

"I'll Take Vanilla"—Also Chocolate, Strawberry, Date and Banana
Editor's Note: This is the first of a series of articles about the most popular of summer foods—ice cream. The second will tell what to serve on top ice cream.

Ice cream! Those two little words—old fashioned words, and even ungrammatical words—begin to have a magic sound around about the time you are blowing out two candles on your birthday cake! At twelve they're a signal for a whoop, and a rush and a gobbling down! At twenty-two they still have a lyrical sound (even if you are too grown up to eat two dishes), and comes that ninety-second anniversary, you'll still totter to the table to eat your share!

Buy it at the corner drugstore (shining dispensary of marble and zinc) or confectionary. Crank your own with a freezer that promises a dasher to lick. Freeze your favorite in your automatic refrigerator. Or go slightly afield and dip into ices or sherbets or "granites," those relatives-once-removed.

Ice cream is good for you. Ice cream is easy to make. Ice cream cools you off. Ice cream is—well, ice cream, and long may it freeze!

No better service can this modest column do you than to you some good directions for home-made ice cream, the very tastiest kinds. Here they are:

Date Ice Cream

(Dates Make It Different)

- 1 cup milk, scalded
- 1/2 cup sugar
- 2 tbsps. flour
- 1/8 tsp. salt
- 2 eggs
- 1 pkgt. dates
- 1 cup orange juice
- 3 tbsps. lemon juice
- 1 qt. thin cream

Mix flour, sugar and salt; add scalded milk, gradually, stirring until a smooth paste is formed. Cook over hot water until the mixture thickens, stirring constantly. Pour the mixture over

the slightly beaten eggs; cook over hot water for 1 minute. Strain; add finely cut dates and cream. Cool. Add strained fruit juices. Freeze. 2 qts.

Banana Ice Cream

Bananas Make It Smooth)

- 1/3 cup sugar
- 1 tbsps. flour
- 1/4 tsp. salt
- 1 egg, well beaten
- 1 cup milk
- 1 tsp. vanilla
- 1 cup mashed bananas (2 or 3 ripe bananas)
- 1 cup cream, whipped

Mix together the sugar, flour and salt. Add to well-beaten egg. Mix and add milk. Cook over hot water until thickened. Cool. Add vanilla, mashed banana and whipped cream and blend thoroughly.

Freeze in automatic refrigerator. Stir well when mixture is nearly firm. Six servings.

Grapefruit Ice

(A Sweet-Tart One!)

- 1 1/2 cups sugar
- 3/4 cup white karo
- 1 1/2 cups water
- 6 tbsps. lemon juice
- 1 No. 2 can grapefruit (seg. ments and juice)

Cook the sugar, karo and 1 cup of the water to the soft ball stage. Add lemon juice and water. Cool. Cut grapefruit segments into small pieces; add fruit and juice to cooled syrup. Freeze in trays of automatic refrigerator or in a mixture of ice and salt. 2 quarts.

Maple-Pineapple Ice Cream

(A Double Favorite)

- 1/2 cup maple syrup
- 3/4 cup canned shredded pineapple (drained)
- Pinch of salt
- 1-3 cup chopped dates
- 1 1/2 cups whipping cream
- Add maple syrup to fruits; whip cream until it begins to thicken then fold into first mixture. Pour into freezing tray of automatic refrigerator and when frozen to a mush, stir well. Con-

tinue freezing until firm.



K stands for Ketchup
A colorful treat
A tasty for sea food,
Or supper's cold meat.

Grandmother never felt that her preserving season was over until she could stand back and survey dozens of bottles of ketchup—or perhaps she called it catsup. All during the winter and spring these bottles were called upon to give a "tang" to the meats. Cold roast beef with catsup—that was good. Shell fish called insistently for ketchup. And a piece of bread, spread with ketchup, was no novelty as a before-bed bite.

Today we purchase our ketchup as we need it—or when a sparkling row of bottles, revealing their luscious ruby contents, catches our eye upon the grocer's shelf and we remember that our stock is low. Those ketchup bottles certainly appeal. Food packers seem to be making their glass ketchup bottles more and more attractive and practical all the time. Sleek, tall and graceful, they're a far cry from containers of yesterday and they make an attractive addition to any table. In many homes, a table isn't set without its bottle of ketchup.

