



August Additions: Summed Up!

LOVE IN A COTTAGE
Spices and nuts and lemon to taste gather round creamy cottage cheese and delicious dates in a pie-for-the-palace, called;

Cottage Pie
1 1/2 cups cottage cheese
2 eggs
1/3 cup sugar
1/4 cup cinnamon
1/4 cup nutmeg
1/4 cup salt
1 cup milk
1 cup dates
1 teasp. grated lemon rind
2 tbsps. chopped walnut meats
1 unbaked pastry shell

Sieve the cheese. Beat egg yolks and add sugar, spices and salt mixed together. Combine with cottage cheese. Add milk, chopped dates and lemon rind and fold in stiffly beaten egg whites. Pour into unbaked pastry shell. Sprinkle nuts over the custard mixture and bake in a hot oven (450° F.) for about 15 minutes. Then reduce to moderate oven (350° F.) and continue baking for 30 minutes longer, or until a silver knife inserted in the center comes out clean. One 9-inch pie. Serves 6 to 8.

PLEASE PASS PARSNIPS!

Butter your parsnips while you may—you'll like them if you fix them with brown sugar and orange juice (yes orange juice). Here's how: Wash and peel about 6 parsnips. Boil in water until tender (about 30 minutes). Drain and cut into lengthwise strips. Place in oiled baking dish. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, 1/4 teaspoon paprika and 4 tablespoons butter. Open a can of orange juice; add to it about 1/2 cup brown sugar. Pour this over parsnips, dot with butter and bake in a moderate oven about 30 minutes.

An Affection For a Confection
Cake or confection. You'll develop an appetite-affection for these crisp, candied-cakes—with the walnut flavor:

Krispie Walnut Cakes
1 pkg. rice krispies
1/2 cup sugar
1/2 cup white corn syrup
1 teasp. black walnut extract
2 tbsps. vinegar
2 tbsps. butter
1/2 teasp. salt
1 teasp. vanilla
Cook sugar and corn syrup, stirring only enough to prevent burning, to 244° F. or until a little in cold water forms a hard ball. Add vinegar, extracts and butter. Pour hot syrup over rice

krispies. Put by spoonfuls into buttered muffin pans; form into balls or press into pans and cut in bars when cool. 12 bars or balls.

USE YOUR NOODLE!

Don't wait 'til roast chicken time to be wise and serve noodles. Try them fried, to accompany the meat! Heat a half-cup of shortening in a frying pan; add 1/2 cup cracker crumbs, fry a little, then add 2 cups cold cooked noodles. Cook slowly about 15 minutes, stirring; brown well; season and serve with butter.

"THEY SATISFY"

Bananas au Gratin are the newest "all-American" dish to satisfy the appetite and pamper palates. The tang of American cheese and the mild flavor of smooth creamy bananas blend delightfully to make an unusual luncheon entrée or meat substitute.

BANANAS AU GRATIN

1/2 cup grated dry American cheese
1 tbsps. dry bread or cracker crumbs
1 teasp. salt
6 bananas, peeled and cut crosswise into halves
Select partially ripe green-tipped or all yellow bananas. Mix together the grated cheese, crumbs and salt. Roll bananas in lemon juice and then in cheese mixture. Place in well-greased baking dish and bake in a moderately hot oven (400° F.) 15 to 20 minutes or until bananas are done. Serve hot. 6 large servings.

PERTINENT PARAGRAPHS

To "wow" them at salad-time, serve fruit and cabbage slaw in a cabbage; make shell by hollowing out the head of cabbage; do "wow" the guests with dressing, serve!

Red and yellow will catch a fellow when it's in Florida Salad; arrange segments of canned grapefruit on a salad plate to form a "fan". Cut a ripe banana into halves lengthwise and lay one of the halves at base of fan. Decorate with strips of pimiento, sprinkle with walnuts and dot with mayonnaise. If this salad is made a half-hour to one-hour ahead of time, sprinkle banana with grapefruit juice to prevent discoloration.

Jelly roll is better still when you combine jelly with peanut butter. And for your favorite banana salads, mix peanut butter and mayonnaise for dressing. For onions served to the fashionable shade of brown, be sure to start them simmering slowly in a goodly amount of salad oil!



By BETTY BARCLAY

"The hotter the day, the lighter the meal" is a motto that should be hung on the wall of every kitchen and kitchenette in the land.

Our bodies do not require as much food in hot weather as in cold and thoughtful women take this into consideration when planning hot weather menus.

Smaller portions of heavy foods; fewer hot dishes; plenty of balancing fruits and vegetables; new and attractive dishes that will delight the eye and whet the appetite; cold, healthful, salads, sherbets and desserts—these represent the secret of the successful hot weather diet.

