

Thursday Aid in 'Ade For Hostess'

Summer sunshine "brings out the best in you"! It brings out the flowers in the gardens, the blushes on the bride, the freckles on your noses, the slipcovers on the chairs and dad home early from the office. Best of all it brings the hostess out of the kitchen and onto porch and lawn!

Outdoor entertaining becomes a popular summer sport, and the hostess herself is considered a very "good sport" who is seen bringing out tall drinks to quench the thirst that summer sun brings out in you!

Now that involved explanation is too much trouble to follow through in summer weather. But it's not a mite of trouble to shake up a drink if you get ready for it, via the "stock-up" method. You'll find yourself making your own thirsty throat an "ade at every fleeting whim."

STOCK UP—DRINK DOWN

Stock up with a bottle of your "own make" simple syrup for rapid sweetening and smooth mixing. Keep chocolate and cocoa or their syrup handy, and to your tea and coffee, add a few bottles of ginger ale and the like. And by all means stock up with a quantity of canned grapefruit juice. (By the way orange juice comes in cans too now, as well as a blend of the two juices). For the summer season, most markets are featuring this specialty so you can lay in a supply and save yourself energy as well as elbow-exercise! There's something about citrus that's cooler than most anything else you can drink—it's special-refreshing.

Milk, of course, is certain to be in the refrigerator and if you keep bananas on hand, (freezing in the fruit bowl, though not in the refrigerator) you can make those luscious banana milk drinks.

TIPS ON SIPS

Invest in crisp mint, maraschino cherries, ready-sliced fruit peel (orange and lemon peel) come ready to use in 1/4-lb. packages, lemons, whole cloves, and even sour candy balls for interesting garnishes. A dash of almond or

mint or rose extract or a few drops of anisette add interest to many drinks. Use canned grapefruit juice for ices and sherbets to make "floats" or freeze in your cube tray to make "ice" for other beverages. Run loaf sugar over lemon rind and store in glass jar for use in iced tea. Long thin sticks of hard candy may act as "straws" for children's drinks, and nasturtium leaves look pretty in the pitcher or bowlful of punch. Charming paper napkins come in tiny sizes now, and straws are of cellophane in colors. Nutmeg adds flavor to milk drinks and kirsch and maraschino are nice "shrubs."

"THE MIXIN'S"

Foundation Syrup

2/3 cup sugar
1/2 cup water
1-3 cup white corn syrup
Boil sugar, water and corn syrup together for 5 minutes; cool and place in sealed jar; store in refrigerator.

Florida Frappe

1 1/2 teasps. gelatin
2 tbsps. cold water
1/2 cup boiling water
1-3 cup sugar
1 (No. 1) can grapefruit juice
1 (No. 1) can lemon juice
Soak gelatin in cold water and dissolve in boiling water. Add grapefruit juice and lemon juice and freeze to mush in ice cream freezer or in tray of automatic refrigerator. To serve fill beverage glass half full and add ginger ale.

Golden Julep

1 No. 2 can apricots
1/2 cup lemon juice
2 bottles gingerale
Ice cubes
1 cup orange juice
Put apricots through strainer. Add lemon and orange juice. Sweeten if desired. Mix with gingerale just before serving and pour over ice cubes in tall glasses. Garnish with sprig of fresh mint.

Bananas Chocolate Malted Milk

1 ripe banana
1 cup cold milk
4 teasps. chocolate malted milk

1/4 teasps. vanilla
Slice banana into a bowl and beat with rotary egg beater or electric mixer until creamy. Or press banana through a medium mesh wire strainer with a spoon. Add milk and mix thoroughly. Serve cold. Two medium-sized drinks.

Frosted Grapefruit-Ade

1/2 cup foundation syrup
3 tbsps. lemon juice
Strawberry ice
1 1/2 cups canned orange juice
1-3 cups canned grapefruit juice

Combine chilled ingredients just before serving; pour into beverage glasses until half filled. Add to each glass one ball or scoop of strawberry ice made this way: Sprinkle 1 qt. hulled strawberries with 1 cup sugar and let stand about 2 hours. Mash, squeeze through cheesecloth; add 1 cup water, and lemon juice to taste. Freeze in trays of mechanical refrigerator.

On Oregon Farms

Interest Shown in Seed Trial
ALBANY—Considerable interest is being shown in the development of one acre each of tall meadow grass and orchard grass planted for seed on the Buchner Brothers farm near Lebanon, reports County Agent F. C. Mullen. When visited the last of May the tall oat grass was heading out at shoulder height and the orchard grass was about waist high, he says and both crops were looking good.

