

The Cook's Nook

Coffee Gets a Holiday All Its Own!
Now comes another "week" to celebrate—National Good Coffee Week, which begins on June 7 and ends on June 13. Let us set aside so that our national drink may receive the honors that are its due.

The praises of coffee hot from the pot have been shouted since 850 A.D. up to the present day. Helen Rowland who said: "Let me make my husband's coffee and I care not who makes eyes at him!"

Now it's iced coffee's turn at the honors, it's time to appreciate the joys of coffee married to ice in a veil of cream. Not just for a week but all summer long let it's frosty flavor cool you off, pep you up! Learn to make it properly—make your coffee double strength (use four level measuring tablespoons to each measuring cup of water) and pour it hot and fresh over plenty of ice in tall glasses. Try it with plain or whipped cream and for a "Cooler" with cold, creamy ice cream.

What "goes with" iced coffee? Almost everything! Try:

Brazil Nut Strips
(For Afternoon Callers)
4 slices bread, 1 inch thick
1/4 cup milk
1 egg, slightly beaten
1/2 teaspoon salt
1 cup sugar
1 cup finely chopped Brazil nuts
Remove crusts from bread and cut in 1-inch strips. Combine egg, milk, salt and sugar. Dip bread in egg mixture. Sprinkle with Brazil nuts and fry in deep fat (350 deg. F.) 15 to 20 minutes. Serve with maple syrup with iced coffee.

Spinach Banana Salad Bowl
(And Muffins—It's a Meal)
2 cups thinly sliced banana
2 cups, lemon juice
4 cups shredded raw spinach
1 teaspoon salt
2 firm-cooked eggs chopped
2 teaspoons, finely minced onion
1/2 cup thinly sliced cooked beets.

1/2 cup Savory French Dressing
Mix sliced banana with lemon juice and arrange in alternate layers with spinach in a salad bowl. Mix remaining ingredients and pour over salad. Toss and serve. 6 generous servings.

Savory French Dressing
6 tbsps. vinegar
1/4 cups salad oil
2 tbsps. salt
1/4 tsp. pepper
1/4 tsp. paprika
1 tbsps. lemon juice
Speck celery salt
1/4 tsp. granulated sugar
1/4 tbsps. catsup

1 1/2 tbsps. chili sauce
1 1/2 tbsps. Worcestershire sauce
Combine all ingredients and beat until smooth, well-blended mixture is formed. Makes about 1 1/2 cups.

Oslo Club Sandwich
(A Man's Size Lunch)
Drain smoked sardines from oil and leave whole. Cut bread in 1/2 inch thick slices. Toast on one side, and spread untoasted side lightly with butter, place crisp lettuce leaf on buttered slice, then a slice of tomato and two thin slices of cooked bacon. Cover the other half of the sandwich with sardines and spread with mayonnaise dressing. Put halves together and cut diagonally before serving. One can sardines will make 2 sandwiches.

Mocha Pastries
(Sweet—for Bridge Parties!)
2 cups sugar
1/4 cup strong, freshly made coffee
3 tbsps. butter
1 tbsps. white corn syrup
Sponge cake

Cut sponge cake into fancy shapes. Cook sugar, coffee and corn syrup until small amount of mixture forms a soft ball in cold water. Add butter and cool. Beat until creamy. Frost sponge cake shapes and garnish some with chocolate "shells" and others with shredded cocoanut.

Orange Coffee Cake
1/2 cup shortening
1 cup sugar
2 eggs
2 cups flour
3 tbsps. baking powder
1 cup nutmeats
1/4 tsp. salt
Grated rind of 1 lemon
2/3 cup orange juice
1/2 cup brown sugar
Cream shortening and sugar. Add eggs, one at a time, beating after each addition. Mix and sift flour, baking powder, salt; add lemon rind. Add with orange juice to first mixture. Sprinkle nutmeats and brown sugar in pan. Pour in batter and bake in moderate oven (350 deg. F.) 55 minutes. Serves 8.

LOCAL NEWS

Carl Lierman of the OCC camp came home for a couple of days from Foss, Oregon.

Mr. and Mrs. George Guenther of Denver, Colorado visited Ernie Bloom this week.

