

The Cook's Nook

Approach of May Brings Baskets

Into Decoration Linelights
Baskets are as synonymous with May as are flowers and ribbon-wrapped poles! Remember when you hung little baskets of flowers on the door of your loved one, rang the door bell and ran like everything before you were detected? Remember those baskets of flowers for the school's celebration?

Now, May Day is tied up with the observance of China, and it is that makes it a little idea still to gather suggestions for the children's parties.

Let the young ones make their baskets of paper and straw. Teach them to make them from oranges for the serving of the salad and dessert. And yourself, learn how baskets (edible ones, some of them) can decorate your table with charm and style.

For your Maytime party, let the center piece be a basket of real flowers; or use those little glass baskets for individual bouquets. Paper nutcrackers in basket shapes will hold the tidbits at each place—the salted nuts, or confections.

Use straw mats to lay your table; use, if possible, dishes of basketweave pattern; serve some of your dishes (that Banana Ice Cream, for instance) in basket-shaped dishes. And let these basket-ideas help you go a-Maying.

Orange Baskets

Cut out the peel, in 2 quarter sections, from one large orange (using one orange for each basket to be served). Leave an uncut ½ inch strip for the handle and remove orange meat. Flute or scallop the basket edge and use for fruit cocktails, salads and desserts.

FOR ORANGE BASKET SALAD

Combine the orange pulp from each orange basket with quartered marshmallows, diced canned pineapple and sweetened strawberries (cut in halves). Arrange baskets on crisp lettuce leaves and serve mayonnaise on the side.

ORANGE BASKET DESSERT

Cut two large oranges in half and scoop out meat; flute or scallop edge, using sharp scissors. Combine the orange pulp with 8 sliced dates, 4 teaspoons chopped walnuts, 4 seeded raisins and 4 teaspoons shredded coconut. Sweeten fruits to taste and fill orange baskets. (Two oranges make four baskets). Put into baking dish with ¼ inch of water in the bottom and bake in slow oven (325°F.) for 45 minutes. Remove from oven and top with meringue, sprinkled with coconut.

Return to oven to brown, and serve hot or cold. Serves 4.

Banana Ice Cream

1 cup mashed fully ripe bananas (2 to 3 bananas)
2 teaspoons lemon juice
¼ cup sugar
¼ teaspoon salt
1-3 cup milk
2 egg whites
1 cup whipping cream
2 egg yolks
1 teaspoon vanilla extract

Mix together banana and lemon juice. Add the sugar, salt and milk and stir until mixed. Beat egg whites until stiff; beat cream until thickened but not stiff; beat egg yolks until thick. Combine banana, egg whites, cream, egg yolks and vanilla, then turn into the freezing tray of an automatic refrigerator. Freeze, with indicator at coldest setting, stirring every 30 minutes until mixture begins to hold its shape, then freeze until firm. Makes about 1 quart—8 generous servings.

Spiced Nuts for Baskets

Sprinkle nuts with salt in the proportion of 2 teaspoons of salt to one pound of shelled nuts. If peanuts or almonds are used, blanch before salting. Drain nuts thoroughly and put layer in a frying basket. Plug into salad oil heated to 350°F. (or until cube of bread will brown in about one minute). Cook until nuts are golden in color. Remove from frying kettle and drain; put a few at a time into a small pan containing one-fourth cup sugar, one tablespoon cinnamon, a dash of nutmeg and one-fourth teaspoon salt. Shake nut meats in the mixture coating well. Remove to paper to drain and cool. Continue until all nuts have been spiced.

Basket Top Pie

1 recipe plain pastry
1 cup (¾ lb.) rhubarb
1 cup dates cut in eighths
2-3 cup sugar
3 tbsps. flour
1 egg

Mix the sugar and flour; add to the beaten egg; mix with the chopped rhubarb and sliced dates. Put in a pastry lined pie plate and cover with strips of pastry arranged to form a "lattice." To make lattice top cut pastry after rolling in strips ¼ to ½ inch wide; lay these on pie in lattice form. Bake in a hot oven (425°F.) for about 25 to 30 minutes. Serves 4 to 6.

CHURCH ANNOUNCEMENTS

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: "The Meekness of Jesus."

Christian Endeavor—6:30 p.m. Evening concert—7:30 p.m. Numbers by male chorus. Tenor solo, S. W. Beckett. Trumpet solo by Edward Howell of West Linn.

A very cordial invitation to all.

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 "Sun, Moon Stars."

Christian Endeavor—6:30 p.m. This Sunday night the church goes on its summer schedule beginning evening service at 8 p.m. instead of 7:30. The lesson is ninth study in Revelations.

Me Oddest 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 State of A Nation."

Epworth League—7 p.m. Evening Worship—8:00 p.m. Stereopticon Lecture "The Power of Good Seed."

