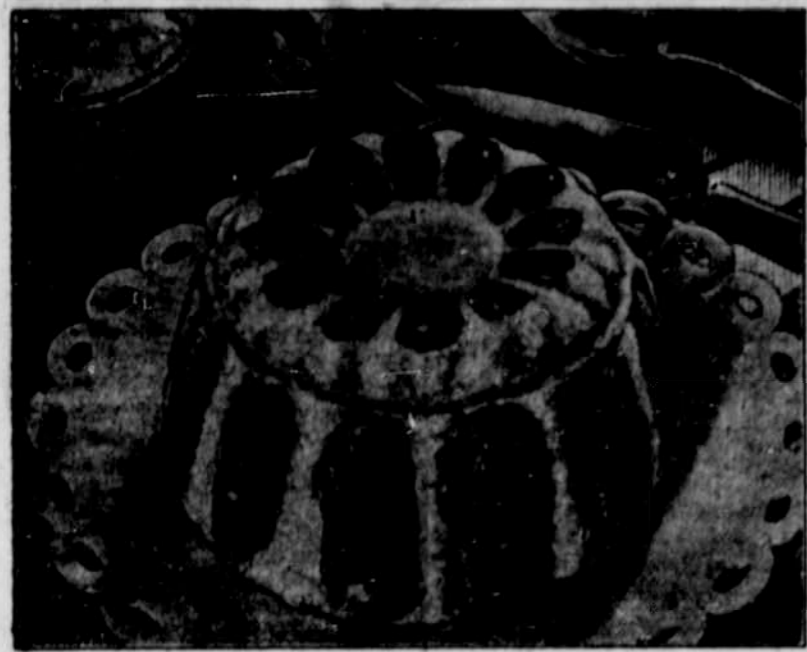


FLOUR ORDERED DESTROYED

The state department of agriculture recently ordered destroyed or fed to stock, 500 lbs.

of weevily flour, found in a century Oregon market. The department will not permit recon- flour, officials declared.

Springtime Dessert



WAY "down under" in the land of kangaroos, people are getting ready to exchange bathing suits for snow suits, but not so in these good old United States of ours. Spring is here again, tulips and daffodils are blooming, straw hats are cuter and crazier than ever and new recipes to intrigue winter-weary appetites are the order of the day.

Strawberries go hand-in-hand with spring, so let's tuck some away in a jellied salad.

JELLIED STRAWBERRY SALAD

(Serves 6)
1 envelope plain, un-
flavored gelatin
1/2 cup cold water
1/2 cup hot canned
pineapple juice
1/2 cup orange juice
1/2 cup sugar
2 tbsps. lemon juice
1 cup halved straw-
berries
1/2 cup canned pine-
apple tid-bits
1/2 cup orange seg-
ments
1/2 teaspoon salt

Soften gelatin in cold water and dissolve in hot pineapple juice. Add sugar, orange and lemon juice and salt. Cool, and when mixture begins to thicken, fold in diced fruit. Turn into individual molds that have been rinsed out in cold water first, and chill. When firm, unmold onto lettuce and serve with mayonnaise dressing.

Asparagus Bavarian Salad is a frosty smooth new recipe. It is dressy enough to serve at your next party, yet simple enough in the making to be a family dish often.

ASPARAGUS BAVARIAN SALAD

(Serves 6)
1 envelope plain, un-
flavored gelatin
1/2 cup cold water
1 1/2 cups asparagus
liquid
2 cups cooked
asparagus, diced
1 tsp. finely
chopped
1/2 teaspoon salt
1/2 teaspoon white
pepper
1/2 teaspoon wrapped
onion

3 hard-cooked eggs, 2 tbsps. lemon juice or vinegar
Whole asparagus 1 cup cream, whipped
salt
Pinch of mace
Cook asparagus and strain off the liquid. Soften gelatin in cold water and dissolve in hot asparagus liquid. Add salt, pepper, onion, mace, lemon juice or vinegar. Cool. In the meantime, rinse mold in cold water and arrange stalks of asparagus around sides of mold. When gelatin mixture begins to thicken, fold in cooked asparagus which has been mashed through coarse sieve, pimiento, diced eggs, and whipped cream. Turn into mold and chill. When firm, unmold and serve with mayonnaise or French Dressing and garnish with sliced stuffed olives.

A Utopian dream is usually expressed in terms of milk and honey, but we prefer the orange and honey combination in this "heavenly" dessert.

