

The Cook's Nook

'Pump Priming' and 'Inflation' Become Household Terms

"Pump priming" is a phrase getting plenty of news-attention these days. "Pump priming" goes back to the days when you had to pour a little water down the old red pump to get any water from the spout (remember?). Now it's a phrase applied to getting business started on the upgrade. But it has a household meaning too, which is just as timely now as it ever will be.

"Pump priming" to hostesses means getting conversation and jollity started; it means getting appetites set and dinner under way. What do you use for "pump primers"—inelegant but apt description?

Juices are prime pump-primers (no pun, now). A cold glass of grapefruit juice with the tasty canape is one good way to begin (it's easy now with canned juice so good and inexpensive). In the mornings, for the first thing of the day, the railroad diners and smart restaurants have a happy custom; a small cup of coffee, hot and fragrant, to start—before anything else at all! The French bring you a roll and a cup of coffee even before you get up—which is a custom worth aping, too.

ANY INFLATION TODAY, LADY!

Inflation is another newsworthy topic about now. Applied to the kitchen, it results in—guess what—fritters and waffles and other puffed-up-with-pride dishes! These too, should go in your repertoire.

THE PUMP PRIMERS

Hot Cheese Balls
2 teaspoons flour
Cayenne
1/2 teaspoon salt
1 cup grated cheese
1 egg white
Crushed Brazil nuts
Mix flour and seasonings with grated cheese and fold into stiffly beaten egg white. Mix well roll into small balls and roll in crushed Brazil nuts. (To crush, place between folds of paper towel and crush with rolling pin). Fry in deep oil until golden brown. Serve hot on toothpicks.

Tomato Sardine Appetizer
12 slices ripe tomato
1 can smoked sardines
1/4 cup mayonnaise
Salt
Pepper
Cayenne
1 teaspoon lemon juice
Few drops Worcestershire sauce
1/4 teaspoon horseradish
Watercress
Stuffed olives
Peel, chill and thickly slice tomatoes. Mash sardines and combine with mayonnaise, season-

ings and flavorings; chill. Pile on tomato slices, top each with mayonnaise and press slices of stuffed olive into mayonnaise. Garnish with watercress.

First Course Salad

Heap a mound of canned grapefruit (drained) on each salad plate; garnish with strips of avocado and serve with Horseradish French dressing made this way: Rub mixing bowl with 1 cut clove garlic. Add 3 tablespoons grapefruit juice; add few grains pepper, 1/4 teaspoon paprika, 1/2 teaspoon salt, 1/4 cup salad oil, few drops tabasco, 1 thep horseradish and 1/2 teaspoon Worcestershire.

THE INFLATORS

Banana Fritters

Melted fat or oil
4 medium bananas
1/4 cup flour
Fritter batter
For shallow frying have one inch melted fat or oil in frying pan. For deep fat frying have kettle 1/2 to 2-3 full of melted fat or oil. Heat fat to 375°F. (or until a 1-inch cube of bread will brown in 40 seconds). Cut bananas crosswise into quarters halves, or 1-inch thick pieces. Roll pieces in flour, then dip into fritter batter completely coating the banana with the batter. Shallow fry or deep fat fry in the hot fat 4 to 6 minutes or until brown and tender. Drain on unglazed paper. Serve very hot. 6-8 servings.

Fritter Batter: Sift together 1 cup sifted flour, 1/4 cup sugar, 1 1/4 teaspoons salt and 2 teaspoons baking powder. Combine 1 egg, well beaten with 1-3 cup milk and add gradually to dry ingredients, stirring until batter is smooth. Then stir in 2 teaspoons melted fat or oil.

Coffee Fluff

1/2 cup freshly made hot coffee
1/2 lb. marshmallows
1/2 cup heavy cream
Cut the marshmallows in small pieces with wet scissors. Pour scalding hot coffee over marshmallows and let set. When firm add whipped cream and chill. Serves four.

CHURCH ANNOUNCEMENTS

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.

There will be an Evangelistic campaign starting June 12

with Evangelist Bert Foss and wife. Services every night except Friday and Saturday.

CHRISTIAN CHURCH
Mrs. Vernon Hopper, Bible School Superintendent

Ray Smith of Portland will preach next Sunday morning. There will be no services in the evening but the congregation is urged to attend the Nazarene church where Dr. Harry Golding will speak.

Bible School—9:45 a.m.
Communion service—11 a.m.
Followed by preaching, with special music by the choir.
Young people's meeting—7 p.m.
Bible study and prayer service Wednesday—8 p.m.
Friends and strangers will be made welcome.

Nazarene Church
Rev. W. P. Kiebaugh, Pastor

Services at the Nazarene Church next Sunday, June 12.
Children's Day program—10 a.m.

