



Seasonal Specials for Springtime SWEET DIVERSIONS

If April showers bring May flowers they also bring the problem of rainy day diversions to keep youngsters out of mischief. Try initiating them in the art of cooking the sweet way—via the candy-making route. Give them recipes for simple-to-make candies, which contain wholesome ingredients, as in the trio given here.

Brain Brille

2 cups granulated sugar
1 cup brown sugar
1/2 cup white corn syrup
1 cup water
1/4 cup butter
1/4 teasp. salt
1 1/4 cups all-bran
Cook sugars, corn syrup and water slowly, stirring until sugar is dissolved. Continue cooking without stirring, until 300° F. is reached (cold water is very brittle). Remove from water and salt, stir only enough to mix well. Add all-bran and turn at once on a greased slab or on greased inverted pan or baking sheets. Smooth out with spatula. After about a half minute take hold of edges of candy and, lifting slightly from slab, pull it as thin as possible. Break into irregular pieces. Yield: 1 1/4 lbs.

Fruit Logs

1 pkg. dates
1 1/3 cups shredded coconut
1/2 cup nuts
1/2 lb. dried figs
1/2 lb. raisins
1 teasp. orange rind
1/4 teasp. salt
Run fruit and nuts thru food chopper, using fine or medium knife; put through only small amount of each at one time, so that candy will become mixed in the chopping. Sprinkle salt and orange rind over fruit and knead the paste until it forms a smooth ball. Add small amount of liquid—honey, fruit juice will serve—if necessary to hold paste together. About 1 1/2 pounds.

Ships-At-Sea

Stuff pitted dates with peanut butter, moistened and well blended with orange juice. Insert three salted peanuts halves into the filling to represent sails of a ship.

IT'S HERE TO STAY!

Once a novelty, now a necessity, the hors d'oeuvre tray is here to stay—whether it is the bright spot of the pre-dinner hour, or your "after the show" specialty. With smoked sardines for your foundation—only your imagination need set

the limit on the variety you serve.

Sardine Ring-Around

Flake sardines (from 3 1/2 oz. can) and add to 1/4 cup of mayonnaise; blend in 1 teaspoon lemon juice, 1/4 teaspoon prepared horseradish, 1/4 teaspoon salt, and dash of pepper and cayenne; add few drops of Worcestershire. Spread mixture on thin toast rounds. Slice stuffed olives in rings and place one ring in the center of each appetizer. About 16 appetizers.

A NEW "DRESS" FOR SALAD

New and unusual is the latest "invention" for spring salad greens—a Refrigerator French Dressing! Definitely good it can be kept indefinitely in the refrigerator, ready to make a treat of plain crisp lettuce or other salad greens. To make it boil 7-8 cup sugar, 1-8 cup white corn syrup and 1 cup water to a heavy syrup, or soft ball stage when tested in cold water. Let cool. Now grate a medium-sized onion and clove of garlic and soak for several minutes in a mixture of 2 tablespoons elder vinegar and 1/2 cup lemon juice. Strain, discarding the grated onion and garlic and add 1 teaspoonful each of salt, paprika, celery salt and dry mustard, blend in 1/2 cup ketchup and 1 cup of salad oil and mix well. When syrup is cool beat it into above mixture with rotary beater or electric mixer. Makes 1 1/2 pints dressing.

Orange Sherbet

Decorative circles of golden orange slices, garnish a sunny mound of orange sherbet, to make a dessert tempting to look at and refreshing to taste.

1/2 pkg. orange gelatin
2 cups orange juice
1 cup boiling water
1/2 cup sugar
3 egg whites
Pinch of salt
1/2 cup sugar
1/2 lemon

Boil half cup of the sugar and the boiling water together for 10 minutes and pour over orange gelatin to dissolve; add orange and lemon juice. Place mixture in freezing tray of refrigerator and freeze to a mush. Beat egg whites until very stiff and add the other 1/2 cup sugar gradually. Beat orange mixture until foamy and combine with egg whites and sugar. Return to tray and stir every half hour until sherbet begins to freeze. Peel large oranges, cut in 1/4 inch slices and arrange in a circle around a mound of the sherbet as a garnish.

CHURCH ANNOUNCEMENTS

St. Cecilia's Church

Rev. G. L. O'Keefe, Pastor

Sunday services—8:00 and 10:00 a.m.

Me. Bodist Episcopal Church

Earl B. Horsell, Pastor

Sunday School—9:45 a.m. Superintendent, Miss Marie Sams.

Morning Worship at 11 a.m. Sermon—Topic "The Art of a Christ-like Life."

Epworth League—7 p.m. Evening Worship—8:00 p.m. Sermon—Topic "Christian Fire Lighters."