Mr. and Mrs. JACK SPRATT CHOOSE CHEESE



Mr. and Mrs. Jack Spratt, those famous connoisseurs of the fat and the lean, have their own individual tastes in cheese too.

So far as American cheese tastes are concerned, both Mr. and Mrs. Spratt prefer American cheese to all other types, but Jack likes more of it than his wife. He eats more mild-flavored, and more sharp-flavored American than Mrs. Spratt. But they eat the same amounts of medium-flavored American.

Swiss cheese is the second most popular cheese in America.

Rust Resistant Wheat Tried

REDMOND—Because of considerable damage to wheat from rust in Deschutes county the past two years a wheat nursery has been established on the farm of G. S. McCartney of Tumalo in cooperation with County Agent Gus Hagglund. The new nursery contains 11 different varieties of recommended rust-resistant wheats using Federation as a check variety.

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New Corn Varieties Tested

OREGON CITY — Clackamas county farmers are showing enthusiastic interest in new corn varieties which may or may not be better than the ones now in use says County Agent J. J. Inskeep. In addition to the corn variety trials being conducted by Phil Wiegand at Needy and Den Elmer at Clarkes Otto Licht of Molalla has planted several acres each of Northwestern early Dent, Wisconsin 90 day hybrid, and certified Minnesota 12 seed corn from the University of Minnesota. He is comparing these with local varieties.

Polk Fair Premiums Increased

DALLAS—Premiums for the Polk County fair, to be held in Conmouth this year, have been increased in many classes, announces Josiah Willis, secretary of the county fair board, and every 4-H member making an en-

try will receive a cash prize. The premium lists will be ready for distribution in the near future, Mr. Willis says.

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-28-32

Notice of Payment of Dividend

Case No. 10304
In The Circuit Court of the State of Oregon For the Co. of Wash. In The Matter of the Liquidation of the Bank of Beaverton, Beaverton, Oregon.

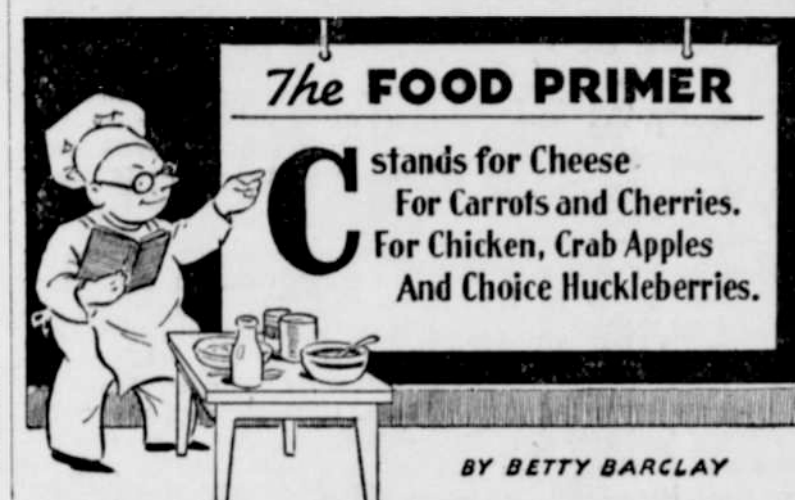
NOTICE IS HEREBY GIVEN, That an order has been entered by the Circuit Court of the State of Oregon, for the County of Washington, authorizing, empowering and directing the Superintendent of Banks to distribute a fourth dividend of 10% on all ordinary deposit claims filed and approved against the Savings Department of the Bank of Beaverton, up to and including May 8, 1937, said dividend to be paid on and after July 12, 1937.

That said order also directed the payment of a first, second and third dividend on all approved claims filed against the Savings Department from March 4, 1936 to and including May 8, 1937, which were filed subsequent to the payment of said dividends.

That said order directed that the dividend checks are to be held and presented to the proper claimants by the First Security Bank at its regular banking quarters in Beaverton for a period of five days, after which time all of the remaining checks are to be mailed to the proper claimants.

That said order directed that this notice be given by publication thereof in one issue of a newspaper of general circulation printed and published in Washington County, Oregon. That the date of publication thereof is Friday, July 2, 1937.

Mark Skinner, Superintendent of Banks in charge of the liquidation of the Bank of Beaverton. adv. c-31



Now that the preserving season is approaching, these "C" foods are in the limelight. Some women are planning to stock their emergency shelves with glass jars of cherries, chicken and crab apples. Others, who do not put up their own goodies each season, are purchasing supplies for next winter—feeling that prices are very likely to continue climbing.