Preaching—11 a.m.
Special service Sunday evening by Rev. H. Golding, a converted Jew from Dr. A. W. Michelson's church, Los Angeles, Cal., the great radio speaker and editor of the Jewish Hope. Come and hear and see the pictures of Palestine. Very interesting and inspiring.

Bethel Congregational Church
Harper E. Barnes, Pastor

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

Morning Worship—11:00 a.m. Music by Junior Vested Choir, W. L. Cady, Director. Sermon subject "Living in the House We Build."

Young People's Bible study class at 7 p.m. in charge of Mr. Walker. Bring your Bibles. Evening Worship—8 p.m. This will be a Union service, the Methodist and Congregational churches uniting with the Methodist pastor bringing the message.

A very cordial invitation to all these services.

Have you checked your fire insurance recently? Are you fully protected in case of fire? I will be pleased to give you information as to cost, etc. We have a low rate for Beaverton and vicinity. I can put a policy in force immediately and you can have at least 60 days to pay for it.

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Writes All Kinds Of Insurance

The Acid Test

A cabin for their home and cruts for their cats about covers it. They are three; father, mother and a son in High School. On a Sunday years ago this man came into the pulpit up on Queen Anne Hill and brought with him the living Christ. The

Lord possessed the man and shone out through him. So delighted were the people that they had him stop over for a second service. So thus the man traveled about presenting his work for the under privileged and himself setting forth the deeper life.

Then came word that he had suffered a breakdown. That was years ago and to this day no remedy has been found to put him on his feet. Up one day and down the next; that kind, like Job, a good man stripped of all health. When this comes to Christian, it puts the Bible to the test. What would such a man, after a long spell of it say? So it was put up to him—"You believe you are saved?"

Yes, he was that. The God-Man Jesus Christ took over his sins and died under them to clear him. "Are you kept? Are you still in the fold?" Yes, he was. Once in the heavenly family God remains our Father by the new birth and we never get unborn and thrown out. He was sure on that—"But are you satisfied? You have had a hard deal as men would say. Laid aside, not able to work; all the rest of the boys dressed up and going to town and you left to just drag about. Does Jesus Christ still SATISFY you?" What would he answer to this?

First his face told it. All smiling and glad, he needed not to speak another word—"Why He is the fullness of life to me. Christ is my all." So we had it. "I have nothing else to hold me up," he affirmed.

Yes, folks, when the breakup comes and life goes to pieces there is a place deep down in the human heart that can only be satisfied by a Person infinitely strong and tender who loves you better than you love yourself and who can prove Himself in the darkest hour. How far down into despair must we go before we are willing to open the way to the infinite Christ? "Behold! I stand at the door and knock," He pleads. Receive Him and you receive the One who loves you better than you love yourself. Else why did He suffer the pains of hell for you that day He SAVES—KEEPS—SATISFIES all who utterly trust Him as Saviour and Lord.

Dean Taylor
Beaverton, Oregon. Pd. adv.

NOTICE OF FINAL ACCOUNT
In the County Court of the State of Oregon For The County Of Washington

In the Matter of the Estate of Wendell Campbell, deceased. Notice is hereby given that the undersigned, Daisy Soule, administratrix cum testamento annexo of the Estate of Wendell Campbell, deceased, has filed her final account in the County Court of the State of Oregon, of Washington County, and that Monday the 27th day of June, 1938 at the hour of 9:30 o'clock A.M. of said day, in the Court

of the County Court of the State of Oregon in the County of Washington County, City of Hillsboro, Oregon has been appointed as the time and place for the hearing of objections to said final account and the settlement thereof.

Date of first publication May 27th, 1938.

Date of last publication June 24th, 1938.

Daisy Soule, Administratrix cum testamento annexo of the Estate of Wendell Campbell, deceased.
Leonard D. Alley, 1107 Spalding Building, Portland, Oregon, Attorney for administratrix.
adv. c-26-38

Notice Of Administrators Sale Of Real Property

NOTICE IS HEREBY GIVEN, that pursuant to an order made, rendered and entered by the County Court of the State of Oregon for Washington County, in the matter of the estate of George B. Clark, deceased, on the 4th day of May, 1938, the undersigned as Administrator of said estate, will from and after Saturday, the 25th day of June, 1938 proceed to sell at private sale for cash in hand, all the following described real property, belonging to said estate:

First Tract: Lots 1, 2, 3, 4 and 8 in Block 1, in Knight's First Addition to the Town of Joseph, Wal-lawa County, Oregon.
Second Tract: The following described property situated in Washington County, Oregon, as follows, to-wit:

Beaverton Barber Shop

C. J. STEVENS, PROPRIETOR

SATISFACTION GUARANTEED

OPTOMETRY
Glasses, Fitted or Repaired
Our Specialty
DR. A. E. WILSON

W. E. PEGG

UNDERTAKER AND EMBALMER

Grange Building Beaverton

Commencing at the North-west corner of the South-east quarter of Section 17, Township 2 South, Range 1 West of the Willamette Meridian, thence South on the West line of said Southeast quarter section to the center of the Tuaiatia River; thence Easterly following the meanders of said river to the East line of the Northwest quarter of the Southeast quarter of said section; thence North on said line to the North line of the Northwest quarter of the Southeast quarter of said section; thence West on said line of the Northwest quarter of the Southeast quarter to the place of beginning, containing 4 acres, more or less; LESS: that certain tract, containing approximately 2 acres, conveyed by George B. Clark to C. O. Clark and Pauline L. Clark, his wife, which deed was executed on the 3rd day of June, 1936, and recorded on the 8th day of December, 1936, on page 148 of Book 161 of the Deed Records of Washington County, Oregon.

