



Tip Top Toppings For Ice Cream
Editor's Note: This is the second of a series of three articles on ice cream. The third will tell what to serve with this popular delicacy.

New Sauces Tops In Refreshment

Plain ice cream on its plain round saucer is something good—good to see, good to eat. But ice cream with a topping is Cinderella at the ball, grandmother in a new hat, the queen in her coronet, the fairy princess in her tiara!

A blob of chocolate turns vanilla into a sundae. Some crushed berries and two mellow banana slices and its a split of the professional order. Caramel sauce, a fluff of whipped cream and almond or green cherry on top and you've dessert for "company" dinner. A slender glass, ice cream and honey syrup, and a long spoon, and parfaits can go to sister's party. Two scoops (each of a different flavor) with two different kinds of sauces, and a judicious sprinkling of nuts, and maybe mother's gone crazy, but we love it!

As a staple, serve your ice cream plain—and often. But for all those sixty-seven occasions that are too familiar for recital don't rack your brain, just grin and say "sauce your ice cream!" Some of the favorite ways to top the one viand that's all it's cracked up to be are given here, try them and try them and keep the change—permanently.

Banana Skyscraper

With Chocolate Sauce
1 tbsp. chocolate syrup
1 ball vanilla ice cream
1 ripe banana, quartered
1 ball chocolate ice cream
2 tbsps. chocolate syrup
Whipped cream
Maraschino cherry
Place the tablespoon of chocolate syrup in the bottom of a tall glass dish. Put in the ball of vanilla ice cream (if you haven't a

scoop use a large tablespoon). Quarter one ripe banana by cutting once lengthwise and once across. Place the quarters upright on the ice cream, with the points of the banana upward and the cut side next to the glass. Put a ball of chocolate ice cream (or any other flavor) on top of the vanilla ice cream, between pieces of banana. Cover with two tablespoons of chocolate syrup. Top with whipped cream and garnish with Maraschino cherry.

Chocolate Sauce

3 sqs. bitter chocolate
1 cup water
1 cup sugar
1 cup evaporated milk
1/2 cup white corn syrup
1 teasp. vanilla
Melt chocolate over hot water. Add water slowly, stirring until smooth. Add sugar and corn syrup. Boil to soft ball stage. Remove from fire, add milk and vanilla. Chill before serving in "Skyscraper."

Honey-Banana Sundae

Ice cream
Ripe bananas
Rice krispies
Diluted honey
Peel and slice bananas, and arrange on each serving of ice parts of honey. Pour 2 to 3 cream. Dilute honey by adding one part of hot water to three tablespoons of diluted honey over each serving of ice cream and sliced bananas. Sprinkle rice krispies over all.

Caramel Nut Sauce

4 tbsps. butter
1 1/2 cups brown sugar
2/3 cup white corn syrup
1/4 cup evaporated milk
1/4 cup pecans, chopped
Melt butter in saucepan, add corn syrup and sugar. Boil until a little tested in cold water makes a very soft ball (229°F.). Add evaporated milk, blend; add chopped pecans (or other nuts) at the

and serve warm.

Florida Sauce

1 cup orange juice
1/2 pkg. candied orange peel
1 cup sugar
1/4 cup canned grapefruit juice
Boil all ingredients except the fruit peel together for 10 minutes. Skim and strain. Add candied fruit peel and serve on ice cream or water ice. May be used hot or cold.

Fruit Nut Sauce

1/2 cup sugar
1/2 cup dates
1 cup water
1/4 cup broken walnuts
1 teasp. vanilla
Cook the dates with the sugar and water until well blended and slightly thickened. Remove from fire, add nuts and vanilla; cool and serve with vanilla ice cream.

Creamy Banana Topping

1/2 ripe banana
1/3 cup heavy cream
1 teasp. flavoring (Strawberry, almond or vanilla)
Slice banana into bowl and beat until creamy. Add unwhipped heavy cream and whip until stiff. Add desired flavoring and serve on strawberry ice cream. May be used for topping on chocolate or vanilla ice cream.

Maple Cream Sauce

Add 1/4 cup cream to 1/4 cup of maple syrup and bring to a boil. Boil for two minutes. Add 1/4 cup salted nuts just before serving on ice cream; garnish

LOCAL NEWS

C. W. Keppler went to the coast on his vacation Wednesday.

The W. F. Sprigzel family of Whitford visited the Bonneville dam, Sunday.