Here are two hints for ketchup lovers. Perhaps they are new to you. Try them and they will immediately become favorites:

Liver Loaf

- 1 1/2 lbs. liver (boiled)
- 1 tablespoon parsley
- 1 tablespoon onion
- 1/2 green pepper

Chop finely and mix with 1/2 cup ketchup. Shape into loaf and bake in a slow oven (325° F.) for 1 1/2 hours. Serve hot or cold with ketchup, chili sauce or tomato sauce. Yield: 8 servings.

Juicy-Fruit Ice

(Canned Fruit Makes It Easy)

- 3/4 cup canned peach juice
- 3/4 cup maraschino cherry juice
- 2 cups gingerale
- 1 cup canned pineapple juice
- 1/4 cup white corn syrup
- 2 tbsps. lemon juice

Blend all ingredients and pour

- 1 1/2 cups bread crumbs
- 2 eggs
- 1 cup meat stock
- 1/2 cup evaporated milk
- 2 tablespoons fat pork or drippings

- 1 1/2 teaspoons salt
- 3/4 teaspoon pepper
- 3/4 teaspoon dried celery

Wipe liver, cut into slices, then put through a food chopper together with parsley, onion and pepper. Add crumbs moistened in the beaten egg, stock, milk, fat and seasonings. If meat stock is not available, use a beef bouillon cube, dissolved in 1 cup boiling water. Mix well. Turn into well greased baking dish or mold and set in a pan of hot water. Bake 1 1/2 hours in a slow oven (325° F.) Serve hot or cold with ketchup, chili sauce or tomato sauce. Yield: 8 servings.

Cecils with Ketchup

- 1 cup cold roast beef or rare beef, finely chopped
- Salt and pepper
- Onion juice
- Worcestershire sauce
- 2 tablespoons melted butter
- Yolk of 1 egg slightly beaten

Season beef with salt, pepper, onion juice and Worcestershire sauce. Mix in remaining ingredients, shape in the form of croquettes. Roll in flour, egg and crumbs. Fry in deep fat, drain and serve with heated tomato ketchup.

refrigerator. When mixture is half frozen beat with wooden spoon to blend thoroughly. Continue freezing until firm.

Banana-Apple Parfait

(It's a New Combination)

- 1/4 cup sugar
- 1/4 cup water
- 1 egg white
- 1/2 cup apple sauce
- 1 cup mashed banana (2 to 3 ripe bananas)
- Few grains salt
- Few grains cinnamon
- 1/2 cup cream, whipped

Stir sugar and water over low heat until sugar is dissolved. Then let syrup boil without stirring until soft ball stage is reached. Beat egg white until stiff enough to form peaks. Pour the hot syrup in a thin stream over egg white while beating constantly. Fold in apple sauce, banana, salt, cinnamon and whipped cream. Freeze in tray of automatic refrigerator, stirring vigorously when freezing begins. 5 to 6 servings.

SUMMONS

In the Circuit Court of the State of Oregon for Washington County C. Jones, as ancillary Administrator of the estate of Laura J. Slayman, deceased, with the Will of said deceased annexed, Plaintiff, vs. Mary L. Smith, David L. Smith and Maria Smith, his wife, R. Leonard

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Smith, Caroline Elizabeth Smith, Gladys Smith, Fred Wallace Smith, also known as Wallace Smith, Raymond D. Martin, Charles R. Martin and Jane Doe Martin, his wife, James W. Martin and Edward R. Martin, and L. J. Francis, Administrator of the estate of Ambrose D. Smith, deceased, Defendants.

To: David L. Smith and Maria Smith, his wife, R. Leonard Smith, Caroline Elizabeth Smith, Raymond D. Martin, Charles R. Martin and Jane Doe Martin, his wife, James W. Martin, Edward R. Martin, 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 July 23, 1937, the date of the first publication of this summons in the Beaverton Review, that date of the last publication thereof being the 20th day of August, 1937, namely, on or before Monday the 23rd day of August, 1937, and set forth by answer duly verified, as by law required, any defense you may have thereto, that the same may be adjudicated.

