ten-inch pie shell. Top with meringue made of three egg whites and 6 tablespoons of sugar or serve with whipped cream. If meringue topping is used, bake until puffy and golden brown in a moderately slow oven (325 degrees F.).

Some Facts For Dad
The cash income received by farmers from milk was over one billion four hundred million dollars last year. That is nearly twice the farm milk income during the depression. Our friend the cow deserves some praise, of course, but how about the milkman and modern distribution methods that take care of five million quarts of milk a day? Something for Dad's thought.

Manchu
Varieties being tried are Manchu, Mukden, Soy-Sota, Hlini and Cayuga.

Banana Fritters

2½ cups sifted flour
2/3 cup sugar
3½ tbsps. salt
5 tbsps. baking powder
1 cup milk
2 eggs, well beaten
5 tbsps. melted shortening or oil
12 bananas
Sift together flour, sugar, salt and baking powder. Continue milk and eggs and add gradually to dry ingredients, stirring until smooth. Then stir in shortening. Peel bananas and cut into quarters or crosswise into halves. Roll in flour, then dip into fritter batter, completely coating the bananas with the batter. Fry in deep fat at 375° F. for 4 to 6 minutes or until it is brown and tender. Drain on unglazed paper. Serve very hot. Makes 24 large or 48 medium-size fritters.

CHURCH ANNOUNCEMENTS

Bethel Congregational Church
Harper R. Burns, Pastor

Bible school—9:45 a.m. R. C. Doty, superintendent. Good classes for all ages.

Morning worship at 11:00 a.m. Special music by Vested Junior choir. W. L. Cady, Director. Sermon theme, "A Tribute To a Good Father."

Note: Father's Day Sermon by Pastor.

Young People's Lawn party at the Church Thursday evening at 8 p.m.

The Adult choir and the pastor are having charge of the services Sunday evening at the Portland Union Gospel Mission in Portland.

Let's make a special effort to attend Church and Sunday school Sunday morning in honor of Father's Day.

Note: Closing exercises of the Daily Vacation Bible school will be held in the Congregational Church Friday evening at 7:30 p.m. This service will consist of a demonstration of work done during the school.

Methodist Episcopal Church
Earl B. Horsell, Pastor

Sunday School—9:45 a.m. Paul C. Holladay, Supt. Classes for all ages.

Morning Worship—11 a.m. Sermon—Topic "Unsung Heroes."

Epworth League—7 p.m. Young People's Forum—7 p.m. Evening Worship—8 p.m. Sermon—Topic "Devoted Disciples."

Nazarene 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.

Morning Worship—11 a.m. The Pastor's Theme will be: "The Eradication of our Sin."

Junior Society—6:30 p.m. Evangelistic meeting—7:45 Subjects, "A New Generation Who Know Not the God of Their Fathers."

Midweek prayer-meeting—7:30 Wednesday nights.

Come and worship with us. We welcome strangers.

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 True Test of Discipleship."

At 8 p.m. song service and preaching by the pastor, subject, "Impossibilities." Special music by the choir both morning and evening.

A delegation leaves Friday for Gladstone to attend the meeting of the County Federation of the Missionary Societies.

The Bible Study and prayer service this week will be led by Miss Ruth Hopper.

Friends and strangers made welcome at all assemblies.

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

Sunday Services—7:20 and 9:30 a.m.

On Oregon Farms

Lake Farmers Try Soy Beans
LAKEVIEW—Small trial plantings of five different hardy varieties of soy beans are being made this year by J. W. Crowl on his farm in the Vernon district. Mr. Crowl is cooperating in these trials with County Agent Vic Johnson and H. A. Scotch, federal agronomist, stationed at O.S.C. Soy bean inoculation material is being used, and half of each variety of beans was planted May 10 and half May 29. Varieties being tried are Manchu,

Mukden, Soy-Sota, Hlini and Cayuga.

Seek Rust-Proof Wheat Variety
KLAMATH FALLS—With the hope of finding a more rust-proof variety of wheat for growing under Klamath County conditions, two wheat nurseries of 13 varieties each were established on the farms of J. A. Johnson, Henley district and Fred Rueck, Bonanza district, in cooperation with county agent, C. A. Henderson. These include two distinct soil types found in the Klamath Basin, where wheat is produced in rotation with other crops. Considerable rusting occurred in last year's crop.

BARNUM WAS WISE

While looking through an old file in his office recently James Boyd Hunter came across a success formula written by I. T. Barnum. It was dated August 19, 1852, and titled "Business Rules for Young Men by P. T. Barnum, Esq." and the code was as follows:

1. Select the kind of business that suits your natural inclinations and temperament.
2. Let your pledged word be sacred.
3. Whatever you do, do with all your might.
4. Sobriety; Use no description of intoxicating liquors.
5. Let hope predominate, but be not too visionary.
6. Do not scatter your powers.
7. Engage proper employees.
8. Advertise your business—do not hide your light under a bushel basket.
9. Avoid extravagance and always live comfortably within your income—if you can do so without absolute starvation.
10. Do not depend on others.