HONEY-ORANGE CHARLOTTE

(Serves 6)
1 envelope plain, un-
flavored gelatin
1/2 cup cold water
1/2 cup boiling water
1/2 cup honey (or
1/2 cup sugar)
1 lemon
1 cup orange juice
3 egg whites
Lady fingers or
sponge cake

Soften gelatin in cold water and dissolve in hot water. Add honey, salt, lemon juice and orange juice. Cool, and when mixture begins to thicken, beat until fluffy and light. Fold in egg whites beaten stiff. Turn into mold that has been lined with lady fingers or strips of sponge cake and garnish with maraschino cherries. Chill and when firm, unmold onto platter. Serve with whipped cream or custard sauce.

MAY-TIME CHEER

A group of socialists extended May-Time cheer and good wishes to the folks at Washington county home, Wednesday afternoon, May first. After a program of humorous recitations and folk songs, the girls distributed baskets of flowers, fruit and candy. Transportation was supplied by Mrs. H. L. Bickford, Mrs. L. Moffat and Miss Deloris Leppin.

NOTICE TO CREDITORS

In the County Court of the State of Oregon for the County of Washington,

In the matter of the Estate of A. H. Haines, deceased,
NOTICE IS HEREBY GIVEN that the undersigned, Harry Daniel has been duly appointed by the above entitled court as administrator of the above entitled estate, and that he has qualified as such administrator.

Now, therefore, all persons having claims against the estate of A. H. Haines, deceased, are hereby notified and required to present the same, with proper vouchers, duly verified, to the undersigned at Room 511, Lumbermen's Building, Portland Oregon, within six months from the date of this notice.

Dated at Hillsboro, Oregon, this seventeenth day of April, 1940.

First Publication, April 19, 1940. Last publication, May 17, 1940.

Harry Daniel, Administrator of the estate of A. H. Haines, deceased.

Harry H. Daniel, attorney for the estate of A. H. Haines, deceased. Address, 511 Lumbermen's Building, Portland, Ore. Paid Adv. c21-25.

John—"My wife has the worst habit of staying up until one or two o'clock in the morning and Joe—"What does she do all that time?"
John—"Waits for me to come home."

Studio Barber Shop
Frank Moore, Prop., Beaverton
CHILDREN'S HAIR CUT, 35c
UNION SHOP
Guaranteed Workmanship

W. E. PEGG
UNDERTAKER & EMBALMER
Grange Bldg., Beaverton

Phone 5405 For
INSURANCE
REAL ESTATE & LOANS
Beaverton Finance Co.
Rosst Building Beaverton

OWL CAR DINER
(Formerly The Brown Mug)
FAMOUS FOR FRESH
FRENCH FRIES
Canyon Road, Beaverton
15 Minutes from Portland

SEZ I TO MYSELF, SEZ I THE REVIEW'S THE PAPER FUR ME TO BUY, SEZ I!

THE FLOWER SHOP
at BEAVERTON and TIGARD
Personalized complete flower service for every occasion
Florists and Decorator
Corsages, Sprays, Plants, Cactus, Etc.
Beaverton 10505 Tigard 86
Res. Broadway 2711

Clem H. ESLINGER
FOR
SHERIFF
OF
Washington
COUNTY
REPUBLICAN
Primaries
MAY 17, 1940
Honesty :: Ability

VOTE FOR



JAMES LEWIS
(PRESENT INCUMBENT)
Candidate For
REPUBLICAN NOMINATION
FOR
COUNTY COMMISSIONER
TO PRACTICE
ECONOMY
IN COUNTY GOVERNMENT

PAID ADVERTISEMENT

Again We Honor Mother



By BETTY BARCLAY

Mother's Day is probably the most popular of our new holidays. It's a typical home day when family and relatives honor the little woman who has kept things going for so many years. Here are recipes that "Mother" may follow easily if she elects to prepare the meals. They are so simple that "daughter" is assured of good results if she orders mother to rest and visit while she attends to the kitchen and dining room.

Lemon Clover Rolls
2 cups flour, sifted
1/2 cup sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening

Sift dry ingredients and work in shortening. Add:
1/2 cup milk, soured with
3 tablespoons lemon juice
Knead slightly. Form dough into small, walnut-sized balls. Place 3 balls in each cup of a greased muffin tin. Sprinkle with sugar. Bake in hot oven (450° F.) 20 minutes. Makes 16-20 rolls.