The McEnett family of Hillsboro visited the R. L. Johnston family Tuesday.

W. M. Brown of Mannings store has gone to Rockaway for a weeks vacation.

Mrs. Nellie McMurray of Disautel, Wash. is visiting Mrs. George A. Brown this week.

Miss Ruth Denney of the McInomah Hospital spent Saturday

and Sunday at her home here.

Guy Carr is moving into his new place of business next to Stipe's Garage on the first of August.

Mrs. C. M. Martin's sister Mrs. J. G. Wiener spent Friday and Saturday with her in Beaverton.

Charles West, who is employed in a garage at Baker, Ore., spent Saturday and Sunday at his home at Raleigh.

Mrs. C. M. Martin spent the early part of the week with her daughter Mrs. Irwin Wisecarver at McMinville.

Mr. and Mrs. M. H. Vase, and Mr. and Mrs. Bennett DeShane all of Oswego visited at the home of Kenneth Denney Sunday.

Miss Elaine Cooper of Bridgeport, Connecticut, granddaughter of the late Mrs. Julia Cooper, visited in this vicinity last week.

Mr. and Mrs. A. Lafond and their son-in-law and daughter, Mr. and Mrs. Dribble and family spent the weekend on the Willson river.

M. M. Long just returned from a ten day vacation during which he fished successfully along the Deschutes in Central Oregon and spent a few days in Seattle.

Miss Florence Lucas, who has been in charge of the Mary Ellen beauty shop the past six months is at St. Vincent's hospital recovering from a major operation.

H. Jenne had his new house at Cedar Mills wired this week by the Beaverton Electric. Three houses have been wired by this firm for the Owen's Construction Co. at West Slope recently.

Dynamite Wins City Man

"A stick of dynamite will break up that hard clay and you will scoop it out like granulated sugar." So it was told the new neighbor from the city. After 5 days with pick and shovel his man had made little headway in digging out the two big stumps grown so close together as to be almost one. Neighbor was impressed. He would like to see what dynamite would do. The ten minutes spent making ready and firing the charge did more stumping than hours of hand labor. Dynamite won. Next came larger charges that lifted and cracked the pair. (Too close to buildings for big loads to throw them clear out.) Then followed smaller charges rammed into auger holes. This split the big chunks into sizes for burning. Fitchy flames rose for some days until only a crater-like hole told where the two big fellows had been.

DYNAMITE comes from the word that means POWER. You find it in the Bible verse—"I am not ashamed of the Gospel of Christ; for it is the POWER (that is the DYNAMITE) of God unto salvation to everyone that believeth." When given out among cut throats and robbers you see its POWER to shatter things. No amount of threats would ever tender such But this heavenly DYNAMITE sent from God does it.

Take a look at Devil's Island sweltering under the tropical sun off the coast of French Guiana. There the French nation has corralled its most desperate criminals. There these lowest and vilest fester and sink. Now on a day came God's men with the Gospel; the heavenly Message. "God had a Son who died for our sins." That is it. That is the POWER; the DYNAMITE for flinty hearts. And what followed on the Island? Lips that were full of cursing and bitterness now give out praise; faces that were hard and sullen now show light and hope. Bible study and prayer now build up the converts. No, we are not ashamed of this DYNAMITE that is the power of love.

But you say you are not a desperate criminal. Not you. But says the Book of even you. "All have sinned." Better be an Islander and saved for all eternity than to be a smug self-righteous American and lost. Christ died for our sins.

Dean Taylor
Beaverton, Oregon. Pd. adv.

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

Smith, Caroline Elizabeth Smith, Gladys Smith, Fred Wallace Smith, also known as Wallace Smith, Raymond D. Martie, 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, 1932, 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 \$300.00 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 J. 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 8, 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 410.5 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 390 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.

9 and 10, Block B; and Lots 1, 2, 3 and 4 of 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-34-38



ALKA-SELTZER for

COLDS, Acid Indigestion, Headache, Neuralgia, Muscular, Rheumatic, Sciatic Pains and other disorders due to an over-acid condition of the body. The analgesic, (acetyl-salicylate) relieves pain. The alkalis help to correct the cause of those pains due to hyperacidity of the stomach.

Get Alka-Seltzer at your drug store in 30c and 60c packages for home use, or ask for a glass of Alka-Seltzer at the soda fountain.

BE WISE-ALKALIZE!