In worship, on Sunday, one plants beautiful flowers which blossom each day of the week.

CHRISTIAN CHURCH

George Harris Hatch, Pastor

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

Worship Services—11:00 a.m. when the pastor will speak on the subject, "Pure Religion."

Baptismal Services will be held directly after the morning worship. There are eight candidates for baptism.

Christian Endeavor—6:30 p.m. Evening Song and Prayer Service—7:30 p.m. with Bible study in the Book of Revelations.

Bethel Congregational Church

Harper R. Burns, Pastor

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

Morning Worship—11:00 a.m. Music by chorus choir. W. L. Cady, Director. Sermon text: "There was a man in the land of Uz, whose name was Job."

Note: The local order of Job's Daughters will be our guests at this service.

Christian Endeavor—6:30 p.m. Evening Worship—7:30 p.m. Note: This service in charge of Ladies Missionary Society.

A very cordial welcome to all our services.

HUMORIST REVIEWS LIFE AMONG HINDUS

"Even if I am a Catholic I dislike fish," declared Father Delaney, professor of philosophy and dean of men at University of Portland in a speech on the life of a Bengal teacher, at an assembly sponsored by the Girl Reserves, Tuesday, April 4.

It is little wonder that Father Delaney dislikes fish, since he went on to explain, "Due to the fact that the Indian people are believers in re-birth they catch the fish and hang them up until they 'wriggle again' and they eat them." He stated further that in India it is considered wrong to kill anything to eat and in order to get around this difficulty they let the fish lie on the beach until they die. "Can they help it if the fish can't take it?" he inserted humorously.

After giving a complete account of his life among the Bengal Indians, rich in information and spiced with delightful wit, the professor conducted by telling of the loyalty of the Bengal people.

Father Delaney spoke in his rich Irish brogue for approximately forty-five minutes, during which time he held the undivided attention of every student.

—From the Beaverton Hummer

BAND ATTENDS STATE CONTEST

Saturday, April 2, the band went to Corvallis and entered in the State Band contest.

The bands were classed according to the number of students in the school. The first division consisted of Lebanon and Medford; second division, West Linn, Gresham and Oregon City; third division, Canby, Bend, Beaverton and Marshfield. Their was no school rated fourth place.

"March Gloria," as Mr. Bushnell would say, "was their warm-up number," and Largo from the New World Symphony was their selected number. They also played Rosamond, the required number.

—From the Beaverton Hummer

RIGHT OUT OF THE AIR!

By R. F. SERVICE



Lovely Jane Froman is introducing a new card game on Radio Row called crossword lexicon. It combines puzzle and anagram technique. You have to get rid of your cards fast because every card carries a penalty.

Joe Penner was voted the most popular radio star in a poll held by the Boys' Athletic League of New York, based on questions asked 22,416 boys and girls between the ages of six and 16. But it was the girls' vote that made him a winner over his nearest rival.



Arthur Godfrey, Washington, D. C. singing commentator, is being heard over CBS Mondays and Fridays. It is his first solo network series, and he has held 38 jobs. He was called "The Warbling Banjoist" when he made his radio debut.

Harriet Parsons, daughter of Louella Parsons, famous Hollywood commentator, is following in her mother's footsteps. She is doing a series of Hollywood news broadcasts over the NBC-Blue network.

Airports Mary Margaret McBride finds her radio column a 24-hour-a-day job. The other weekend she

drove 150 miles in a roaring storm, climbed a steep tower and explored the lighthouse to get a story for her program. One night she's in formal clothes reporting the horse show. Next evening she's clambering backstage at the opera.

Al Jolson recently had the rare experience on his program of reading the commercials, introducing the cast, singing and swapping banter—and wound up by helping Victor Young lead the orchestra.



Red Barber, Kate Smith's 24 year old chauffeur, is also the singing mistress—her personal accompanist in the long hours of rehearsal that precede her Thursday night broadcast over CBS.

Phil Baker thanks Walt Disney for the goofy interviews with cartoon objects. Phil got the inspiration for his new feature while watching an animated cartoon.



Nan Grey, who plays Kathy Marshall in "These We Love" on NBC Tuesday nights, was the 24th ingenue auditioned for the part. Nan, one of Hollywood's most promising young stars, beat out many noted names for the assignment.

Beaver Songsters To Enter Contest

For the first time in the history of the school, Beaverton is entering the boys' glee club in the music tournament to be held at Forest Grove April 29-30.

All solo events will take place Friday, April 29. Roberta Whately will sing "Rose Softly Blooming" in the girls' high voice class; Bud Lehman, "Laughing, Cavalier" in the boys' low voice and Charles Marshall "Water Boy" in the boys' medium voice.