The Safeway store gave an R. C. A. Victor radio away last Saturday. The lucky winner was

B. H. Wardle, of Tobias.
Mrs. A. E. Wilson and Curtis spent Thursday in Portland at the home of Mrs. Norma Paulson.
Ms. and Mrs. E. S. Doering went to Myrtle Point, Coquille and south of Roseburg over the weekend to visit relatives.
Virginia Johnston was sick last week. Maxine Thompson who came from El Cerito, California visited a couple of days with her. Miss Theima Tefft of Eugene was visiting in Beaverton this week.

Bethel No. 29 met Monday and at the close of the meeting the members and guests enjoyed a weiner roast at the home of Margaret and Marjorie Scott who proved themselves delightful hostesses.

CHURCH ANNOUNCEMENTS

St. Cecilia's Church
Rev. G. L. O'Keefe, Pastor
Sunday services—8:00 and 10:00 a.m.

Methodist Episcopal Church
Earl R. Horsell, Pastor
Sunday School—9:45 a.m. Sup.

If You're Planning To Build

By W. S. Lowndes
Director School of Architecture and Building
International Correspondence Schools

THE average home owner seems to feel happier if he can say his house is built according to some historical style or period. We have borrowed freely from the designs of builders in England, Spain, Italy and many other countries. These historic styles have developed logically and artistically. They are the results of the tasteful applications of the materials at hand to the construction of buildings that were required at the time. Today the builder can gratify almost every whim and the result is pleasing to the average citizen.

There is at this time a tendency among architects, who are weary of following the examples and traditions of the past, to use new forms and methods of design. American architects are making great strides and a definite native trend is finding expression in many dwellings. Of course, the American colonial style has been developed into one of the most attractive types to be found anywhere. The ideal way of designing is to be sensible and tasteful in manner, using the materials at hand, without following any traditional method of arranging the rooms or in decorating the exterior. In this way you show originality.

In this modern age homes are built with a careful eye to such details as air-conditioning and sunlight. The architect of today thinks in such terms and it is well to put more money into these features which now are considered a standard of ideal living.

intendent, Miss Marie Sams.
Morning Worship at 11 a.m.
Sermon by A. D. George.
Epworth League—7 p.m.

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 Junior Vespers Choir, W. L. Cady, Director. Sermon subject "The Greatest Proof of Christ's Divinity." Let us pray that we might have a spiritually warm and helpful service.

Young People's Bible study class at 7 p.m. in charge of Mr. Walker. Bring your Bibles.
Aloha Full Gospel Assembly
F. Huntley, Pastor

Special Evangelistic meetings are being conducted by Evangelist Burt F. Foon and wife of Tacoma, Washington. We invite you to come and hear the homeliest looking preacher you ever heard. Come and hear the

Poe Meals

By BETTY BARCLAY

Meat and onions, salt and gravy.
Macaroni, crumbs and cheese.
Butter and a touch of pepper.
Every housewife carries these.
Blend them—plain directions follow.
Serve them—it will be a treat.
Quickly made and inexpensive.
Watch your guests and family eat.



Here is just the kind of a recipe you need for an emergency dish when guests arrive and catch you napping. A little left-over meat, a package of macaroni and a few other staples from the shelf and refrigerator—and there you are.

Macaroni with Left-Over Meat
1 1/2 cups Left-Over Meat
2 cups Gravy
1/2 Onion, chopped
1 tablespoon Melted Butter
1 package Mueller's Macaroni
1/2 teaspoon Salt
1/2 teaspoon Pepper
1 cup Grated Cheese
Buttered Bread or Cracker Crumbs

Parboil the macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Mix together the meat, chopped, the gravy, onion, butter, salt, pepper and cheese. Combine well with the macaroni and pour into a well-greased baking dish. Cover with the crumbs and bake for 20 minutes. Spaghetti may be substituted for the macaroni.

full gospel. We hold nothing back from you. We preach at the Gospel. A full salvation for the soul. Healing for the body. The baptism in the Holy Spirit. Service held in Huber Hall. Sunday School—10:00 a.m. Devotional Service—11:00 a.m. Children's Church—3:00 p.m. Young People—6:30 p.m. Evangelistic Service—7:45 p.m. Revival services are continuing every night except Friday and Saturday.

CHRISTIAN CHURCH
Mrs. Vernon Hopper, Bible School Superintendent

C. F. Swander, State Secretary and Educational Director will preach both morning and evening next Sunday. Bible School—9:45 a.m. Communion service—11 a.m. followed by preaching, with special music by the choir. Song service and preaching—8:00 p.m. Bible study and prayer service Wednesday—8 p.m.