It was only a short time ago that the stork left a package on the front porch of Jim Moran's house. The card on this bundle said: "James Gerol." Jim had to move the front seat of his petrol buggy back about on account of his chest stuck out so far. And the stork all call him "Whata Man Moran." Last week we called on Jim and Gladys for to get a squirt at Jimmie, Junior.

"My but this kid is sure bald-headed," we observed.
"He wouldn't be if you'd hold him right side up," said Gladys. Our face was awfully red.

POTPOURRI

Beware of "exposures." It is as indecent to expose others as it is to expose yourself.

1940 will be leap year, but women do not have to wait for that. It is just as easy to run down, catch and hog-tie a man this year as it will be then.

The great problem in this matter of taxes and taxation is how to make the other fellow pay it.

People under 25 don't know much unless fate has kicked them around considerable. A man of 25 who has never been flat broke and had to hustle for his next meal practically has it all to learn.

Some folks, especially some women folks, can be insulting and sarcastic in a very polite and exasperating manner.

Thoughts For Serious Moments
The end of man is in action, and not a thought.—Carlyle.
Every person is responsible for all the good within the scope of his abilities and for no more and none can tell whose sphere is the largest.—Gail Hamilton

There is no merit where there is no trail.—Aaron Hill.
Setting the tap-root deep and making spreading roots firm—this is the way to insure long life to the tree.—Lao Tze.

Every 99 men have to have a mother one to help them make a living.—Henry Ford.

Proposals Invited

The Board of Directors of School District No. 48, Washington Co., Beaverton, Oregon, call for bids on 200 or more cords of No. 1 Fir Wood. To be delivered before the opening date of school. Bids to be in the hands of the clerk by July 1, 1937.

Dr. J. R. Talbert, Chairman
Althea Haulenbeck, Clerk

SPECIAL NOTICE

NOTICE IS HEREBY GIVEN to the legal voters of School District Number 48, of Washington County, State of Oregon, that the ANNUAL SCHOOL MEETING of said District will be held at BEAVERTON HIGH SCHOOL, to begin at the hour of 8:00 p.m. on the third Monday of June, being the 21st of June, A.D. 1937. This meeting is called for the

purpose of electing One Director and Clerk and the transacting of business usual at such meeting.

Dated this 9th day of June, 1937.

Attest:
Althea Haulenbeck, Dist. Clerk
J. R. Talbert, Chairman Board of Directors.

adv. 28-29

SUMMONS

In The Circuit Court Of The State Of Oregon For Wash. Co. Bernice E. Clark, Plaintiff, vs. Douglas M. Clark, Defendant.

To Douglas M. Clark, the above named defendant:

In the name of the State of Oregon: You are hereby required to appear and answer the complaint filed against you in the above entitled court and suit on or before the last day of the time prescribed in the order for publication of this summons, to-wit: on or before the expiration of four weeks next from and after the date of first publication of this summons, the first publication thereof being on June 11, 1937, and if you fail to appear and answer for want thereof, the plaintiff will apply to the Court for the relief demanded in her complaint, to-wit:

That the marriage contract now existing between plaintiff and defendant be dissolved and that plaintiff be granted a decree of divorce herein, and that plaintiff be awarded the care, custody and control of the minor child of plaintiff and defendant, viz: Jack Douglas Clark, and that she have such other and further relief as to the Court may appear equitable.

This summons is served upon you by publication by order of Honorable R. Frank Peters, Judge of the above entitled Court, which order was made and dated at Hillsboro, Oregon, June 9, 1937.

Date of first publication June 11, 1937.

Last publication, July 9, 1937.

M. E. Bump, Attorney for Plaintiff, Residence and Address, Hillsboro, Oregon. c-28-32

NOTICE OF FINAL ACCOUNT

In The County Court Of The State Of Oregon For Wash. Co.

In the Matter of the Estate of Thomas W. Bishop, Deceased.

Notice is hereby given that the undersigned administrator of the estate of Thomas W. Bishop, 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 12th day of July, 1937, at the hour of 10:00 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 June 11, 1937. Date of last publication July 9, 1937.

Frank W. Bishop, administrator of said estate, Frank Deich, Attorney for the estate, 1104 Guardian Building, Portland, Oregon. adv. c-28-33

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 disbursements, 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.

HOW MODERN WOMEN LOSE FAT SAFELY

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