The cheerful heart finds strength for the day's task.

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

Sunday services—8:00 and 10:00 a.m.

Aloha Full Gospel Assembly
F. Huntley, Pastor

Service held in Huber Hall. Sunday School—10:00 a.m. Devotional service—11:00 a.m. Young People's—6:30 p.m. Evangelistic—7:30 p.m. Wednesday night cottage prayer meeting.

Come hear the "Old Fashioned" Gospel.

Makeshift Brooders Expensive

CORVALLIS—Makeshift equipment for use in hatching or brooding chickens is most expensive in the long run, believes H. E. Cosby, head of the poultry department at Oregon State college. His comment came as a result of inquiries on how to make a brooder out of an inverted wash tub and a lantern. While he explained to the inquirer how such a makeshift brooder is supposed to be made he added that he would much prefer to raise a small number of chicks with hens than to take chances on this type of equipment.

What's Wrong With This Country?

(J. E. Jones)

In God-given wealth the United States is the richest country in the world. When Columbus and Captain John Smith came to America their sponsors expected them to scoop up gold and fill the holds of their ships with it. Wise old Captain John Smith of Jamestown fame, took considerable sand off Virginia beaches back to England, but even though it glistened in London's sun it was rejected as worthless. But miners have taken such tremendous riches of metals out of the good earth that all the ships in the American merchant marine couldn't carry such loads.

There have been many depressions and many panics in the past; and many long periods of prosperity and years of happiness. Each national "recession" or depression is called the "worst one" at the time it happens.

Uncle Sam stubbed his toe again a year ago and now it aches very hard. In the meantime...

PROPOSALS INVITED

Bids will be accepted by School District Number 18 until the hour of 4:00 p.m. on May 4th for Fuel Oil specified as number 5. All bids to be addressed to Mrs. A. Haukenbeck, School District Clerk, Beaverton, Oregon.

Bids will be accepted by School District Number 4, until the hour of 4:00 p.m. on June 10th for 125 cords more or less of first growth number one wood in 4 foot lengths. Address all bids to Mrs. A. Haukenbeck, Clerk of District Number 49, Beaverton, Oregon.

C. E. Mason, Chairman. Althea Haukenbeck, Clerk. adv. c-22-23

time the greatest inventions for the benefit of the people known in all the world's history are failing to attract enough buyers at home and abroad to keep the industrial wheels running, and maintain a normal rate of employment. In former years there have been estimates that four to six million people are always unemployed—because they can't or won't work. Right now there are twice as many more honest and industrious Americans in want because there is no employment for them.

Naturally the question is asked: Are we weakening in our political, practical understandings? Is statesmanship a lost profession? Integrity, honesty and human ambition are not on lower standards today than they were with earlier generations. American salesmanship is as intelligent and as capable as it ever was.

It is an accepted fact there is a nationwide lack of confidence. But is that a good reason why this depression should continue, or grow worse and worse? Doesn't it count that the nation is better educated than it ever was before, that the people have more tools, and better equipment to work with?

OPTOMETRY

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DR. A. E. WILSON

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Help Kidneys Don't Take Drastic Drugs

Your kidneys contain 9 million tiny tubes or filters which may be endangered by neglect or drastic, irritating drugs. Be careful. If functional disorders of the kidneys or bladder make you suffer from Getting Up Nights, Nervousness, Leg Pains, Circles Under Eyes, Dizziness, Backache, Swollen Joints, Excess Acidity, or Burning Passages, don't rely on ordinary medicines. Fight such troubles with the doctor's prescription, Cystex. Cystex starts working in 3 hours and must prove entirely satisfactory in 1 week, and be exactly the same as you need or money back is guaranteed. Telephone your druggist for Cystex (Siss-lex) today. The guarantee protects you. Cystex, 2027 The Knox Co.

than they ever had before? Communication is at its best, and the news of the world goes around the world every minute of our days and nights.

With such a skeleton of facts to judge from, I think that the supreme councils of the American people that consist of the 531 members of the two Houses of Congress should eventually find their way. When they get that far along in the direction of statesmanship and begin to reason reasonably, and show as much respect to all classes of citizens as they do to the bosses, we will return to happier, human conditions.

Fascism and Communism haven't a strong foothold in this country. Like deer flies and other annoying nuisances they are more irritating than harmful.