Bids for said real property will be received by the undersigned at the office of Hagley and Hare, in the First National Bank Building, in Hillsboro, Ore-

gon, from and after said 25th day of June, 1938.

Dated this 4th day of May, 1938.

C. O. Clark, Administrator of said Estate.

Hagley and Hare, Attorneys for Administrator. adv. c-24-39

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By dissolving and removing mucus or phlegm that causes strangling, choking, Asthma attacks, the doctor's prescription Mendox removes the cause of your asthma. No smokes, no dopes, no injections. Absolutely tasteless, odorless, and harmless. Sleep soundly tonight. Soon feel well, years younger, stronger, and eat anything. Guaranteed completely satisfactory or money back. If your druggist is out ask him to order Mendox for you. Don't suffer another day. The guarantee protects you.

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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 he exactly the medicine you need or money back is guaranteed. Telephone your druggist for Cystex (Glas-ten) today. The guarantee protects you. Cystex, 1937 The Knox Co.

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FOODS, FACTS & FOIBLES



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ACCORDING TO AN OLD SPANISH TRADITION, IT TAKES FOUR PEOPLE TO MAKE A GOOD SALAD DRESSING: A SPENDTHRIFT FOR OIL; A MISER FOR VINEGAR; A COUNSELOR FOR SALT AND A MADMAN TO STIR. THE EXCELLENT FLAVOR AND FINE TEXTURE OF MODERN SALAD DRESSINGS WHICH ARE AVAILABLE AT EVERY GROCER'S ARE THE RESULT OF A COMBINATION OF ANCIENT SALAD MAKING RECIPES AND MODERN SCIENTIFIC METHODS.



IN THE MIDDLE AGES, GLASSES WERE COMMONLY PLACED ON A SIDE BOARD RATHER THAN ON THE DINNER TABLE. A SERVANT HANDED EACH GUEST HIS GLASS WHEN HE WANTED TO DRINK.

FAMOUS GOURMETS OF HISTORY

NAPOLEON HAD VERY IRREGULAR EATING HABITS, SO HIS MAITRE D'HOTEL HAD CHICKEN AND CUTLETS READY AT ALL HOURS—DAY OR NIGHT.

WHAT TO EAT ON JULY FOURTH



By BETTY BARCLAY

HERE are a salad, a beverage and a dessert that will please the family and guests on Independence Day—whether served at home or as part of a picnic lunch in the open. Show your own independence by serving tasteful dishes such as these:

Orange Chrysanthemum Salad
(Serves 6)
6 small oranges
Lettuce
Apples

Cut through the skin of oranges three-quarters of the way down and in very fine strips, being careful not to break strips apart. Remove orange pulp and cut in pieces. Place each orange skin on a bed of lettuce. Fill center with orange pieces and long slender pieces of apple. Pass mayonnaise.

Iced Dated Coffee—Mexican

Prepare dated coffee as usual; do not make extra strong; chill in refrigerator. Before serving add to each quart (4 cups) of coffee, 6 tablespoons fine or powdered sugar and 3 teaspoons vanilla. Stir well to dissolve sugar completely. Pour into glasses about 1/4 full of cracked ice. Serve. If mint flavor is preferred, do not use vanilla, but crush fresh mint leaves with the sugar, add to coffee and stir well. Serve with cracked ice and a sprig of mint.

Chocolate Marble Cake

(6 egg whites)
3 cups sifted cake flour
3 teaspoons combination baking powder
1/4 teaspoon salt
1/2 cup butter or other shortening
2 cups sugar
1/2 cup milk
1 teaspoon vanilla
6 egg whites, stiffly beaten
3 squares unsweetened chocolate, melted
4 tablespoons sugar
1/4 cup boiling water
1/4 teaspoon soda
Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites quickly and thoroughly. To melted chocolate, add sugar and boiling water, stirring until blended. Then add soda and stir until thickened. Cool slightly. Divide cake batter into two parts. To one part add chocolate mixture and blend. Put by tablespoons into greased pan, 10x12x2 inches, alternating light and dark mixtures. Bake in moderate oven (350° F.) 55 minutes, or until done. Spread chocolate frosting on top and sides of cake, if desired.