AND YOU WILL PLEASE TAKE NOTICE that if you fail to answer, plaintiff will take judgment against the real property hereinafter described in the sum of \$900.00 with interest thereon from the 23rd day of May, 1937, at the rate of four per cent per annum, the sum of \$150.00 attorneys' fees, and the costs and disbursements of this suit, and also will take a decree foreclosing that certain mortgage made, executed and delivered by said Ambrose D. Smith, and in favor of Laura J. Slayman, dated April 25th, 1929, recorded on page 175, Vol. 112 of the Records of Mortgages of Washington County, Oregon, to secure the payment of said sum of \$900.00 and interest, upon the unreleased portion of the real property therein described, to-wit:

Parcel No. 1. A tract of land situated in the West half of the Barr D.L.C. in Sec. 24, T. 2 S. R. 1 W. W. M. Washington County, Oregon, more particularly described as follows: Beginning at a point on the north line of the county road 326 ft. easterly of the sec-

tion line between said Section 24 and Section 23, said point being the Southeast corner of a tract of land heretofore conveyed by Tualatin Mill Company to I. N. and Mary E. Robinson, recorded in Book 81, page 122 of Deeds, thence running North along the east line of said Robinson's tract and continuing along said east line as extended to the North line of the Barr D.L.C. thence east along said North line to the Northwest corner of a tract of land heretofore conveyed by J. Thompson and wife to William Greenwood, recorded in Book 81, page 293 of Deeds; thence South along the west line of said Greenwood tract to a point 231 ft. North of the North line of the county road, said point being the Northeast corner of a tract of land heretofore conveyed by the Tualatin Mill Company to Ann M. Fuller, recorded February 15, 1906, in Book 71, page 440 of Deeds; thence westerly and parallel with the north line of said county road 419.5 feet to a point 231 feet north of the north line of said road, said point being the northwest corner of a tract of land heretofore conveyed by the Tualatin Mill Co. to Minnie Stephenson, recorded in Book 81, page 601 of Deeds, thence South along the west line of said Stephenson's tract 231 ft. to the north line of said County road; thence westerly along the north line of said county road to the place of beginning.

Parcel No. 2. A tract of land situated in the West half of the Barr D.L.C. in Sec. 24, T. 2 S. R. 1 W. W. M. Washington County, State of Oregon, more particularly described as follows: Beginning at a point 350 ft. east of the quarter section corner between said Section 24 and Section 23, and on the south line of the county road, running east and west along the center line between the north half and the south half of Section 24, thence South 100 ft., thence West 100 ft., thence North 100 ft., thence east 100 ft. to the place of beginning.

Parcel No. 3. Lots 7, 8,

9 and 10, Block B; and Lots 1, 2, 3 and 4, Block D in Tualatin Grove Tract, according to the map and plat thereof, as recorded in the records of Washington County, and situate in the west half of the Barr D.L.C. in Section T. 2 S. R. 1 W. W. M.

and directing the sale thereof by the Sheriff of Washington County, Oregon, in the manner real property is sold upon execution and the proceeds of such sale to be applied upon the claims and demands of the plaintiff, set forth in the complaint, and for such other and further relief as may be proper and equitable.

This summons is served upon you, and each of you, by publication thereof in the Beaverton Review for and during the time in this summons, mentioned by order of the Hon. R. Frank Peters, Judge of the above entitled Court, made and dated at Hillsboro, Oregon, on the 19th day of July, 1937, requiring you, and each of you to appear and answer within the time in this summons specified.

Dated this 19th day of July, 1937.

Bagley and Hare, Attorneys for Plaintiff, Resident Attorneys, State of Oregon, Post Office Address, First National Bank Building, Hillsboro, Oregon. c-34-33



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Your Home

CONSTRUCTION-EQUIPMENT REMODELING

A House Should Belong

A home, in its material aspect, consists of house and grounds in combination. The good architect knows this, and will, if given a free hand, design a house to fit its site. Too often the prospective home owner does not realize this, but thinks that he can put up whatever sort of house he pleases and then, by proper landscaping, bring house and grounds into harmony. That is to ignore the basis of harmony—the adaptation of the house design to the contours and shape of the property.

How often one sees on a hilltop a house that sticks up like a flagpole instead of hugging the top as though it were a natural cap to the elevation? Or again, a house on level land will not be proportioned to the shape of the plot, or will not be placed on it to allow of the best landscaping possible. It all comes down to this: that the person about to build should think of house and grounds as a unit, and if necessary, sacrifice something of pre-conceived ideas about the shape and style of the house.



But all of this, it may be argued, has little application to the average house built on the average lot—the level rectangular city or town lot. But the application is still there, if not in so large a measure. The house should be thought of in relation to its neighbors. They form the greater part of the setting. Too there may be trees or shrubbery on the place to be taken into consideration. Finally there is the question of position on the lot. This is important with respect to effective treatment of the yards, both front and rear.