Pineapple Gem Kisses
2 egg whites
1/2 cup granulated sugar
1/2 teaspoon vanilla or almond extract
1 dozen canned Hawaiian pineapple gems
Silvered almonds or chopped walnuts

Beat egg whites until stiff, add sugar gradually and continue beating. Add flavoring. Rinse off cookie sheet, leaving the surface damp. Cover cookie sheet with a piece of unglazed brown paper. About 2 inches apart, spread 1-inch rounds of meringue. Top each round with a well-drained pineapple gem and then cover each gem with meringue. Sprinkle with silvered almonds or chopped walnut meats. Bake in a slow oven (300° F.) for 45 to 50 minutes.
Yield: Approximately 1 dozen

Toasted Coconut Rennet-Custard
1 pkx. raspberry rennet powder
1 pint milk (not canned or soft curd)
1 cup dry shredded coconut
Toast coconut in hot oven, stirring occasionally until golden brown. Make rennet-custard according to directions on package, adding 1/2 cup toasted coconut to cold milk. When ready to serve, garnish with whipped cream and a sprinkle of toasted coconut.

Lima and Celery Salad
2 cups cooked, dried Limas
1 cup diced celery
1/2 green pepper, minced
1/2 cup French dressing
Mix ingredients an hour or more before serving. To serve, arrange on lettuce leaves. Place a spoonful of mayonnaise on top and sprinkle with minced green pepper.

Drip Coffee
Use one well-rounded tablespoon drip grind decaffeinated coffee for each cup (1/2 pint) of boiling water. Preheat drip coffee pot. Put coffee in upper compartment of pot. Pour fresh briskly boiling water over it. Cover and let stand in warm place until all water has dripped through once. Remove upper compartment and cover pot. Serve.
If you will follow directions exactly your decaffeinated brew will meet the requirements of any coffee connoisseur and you can end the dilemma of coffee lovers who fear after dinner cups will interfere with their sleep.

Magic Orange Ice Cream
(Automatic Refrigerator Method)
1/2 cup sweetened condensed milk
1/2 cup orange juice
1/2 teaspoon grated orange rind
1 cup whipping cream
Mix sweetened condensed milk, orange juice, and grated rind. Whip cream to custardlike consistency. Fold into chilled mixture. Freeze in freezing unit of refrigerator until half frozen. Scrape from freezing tray and beat until smooth but not melted. Replace in freezing unit until frozen.

Before You Vote on the PUD
Be Sure You Know the Answers to these Questions

1. Has Any P.U.D. Anywhere Equalled Your Present Low Rates?

NO! The only logical reason for wanting a P.U.D. is the hope of saving money. Now let's look at the record, and see what kind of a job P.U.D.s are doing. This is what the records show:

YOU CAN BUY ELECTRICITY CHEAPER RIGHT NOW THAN IN ANY P.U.D. ANYWHERE

For example, if you use 50 kilowatt-hours a month in your home, your bill right now is \$1.75. In contrast, it would be \$2.25 in Mason County, Washington, P.U.D. No. 1, where the lowest P.U.D. rate is in effect. The Mason County P.U.D. charges 28% more for this amount of electricity. If you use 100 kilowatt-hours a month, your bill right now would be \$3, but it would be \$3.75 in the Mason County P.U.D. The Mason County P.U.D. charges 25% more for this amount of electricity.

There are a number of P.U.D.s in the Northwest (mostly in the State of Washington) which have been organized and which are loading new tax burdens on property owners. But only four in addition to the

County P.U.D. referred to are actually operating electric systems. Every one of these operating P.U.D.s charges higher rates for electricity than does Portland General Electric Company.

2. Can P.U.D. Advocates Guarantee Lower Electric Rates?

NO! Everyone knows that it costs more to serve rural districts than densely-populated metropolitan areas. Washington County rural districts now get Big-City rates. If a P.U.D. is formed you will be cut off from a system which, because it serves the most densely populated areas in Oregon, is able to bring you lower rates than any rural district operating by itself could possibly offer. The higher rates of all existing P.U.D.s—every one of which charges more than the rates you are now paying—prove the truth of this statement.

Your present rates are the lowest home and farm rates in the entire United States for a distributing system serving so large an area—comprising city, suburban and extensive farm districts.

The Portland General Electric Company pioneered the policy of giving equal rates to all, because it believes that cities and towns make the biggest part of their living by trading with rural areas. So, it is only fair that cities and towns help adjacent farm trading areas enjoy all the advantages of low-cost electricity. P.G.E. has been helping make both city dwellers and farmers prosperous by offering a uniform, low "postage stamp" electric rate over the whole area it serves.

We have long told the city that when low electric rates help increase the farmer's purchasing power, the farmer buys more goods in the city.

The principle of uniformly low, "postage stamp" rates; pioneered by Portland General Electric Company, is now being promoted by various state and federal agencies in many parts of the country. FORMATION OF A P.U.D. WOULD DESTROY this uniform "postage stamp" electric rate principle.

Portland General Electric Co.
Tualatin Valley Division, Hillsboro, Oregon

Don't be DUPed by the PUD **VOTE 301X NO**

PAID ADV. Portland General Electric Company