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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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, 1936 at the hour of 9:30 o'clock A.M. of said day, in the Court room of the County Court of the above entitled Court in the Court house 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, 1936.

Date of last publication June 24th, 1936.

Daisy Soule, Administratrix cum testamento annexo of the Estate of Wendell Campbell, deceased.

Leonard D. Alley, 1107 Spaulding Building, Portland, Oregon

Attorney for administratrix.

adv. c-26-36

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By dissolving and removing mucus of phlegm that causes strangling, choking, Asthma attacks, the doctor's prescription Mucodene removes the cause of your agony. No smokes, no dopes, no injections. Absolutely tasteless. Starts work in 3 minutes. 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 Mucodene for you. Don't suffer another day. The guarantee protects you.

Beware Kidney Germs if Tired, Nervous, Aching

Are you Run Down, Nervous, suffer Aches or swollen 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 colds, 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 Cystex, now stocked by all druggists, starts fighting Kidney germs in 3 hours and must prove entirely satisfactory in 1 week and be exactly the medicine you need or money back is guaranteed. Telephone your druggist for Cystex today. The guarantee protects you. Copyright 1935 The Lynde Co.

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PROBAK BLADES

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 haggard 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—one 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?

CHILLED LOAF FOR HOT DAYS



PEER of all luncheon loaves is a new recipe combining Brazil nuts, ham and potato salad. And when the dish finally is decked with lettuce, tomato and cucumber, it has appeal to the eye as well as the taste. Simplicity itself in the making, it is adapted to the warmest days of summer—days when refrigerated food is most refreshing.

Chilling the loaf thoroughly for several hours in an automatic refrigerator is a new trick for the cook who usually thinks of baking meat loaves. Instructions for making the new dish are: Marinate potatoes and onion in French dressing for a half-hour. Add Brazil nuts and enough mayonnaise to moisten. Mix well and then pack half the potato salad in a medium-sized bread pan. Mix ham, mustard and enough mayonnaise to moisten, and then spread over potato salad. Pack in remaining potato salad and chill mixture in refrigerator several hours.

Serve on a chop plate garnished with sliced cucumbers, sliced tomatoes and romaine or lettuce.

BRAZIL NUT LOAF

2 cups diced cooked potatoes.
1-4 cup French dressing.
1 sliced onion.
3-4 cup sliced Brazil nuts.
Mayonnaise.
1-2 pound ground cooked ham.
1 teaspoon prepared mustard.
Sliced cucumbers.
Sliced tomatoes.
Romaine or lettuce.

Another refreshing recipe combines the delicate flavors of Brazil nuts, apples and celery in a fascinating salad. The approved recipe:

BRAZIL NUT, APPLE AND CELERY SALAD
1 1-2 cups diced apples, 1-2 cup sliced Brazil nuts, 1 1-2 cups finely chopped celery, Mayonnaise or boiled dressing.
Mix apple, celery and nuts with mayonnaise. Serve on lettuce and garnish with water-cress.

REMAKING THE HOME



Proper modernist walls obtained with cane fiber plank.

A Room in Modernist Manner

SO you have made up your mind to let your house go modern! You have passed the point of being startled by a walnut table with glass legs or a fireplace faced with blue mirror glass. You acknowledge that this idea of space saving is smartly useful in a built-in wall bench and desk combined. A segmental sofa that turns into single easy chairs when you choose to pull it apart makes for variety.

Well, the background of a truly modern room must be in keeping with the furniture that is to go in it. The selection of wall surface may be the determining factor in deciding whether a room will be restful or distracting in its general effect. It is a principle among the modernists that horizontal lines produce that restful feeling which is so much needed at home in this restless, over-excited age. A fine effect of this type is easily obtained by the use of Celotex insulating finish plank for side walls contrasted with a lighter toned ceiling.

The natural coloring of this plank forms a neutral background for the gayest draperies and upholstery materials you may wish. Laid in horizontal style, its beveled joints form the slight accent line which gives any room that longer, wider look. Tan, ivory, light brown, and mottled brown are the unobtrusive colorings available. Sanded tapestry and ripple finishes present a variety of texture choices. Widths run from six to sixteen inches.

The ripple finish plank in a light brown or tan color gives the walls that note of warmth which every room, modern or period, must have if it is to be livable.

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