Little Friends of Man

Most people think of bacteria as the chief natural enemies of mankind. They can hardly be blamed for this the provocation is great. But some bacteria are to be numbered among man's best friends. The man who must build a house where there is no community sewage disposal system learns this, for bacteria make it possible for him to install a private system that insures the complete sanitary disposal of the sewage from his house.

A septic tank system makes use of two kinds of bacteria in the tank itself. Anaerobic bacteria thrive in incredible numbers at breaking all solids and breaking

them down into gas, liquids and a small amount of inoffensive sludge. These bacteria work exclusively in the absence of light and air and the thick scum that forms on the top of the contents of the tank gives them their chance to get in their beneficial work.

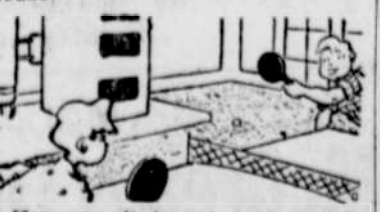


The liquid that is discharged from the tank is not, however, harmless and for its further treatment the assistance of aerobic bacteria, or those that need air, is required. To obtain their help the liquid is distributed through drain tiles over a wide area a few inches below the surface of the ground. There the aerobic bacteria attack the solids in solution in the effluent from the tank and effect their transformation into harmless minerals.

These two kinds of bacteria will do their job thoroughly if the septic tank system is correctly installed. They are a little fussy about that, and the house owner would do well to make sure that his tank is of the right size and design for the work it will be called upon to do, and that the tile drain system is ample considering the size of the tank and the nature of the soil.

Let's Go Down Cellar

Oil heating has made the nation basement-conscious. Time was when it wasn't quite good form to mention cellars. One didn't take visitors down there when showing off one's house. The average housewife, especially the cellar as a necessary evil. It was likely to be a dark, damp and dirty place used for nothing but storage. But new oil burning furnaces changed all that, first, by eliminating dirt and, second, by being compact and attractive, even beautiful, in themselves. They started the movement to add the cellar to the living rooms of the house.



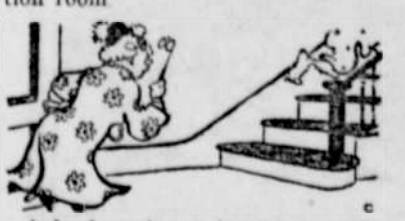
However, it is not necessary to have an oil burning furnace before it is possible to transform the cellar. Coal burning furnaces are more compact and attractive than they

used to be. Also, automatic coal stokers do much to eliminate the dust of coal. But even if one has an old-fashioned, hand-stoked coal furnace he need not despair of his cellar. Many householders are now inclosing their coal furnaces and bins so that all coal and ash dust is kept out of the rest of the cellar. Dampness and darkness, if they exist, must first be overcome. If the cellar is only slightly damp, the condition can probably be changed by interior applications to floor and walls. If it is wet, outside water proofing may be necessary. New windows and electric lights may have to be added. In finishing walls and ceiling much use can be made of wallboard, preferably of the fire-resistant sort. In fact, when doing over the cellar every effort should be made to decrease the fire danger.

For Convenience—And Escape

It is told of a slightly inebriated householder who returned late at night to his home that he ascended the front stairway successfully, proceeded along the second story hall to the back stairway and went tumbling down it to the bottom. Upon being rescued, he was heard to complain bitterly against a stairway that would allow a fellow to climb it and then slip around in the dark and lie in wait for him, with the dastardly purpose of breaking his neck.

This, however, cannot be considered a situation common enough to constitute a sound objection to a back stairway. Although the modern six or seven room house often lacks the back stairway because of the difficulty in finding room for it, it remains, as it always has been, one of the most desirable conveniences of a home. It not only saves many a step, but it also saves many an embarrassing moment—particularly in those houses in which the front stairway is in full view from the living or reception room.



A back stairway is strictly utilitarian. A front stairway is both for use and beauty. Nothing adds more to the charm of a first floor than a stairway that captures the eye with the grace and dignity of its lines. The curve of the rail, the happy choice of the newel, the correct proportions of treads and risers, the width of landings, the gracefulness of the balusters, the paneling and trim—to all these things the prospective house builder should give thought.

STEDMAN BROWN

Answers to questions concerning articles in this department, or about any housing problem, may be obtained by writing to Stedman Brown, "Your Home" Features, 220 East 42nd Street, New York City. Please enclose 3¢ stamp for reply.