Plug In As You Please

"Get plenty while you're getting it" is an old American maxim of the practical-minded, and when it comes to houses this maxim should nowhere be given more earnest application than in the provision of electric outlets. This is equally true whether one is building a new house or rewiring an old one.



The use of electric lamps and appliances is steadily growing and it is impossible to tell what new appliances will come along. It isn't safe for the householder to figure on only enough outlets to take care of what lamps and appliances he has at the time he builds or re-wires. It has been figured that a safe rule for living rooms, bedrooms and recreation rooms is to have outlets enough so that no point along a wall unbroken by a doorway is more than six feet from an outlet and no wall space of three feet or more lacks at least one outlet. And, of course, there should be ceiling outlets for lights in number proportionate to the size of the room.

In the kitchen every work space should have its outlet and, of course, all standing electric appliances like refrigerators, ranges, clocks, fans and dishwashers should have outlets behind them. In the dining room at least two floor outlets should be provided in addition to ceiling light outlets and wall outlets for electric appliances or lights on sideboards or serving tables. The bathroom should have its ceiling light, wall lights at the sides of the mirror, shower bath light and another outlet or two besides for appliances.

Terminate The Termite Peril

It is reported that a small boy, coming from a southern home that had recently been infested by termites and visiting New York City for the first time, asked to be shown the Grand Central Terminal. Unfortunately there is no grand central termite: It would be easy to deal with it if there were. The pestiferous insect is widely spread and works in dark and devious ways to eat the heart out of sills and joists and studs.

But there isn't any reason to be jittery about termites. They have always been with us, and most homes escape their ravages. On the other hand, the person who is build-

ing a new house does well to make it termite-proof. He does that automatically if he builds with steel and concrete, brick and stone. But he can build with wood and still make his house safe from termites by taking simple and inexpensive precautions.

The thing to bear in mind about the termite is that it can't stand exposure. It must have darkness and dampness—especially dampness. The only permanent reservoir of moisture is the ground. Hence the termite has to maintain contact with the ground and this it does by maintaining runways or cracks in foundation masonry or by building earthenlike shelter tubes from the ground over the foundations to the woodwork of a house.

By shielding all wood from the ground with inexpensive metal shields the termites can be prevented getting into it either directly or by building tunnels to it. Additional safety can be obtained by using wood treated with a preservative, or wood of a termite resistant species, in danger places. Termites that get into buildings quickly die when their access to the ground is cut off.



Construction Weak Spots

Maybe you are buying a house instead of building one. If so, do you know how to determine whether or not a house is well built—especially a new house in which defects have not yet been exposed by time? It is impossible to list briefly all the points on which you should check but some of the more important can be mentioned.

When you are down cellar, note whether joints in sills and girders have been made over walls or piers as they should be, whether flooring joists have been made over joists; and whether framing members have been doubled around the stairwell, the fireplace hearth and under partitions. Note also if bridging has been provided, as it should be, between floor joists, and make sure that framing members have not been weakened by excessive cutting by plumbers and electricians. Also be sure that firestops have been placed between studs so that there is no chance for updraft in outside walls and partitions.

Upstairs, examine floors to see if they are level, note baseboards and trim to see if they are opening at the joints, try doors and windows



Outdoors, see that grading has been done to carry water away from the house. Area ways and cellar window boxes should have drainage, look at the roof and make sure that it has corrosion resisting metal flashings and that downspouts do not discharge next to the foundation. If the house passes inspection on these points it is probably all right otherwise.

Why Endure Drip, Drip, Drip?

Not long ago a New York City woman got into legal difficulties with her landlord because she smashed a window, glass and sash. Asked in court why she did it, she said that she couldn't stand the endless drip, drip of a leaking faucet any longer. Anyone who has ever listened to the irritating drip of a leaking faucet can sympathize with her, although one may wonder why she did not resort to the simple expedient of tying a wash cloth, or any strip of cloth, about the faucet so that one end of the cloth reached the sink or bowl. Then the water would have run noiselessly down the cloth.

Most faucets are of the compression type in which a flat washer bears down on the ring, or ground seat, that surrounds the flow opening. Generally when such a faucet leaks it needs a new washer and the careful householder will keep a supply on hand for both hot and cold water lines. All the tools required are a monkey wrench and a screwdriver. Sometimes the seat becomes uneven due to corrosion and



it must be then smoothed down. An inexpensive tool for this purpose can be obtained and it is well to have one in the house. It may obviate, or postpone for a long time, the purchase of a new faucet.

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 3c stamp for reply.

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