If you are looking for something particularly desirable either for the family alone or when company comes, I suggest any of the following dainties that call for natural, unsweetened Hawaiian pineapple juice as a base and other ingredients that are just as readily available. These are torrid day dishes that will be repeated, time and time again.

Tropical Sherbet
3/4 cup Hawaiian pineapple juice
1/2 cup sugar
3 egg whites
1/4 cup shredded coconut
2 green maraschino cherries—chopped coarse
2 red maraschino cherries—chopped coarse
2 1/2 tablespoons of assorted chopped nuts

Mix pineapple juice and sugar, stir until dissolved. Freeze to a mush in refrigerator tray or freezer. Fold in stiffly beaten egg whites and other ingredients, and finish freezing. Stir several times during freezing. If sherbet is in refrigerator tray. Serve in sherbet glasses, with wafers or lady fingers. 6 to 8 servings.

Hawaiian Mousse
2 teaspoons gelatine
2 tablespoons water
1/2 cup Hawaiian pineapple juice
1/2 cup sugar
2 teaspoons lemon juice
1 cup whipping cream
Soak gelatine five minutes in water. Heat pineapple juice to boiling point; add gelatine and sugar, and stir until dissolved. Cool, add lemon juice. When jelly starts to thicken, fold in stiffly beaten cream. Place in mold in refrigerator or cool place until firm. Slice and serve with whipping cream and a cherry. 6 servings.

Juice à la Russe
1 cup whipping cream
1/2 teaspoon vanilla
2 tablespoons gelatine
1/4 cup cold water
2 cups Hawaiian pineapple juice
1/2 cup sugar
6 drops lemon juice
Grated rind of 1/2 lemon
Pinch of salt
1 cup sliced pineapple diced
12 lady fingers
Whip the cream, add vanilla and keep in a cool place. Soak gelatine in cold water 5 minutes. Heat 1 cup pineapple juice to boiling point, add gelatine and sugar and stir until dissolved. Then add remaining pineapple juice, lemon juice and rind, and salt. Set bowl containing mixture in a pan filled with crushed ice, and beat mixture until it begins to thicken. Then fold in pineapple, turn into a mold lined with lady fingers, and chill.

When ready to serve, turn out on a platter and garnish with whipped cream, if desired. 8 servings.

then you can use this on-coil base for sauces or stews.
Bacon, cooked crisp as a Yankee accent, is just right for summer sandwiches: chop it and combine it with pimientos and olives and pecan nuts for one mixture; or try it with finely chopped dates and a bit of cooked salad dressing.

ALOHA NEWS

Mr. and Mrs. Jess Hays are spending a week at Ocean Park.
Mr. and Mrs. George Petrovich and daughter, Midge, spent the week-end at the beach.

Al Lindamon is building a double garage and is going to live in it until he can build a new home on Tobias Ave.

Mr. and Mrs. Joe Bush entertained at "500" Saturday evening. Mr. Woodin and Mrs. Liemans held high score and Mr. and Mrs. Barry had low.

CEDAR MILL NEWS

By Girl Scout Troop No. 61

Earl Jones is spending several days at Rockaway.

Mr. and Mrs. Phil Thorne and daughters, Phyllis and Beverly, spent several days at Seaside.

Mrs. A. R. Pearson, Mrs. James Walters, Barbara and Donald, and Mrs. O. B. Hartrampf visited Mrs. W. J. Lindsay of Vernonia on Wednesday.

Mrs. Glenn Cochran, Barbara, and Jerry Cochran of Los Angeles are returning home Tuesday after a two-week visit with Mr. and Mrs. Phil Thorne.

There are several new homes going up in Cedar Mills. The builders are John Thompson, Mr. Miller, Frank Reeves (four houses), Mr. Kent and Herman Jenny.

Phyllis Helen Mead, fifteen-month old daughter of Mr. and Mrs. P. H. Mead, climbed onto one of Tuffel's greenhouses and fell ten feet to the ground, just missing a large pipe. Luckily she was unhurt.

LOCAL NEWS

Mrs. F. M. Posson, son Byron and daughter Helen of San Francisco are visiting relatives and friends in Portland and Beaverton. Until recently the Possons resided at Hazeldale.

Mrs. W. J. Scott was hostess for the Tuesday Bridge Club with a picnic luncheon and cards at her home on Canyon road, Tuesday. Mrs. W. H. Boyd and Mrs. H. R. Nelson were guests of the club and Miss Juliette Carter held high score.

Mrs. Paul O'Connor gave a stork shower for one of her friends at her home last Friday evening. She was herself surprised Saturday evening when a group of her friends appeared and announced that they had come to help her celebrate her birthday.