Beaverton Barber Shop

C. J. STEVENS, PROPRIETOR

SATISFACTION GUARANTEED

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 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-19-22

W. E. PEGG

UNDERTAKER AND EMBALMER

Grange Building Beaverton



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THE AWFUL PRICE YOU PAY FOR BEING NERVOUS

Check Below And See If You Have Any Of The Signs

Quivering nerves can make you old and lagged looking, cranky and hard to live with—can keep you awake nights and rob you of good health, good times and jobs. Don't let yourself "go" like that. Start taking a good, reliable tonic—made especially for women. And could you ask for anything whose benefits have been better proved than world-famous Lydia E. Pinkham's Vegetable Compound? Let the wholesome herbs and roots of Pinkham's Compound help Nature calm your shrieking nerves, tone up your system, and help lessen distress from female functional disorders. Make a note NOW to get a bottle of this time-proven Pinkham's Compound TODAY without fail from your druggist. Over a million women have written in letters reporting wonderful benefits. For the past 60 years Lydia E. Pinkham's Vegetable Compound has helped grateful women go "smiling thru" trying ordeals. Why not let it help YOU?



30-MINUTE REFRIGERATOR DINNER



IT'S a happy, carefree homemaker who comes home from a party or shopping tour to find her dinner in the refrigerator—all ready for a quick visit to the range.

CASSEROLE DISH

The main part of such a meal would probably be a casserole, combined with chicken and noodles, combined with mushroom soup, or a favorite spaghetti combination. This is made ready for the oven, then popped in the refrigerator to await the dinner hour. And there will be no qualms about food flavors exchanging if stored in the clean-washed, vitalized air of a modern air-conditioned ice refrigerator.

VEGETABLES

Fresh vegetables, such as car-

rots and peas, may be prepared for cooking, and placed in a bowl of ice water in the ice refrigerator. It is best to cook them in this same water as it takes no longer than cooking unchilled vegetables in boiling water.

FROZEN CANNED FRUIT

Simply bury an unopened can of fruit (crushed pineapple or raspberries) in a mixture of 2 parts crushed ice and 1 part rock salt. Let stand about 2½ hours; then open can at both ends, unmold and slice.

AMERICA'S LEADER AT 4 for 10¢



Homemakers' Exchange

of Helpful Household Hints and Recipes
Conducted by ELEANOR HOWE

Even dried fruits can bring variety to the lunch that must be carried to school. Apricots and prunes are particularly nice if soaked for 15 minutes to "plump" them, drained dry, and wrapped in oiled paper.

Working surfaces in the kitchen should be the correct height. A simple way to raise the height of a kitchen table is to screw old-fashioned wooden footstools into the bottom of the table legs. Then paint them to match the table.

What could be nicer to serve in this month of February than a hot Cherry Cake with whipped cream or hard sauce? This recipe makes it possible to have the cake ready to pop into the oven in a jiffy: Cream ¼ cup shortening and add to it 1½ cups sugar, beating well. Mix and sift together 2½ cups cake flour, 2½ teaspoons baking powder, ½ teaspoon soda, and ¼ teaspoon salt and add to them ¼ cup chopped almonds. Blend the dry ingredients with the nuts into the creamed mixture and place this mix in the refrigerator. (If stored in a modern air-conditioned ice refrigerator, which provides a properly moist, odor-free atmosphere, the mix will remain sweet and of the right consistency.) When wishing to bake this cherry cake, remove the mix from the refrigerator, and break it up with a pastry blender. Then beat the yolks of two eggs, add them to ½ cup milk and combine thoroughly with the mix. Drain 1½ cups of pitted red cherries, cut them in half and fold into the cake mixture. Then beat 2 egg whites until stiff and fold into the cake. Bake it in greased 8" x 12" pan for 40 minutes in a moderate oven (350°).

To cut down your gas bill, (1) use heavy cooking utensils, as they retain heat longer; (2) turn the flame lower as soon as the boiling point is reached; (3) when you

prepare a roast, cook the entire meal in the oven; (4) use a set of triple cooking pans to cook three different foods on one burner.

When the children are blowing bubbles from pipes, put a few drops of cake coloring in the soapy water. Colored bubbles are much more fun.

Baked beans—served just as baked beans—are not nearly as delectable as left-overs as they might be. So just save them for several days in your modern air-conditioned ice refrigerator, where they will remain sweet and palatable, and then bring them on the table in an entirely new guise—Sausage Croquettes: Mash the beans, and drain if they appear too moist, and then pack them around pork sausages which have been previously fried. Roll the croquettes in beaten egg and then in dry, fine bread crumbs, then roll again in the beaten egg and crumbs. One egg, ½ cup of the crumbs, 6 sausages, and about 1 cup of beans will be needed to make 8 croquettes. Fry in deep fat heated to 350° F.

When broiling fish, instead of turning it on the broiler piece by piece, use an old-fashioned double wire toaster. Shorten the handles and place pieces of well-seasoned fish between the wires of the toaster, tighten the handle loop, and place it in the broiler. When the fish is done on one side, simply turn the toaster. No turned fingers and no burned faces!

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