When stocking your preserve closet, remember to purchase foods packed in containers of glass—or to use new glass containers if stocking with home-made delicacies. These jars are transparent—and through their sparkling sides you can see the quality of the foods.

Food packers are constantly improving the shape and appearance of these glass containers, so that now, shelves of cheese, cherries and crab apples are exceedingly attractive.

If you would like to try some home-made goodies this season, here are a couple of easy-to-follow recipes:

Carrots

Grade for size, color and degree of ripeness. Wash thoroughly.



Reports indicate that many of us will be doing a lot of worrying before long. Food prices are going up. Our pocketbooks are not keeping pace. The problem "what to serve" is a real one.

Here's a timely hint. At the peak of the season, when prices are lowest, "put up" fruits, berries and vegetables for later use—when prices are high. Early in the season you may jar your peas. Later on, make pickles or a tasty vegetable butter from carrots, winter squash or pumpkin. In between, there are plenty of other "goodies" to be taken care of.

Stock your preserve closet with row after row of sparkling pint and quart jars of these foods. Through the transparent glass you may see the food and appreciate its quality. When you use it, you will appreciate the saving.

The glass jar will do a lot this season to keep upkeep down. Here are two of the many recipes that are enjoying popularity:

Peas

Use only young tender, freshly gathered peas. Shell, wash and sort according to size. Precook 3

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Independence Day Innovations



By BETTY BARCLAY

Prove your independence by serving something new and novel on July Fourth. Prove your good judgment by choosing recipes for dishes that will appeal and delight. Here are some ideas—and believe me, they are worth considering:

Chocolate Picnic Loaf

2 1/2 cups sifted cake flour
1 teaspoon soda
1/4 teaspoon salt
1 cup butter or other shortening
2 cups sugar
5 eggs, well beaten
1 cup broken walnut meats
3 squares unsweetened chocolate, melted
1 cup sour milk or buttermilk
2 teaspoons vanilla
Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then nuts and chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 12 x 8 x 3 inches, in slow oven (325° F.) 1 hour, or until done.

Brazil Nut Upside-Down Cake

1 cup brown sugar
1/2 cup butter; 1 cup flour
1 tablespoon water
1 cup sliced Brazil nuts
2 eggs; 1 cup sugar
3/4 cup hot water
1/2 teaspoon vanilla
1/4 teaspoon baking powder
1/4 teaspoon salt
Mix brown sugar, butter and water in saucepan and stir over a low fire until butter is melted and thoroughly mixed with the sugar. Pour this mixture into greased eight-inch spring form, or deep cake pan. Sprinkle nuts over this mixture.

Beat egg yolks until light, add sugar gradually and continue beating until well blended. Beat in hot water gradually, and add flavoring. Stir in flour which has been mixed and sifted with baking powder and salt. Fold in well beaten egg whites and pour batter carefully over mixture in cake pan. Bake fifty minutes in a moderate oven, 350 degrees F. Invert on serving

dish, let stand one minute before removing pan. Serve hot or cold as a dessert with or without whipped cream.

Cantaloupe Marrow Salad Hawaiian

4 cups cantaloupe mash
2 cups Hawaiian pineapple juice
1 tablespoon gelatin
Salt and white pepper
Lettuce
Lemon Dressing:
1/2 cup lemon juice
1 1/2 cups olive oil
Salt, pepper, sugar to taste
Use soft cantaloupes, remove seeds and rinds, put through the meat grinder. Drain pulp in a fine sieve. Season to taste. Soak the gelatin in 1/2 cup pineapple juice and dissolve over hot water. Add balance of pineapple juice, cool, and add the pulp. Mold, chill, and when hard, serve on a bed of crisp lettuce with Lemon Dressing. 8 to 10 servings.

Outdoor Hints

Juicy ripe olives, ready to eat from the open can, are perfect fare for all outdoor excursions and not to be overlooked for Fourth of July picnics. Outside of the fact that the fruit is universally liked, ripe olives furnish a desirable concentrated food energy supply; sanitary, ready prepared on-the-spot edibility; and a rich juiciness guaranteed to add the limitations of picnic menus.

Other picnic suggestions for using the fruit include whole or quartered ripe olives in salads or in the pot of chili or Irish stew to be heated over the camp fire, and the ready-to-use chopped or sliced form in sandwich fillings, although most people insist on whole ripe olives as well, to be eaten in gypsy style from the container or from a picnic bowl of pottery.

On Your Doorstep

One food product will be on your doorstep—ready for whatever dainty you have in mind. That is your morning milk. Modern distribution methods see to it that 45 million quarts of milk a day are delivered to the consumer. This would hardly be "Independence Day" so far as milk is concerned, if we had no milkman at our call.