LICENSES ARE BEING ISSUED TO SCHOOLS

Licenses are now being issued by the State Department of Education to private vocational schools and their salesmen to operate in Oregon. C. A. Howard, Superintendent of Public Instruction, reports that approximately fifty per cent of the schools have made application and that it is expected that within the next few days practically all the schools will have applied for a license.

Licensing of vocational schools and their salesmen in Oregon is on outgrowth of a large number of "fly by night" schools that have developed in the last few years. Many young people have enrolled in these schools without any educational returns for their money. The established ethical schools welcomed the enactment of Chapter 413, Oregon Laws 1937, which provided for control through licensing by the Superintendent of Public Instruction.

The law requires each school to post a bond of \$2500 and each salesman a bond of \$1000 to guarantee that they will fulfill all contracts and conduct their business in accordance with the act and all rules and regulations promulgated by the Superintendent of Public Instruction, as provided in the measure.

Any prospective student may now assure himself as to whether a school meets the requirements of the act by requesting to see the license which each salesman is required to carry on his person.

fill all contracts and conduct their business in accordance with the act and all rules and regulations promulgated by the Superintendent of Public Instruction, as provided in the measure.

CHURCH ANNOUNCEMENTS

Nazarene Church
Julius Miller, Pastor

Sunday School—9:45 a.m. Bring your family for religious worship and stay for the morning Morning Worship—10:45. Subject: "The Parable of the Dragnet."

Evangelistic meeting—7:45 p.m. The Pastor's subject will be, "The Hope of the Resurrection." This will be the first of a series of three sermons given by the Pastor on the subject of the resurrection of the dead.

Good congregational singing, and special numbers are always a part of our service.

Midweek prayer-meeting—7:30 Wednesday nights.

Thursday, August 26, Dr. Wayne Gardner, Vice President of the Northwest Nazarene College, at Nampa, Idaho, will be with us. With Dr. Gardner will be the Silver Chord Quartet from the college. Do not miss this service. You will enjoy the quartet and Dr. Gardner. Come and enjoy the evening with us. Service will be at 8:00 p.m.

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 by the Pastor, Theme, "Shining Lives."

We do so much appreciate the many who are helping to keep the church going during the summer months.

We will be most happy to see you and welcome you to our services Sunday morning.

CHURCH OF CHRIST
George Harris Hatch, Pastor

Bible School—9:45 a.m. with classes for all ages.

Communion Service—11:00 a.m., when the pastor will speak on the subject, "The Price of the Best."

Prayer and praise service—8:00 p.m. with the sermon subject, "Such As We Have."

A cordial invitation to come and worship with us is given to all who are not affiliated with some church in this community.

Methodist Episcopal Church
Earl B. Horsell, Pastor

Sunday School—9:45 a.m. Acting Supt., L. L. Walker.

Morning Worship at 11 a.m. Sermon-Topic "The Maker of a Nation."

Epworth League—7 p.m.

It is God in our lives who inspires us to think, to will and to act. We need Him all the time.

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

Sunday Services—7:20 and 9:30 A.M.

WAKE UP YOUR LIVER BILE—

Without Calomel—And You'll Jump Out of Bed in the Morning Rarin' to Go
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". Harmonious, gentle, yet amazing in making bile flow freely. Ask for Carter's Little Liver Pills by name. Stubbornly refuse anything else. Etc.

Smart people cook with **GAS**
It's **Faster BETTER CHEAPER**
PORTLAND GAS & COKE COMPANY

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 to 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.

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 590 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 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 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

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 section 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 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 449 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 590 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.

Dated and first published Friday, August 20, 1937.

Last publication Friday, September 17, 1937.

Daisy Soule, Admx. with will annexed, Estate of Wendell Campbell, deceased.

Alley and Deich, Attorneys for Administratrix, 1104 Guardian Bldg., Portland, Oregon. adv. c-38-12

GET A LOAD OF THIS

FREE OIL

AUGUST 14 TO SEPTEMBER 4 WITH THE GENUINE

ESTATE HEATROLA

MAKE way for it! A generous supply of oil 50 to 100 gallons is ready to flow into your tank. It's FREE, as a special reward for your foresight in providing now for winter comfort. Here's all you do:

Select your Oil Heatrola now, make just a small deposit, pay nothing more until the Heatrola is installed (you say when). Then start paying in convenient monthly installments.

Remember, there's no other offer to compare with this, because no other heater can compare with the genuine Estate Oil Heatrola. Beautiful, modern cabinets—seven models to choose from. Burns low-cost furnace oil that looks like kerosene. Circulates clean, odorless warmth throughout rooms. Easy to take care of. No wicks. No moving mechanical parts.

Let us explain our free oil proposition. Trade in your old stove.

Richey Hdw. & Furn. Co.
"The Friendly Store"