Canby, Clatskanie, Cottage Grove, Corbett, Dalles, Edison, Estacada, Molalla, Prineville, Sweet Home, Tillamook, Woodburn, Vernonia, Redmond and Beaverton high schools will be represented.

Saturday, April 30, Beaverton will enter all five ensemble events in class C, enabling them to compete for the cup.

In the mixed chorus they will sing "Lo Now the Dawn is Breaking;" boys' glee "Dance My Comrades;" girls' glee "Elfin Dance;" boys' quartet "Hunting Song" and girls' quartet "Cradle Song."

The girls' and boys' glee clubs are limited to 18 members each and 12 boys and 12 girls in the mixed chorus.

—From the Beaverton Hummer

Asthma Cause Fought in 3 Minutes

By dissolving and removing mucus of phlegm that causes straining, choking, Asthma attacks, the doctor's prescription Hydrex removes the cause of your agony. No smokes, no dopes, no injections. Absolutely tasteless. Starts work in 3 minutes. Sleep soundly tonight. Soon free, well, younger, stronger, and eat anything. Guaranteed completely satisfactory or money back. If your druggist is out ask him to order Hydrex for you. Don't suffer another day. The guarantee protects you.

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Are you Run Down, Nervous, suffer Aching or Bruised Joints? Do you Get Up Nights, or suffer from Burning Passages, Frequent Headaches, Leg Pains, Backache, Dizziness, Puffy Eyelids, Loss of Appetite and Energy? If so, the true cause often may be germs developed in the body during cold, or by bad teeth or tonsils that need removing. These germs may attack the delicate membranes of your Kidneys or Bladder and often cause much trouble. Ordinary medicines can't help much because they don't fight the germs. The doctor's formula Hydrex, non-stocked by all druggists, starts fighting Kidney germs in 3 hours and must have entire satisfaction in 1 week and be exactly the medicine you need or money back is guaranteed. Telephone your druggist for Hydrex (Blue-text) today. The guarantee protects you. Cuts 100% The Doctor's.

PLANS START FOR JUNIOR FESTIVAL

The fifth annual Junior Rose Festival, which is to be held this year on the fourth of June, will be sponsored by the Beaverton Kiwanis Club. They have chosen an executive board to work out detailed plans to assure a successful show for the school children of this and adjoining districts.

Other amusements which will be available for the day will be the Junior parade, athletic meet, ticket drawings for merchandise prizes in different stores, and the dance which is scheduled for the evening. Grand prizes will be awarded in the evening for the different exercises; the merchants of Beaverton will also give individual prizes.

—From The Beaverton Hummer

NOTICE TO CREDITORS

NOTICE IS HEREBY GIVEN that the undersigned, by an order of the County Court of Washington County, Oregon, duly made and entered on the 4th day of April, 1938, has been appointed as administrator of the estate of Emma Sophia Carlson, Deceased. All persons having claims against such estate are required to present the same within six months from date of this notice, with proper vouchers, to the undersigned at Beaverton, Oregon.

Dated and first published this 8th day of April, A. D., 1938.

Leonard A. Carlson, Administrator of the Estate of Emma Sophia Carlson, Deceased.

Joseph B. Felton, 316 U. S. National Bank Building, Salem, Oregon, Attorney for Administrator.

adv. p-19-23

Beaverton Barber Shop

C. J. STEVENS, PROPRIETOR

SATISFACTION GUARANTEED

W. E. PEGG

UNDERTAKER AND EMBALMER

Grange Building Beaverton

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BY BETTY BARCLAY

There is a potent magic in words—and words like "Hawaii" and "pineapple" have the gift of conjuring delightful thoughts to even the most unimaginative mind. Thoughts of blue surf pounding on white sands... soft singing voices... velvet skies... and tangy, growing amid a lushness of tropical verdure.

These are not... yet the... approves the pineapple. Your doctor will tell you that the Hawaiian pineapple is a valuable part of both your diet and that of your children. The canned, unsweetened Hawaiian pineapple juice that has established itself as one of our favorite breakfast beverages is not only a good source of vitamins A, B, and C, but its fruit sugar content is a fine source of energy. The same may be said of the canned pineapple itself in its many available forms—sliced, diced, spears, and crushed.

Here are two recipes, one for the use of pineapple juice in a dessert, and one for the use of pineapple spears in a meat dish.

Delmonico Pudding

1/2 cup sugar
3 tablespoons cornstarch
1 cup Hawaiian pineapple juice
1 cup milk
2 egg yolks
1/2 cup chopped nuts
1/2 cup raisins
1/2 teaspoon vanilla
2 egg whites
3 tablespoons sugar

Mix 1/2 cup sugar with cornstarch and salt in the top of a double

AMERICA'S LEADER AT 4 for 10¢