

**St. Mary's Of The Valley**

Commencement exercises were held in St. Mary's of The Valley chapel, Sunday afternoon, June 2, at three o'clock. Presided by members of the student body, eight graduates in white caps and gowns filed down the aisle to receive graduation honors. Reverend George O'Keefe, pastor of St. Cecilia's, of Beaverton, delivered the address, while the conferring of diplomas was done by the chaplain, Rev.

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**High Officials Visit Fair**



First of a long list of high federal and state officials to visit the Fair in '40 on Treasure Island were Secretary of the Navy Charles Edison, left, and Governor Culbert L. Olson of California. They attended a pre-opening reception given by Marshall Dill, president of the Exposition. Visits by officials will culminate in a tour of the Exposition by President Roosevelt.

**The SNAPSHOT GUILD**  
INFORMAL PORTRAITS OUTDOORS



Excellent likenesses, and a "story idea," make this picture a fine example of a good informal portrait snapshot.

EVERY family album or picture collection should include good informal portraits of the family's members. But many amateur photographers do not know how to take informal portraits, or realize how these differ from other popular types of pictures.

In the first place, an informal portrait should not resemble a formal, studio portrait. They are entirely different—and, as a matter of fact, the formal portrait can be taken much better by a professional photographer who has a well-equipped studio, with proper lighting equipment, and a sound technical knowledge of portraiture.

The two main requirements of a good informal portrait are, first, a good likeness of the subject or subjects, and second, a suggestion of action or a "story idea." In fact, the informal portrait is closely akin to the "story-telling" type of snapshot.

To obtain a good likeness, indoors or out, you need a nicely balanced lighting on the subject's face. A lighting, in particular, that is not too "contrasty." Indoors, such lighting is easily obtained by using

two photo bulbs—one to illuminate each side of the subject. Outdoors, a pleasing soft lighting can be obtained by placing the subject in open shade—for example, on the shady side of the house, under the open sky.

For a lighting with a little more "sparkle," place the subject in sunshine, but have the sun to one side. Then use a reflector (such as a white sheet or large card) to illuminate the shadow side of the face.

In the picture above, the sun is at the right, and a white house to the left acts as a reflector. The subjects held still for this shot, and to insure plenty of exposure for the shadows, the picture was taken at f/8 and 1/25 second, on average speed film. The same exposure would be correct for these subjects in open shade.

The story idea, of course, is obvious and gives the picture added interest value. Try to include such a story or "theme" in each of your informal portrait snaps of the family—and you'll find the pictures have more enduring appeal.

John van Gulder

erend T. G. Elsele. The exercises closed with Benediction of the Blessed Sacrament. The graduating class included DeLoris Lappin, Vivian Bump, Yvonne Luckey, Frances Carlson, Juanita Eisensohn, Germaine LaVoie, Evelyn Sohler and Betty Davis.

On May 31, the baccalaureate services of Class '40 were held at the eight o'clock Mass. Reverend T. G. Sisele, celebrant delivered the baccalaureate sermon, after which a delicious breakfast was served the graduates. In the afternoon, a class day program was given for which Betty Davis was chosen salutatorian and Evelyn Sohler, valedictorian.

Prizer were awarded for general excellence to Lorraine Schneider; religion, Germaine Lavoie and Betty Jo Murphy. In the grammar grades premiums for highest averages to Consuelo Dinneen, Catherine and Josephine Anzelone, Carol Dean Keating, Rosalie Wilson and Betty Ledwith; religion, Carol Ruschhoff; deportment, Jean Ann Barron; achievement, Juanita Bauer.

The socialists and Sisters united to pay homage to the Queen of Peace with a process-

sion in Her honor Friday evening. Hymns and litanies preceded the crowning of Our Lady by Yvonne Luckey, senior. A prayer of consecration ended the ceremony of devotion.

A gentleman in the optical business was instructing a salesman in the technique of edging a PAIR and HONEST price out of a customer:

He said, "After you have fitted glasses to a customer and the customer says, 'Where is the charge?' you say, 'the charge is ten dollars.' Then you pause and watch for the flinch. If the customer doesn't flinch, you say, 'That's for the frames; the lenses will be another ten dollars. Then you pause again—"

**HOME OWNERS FORUM**

By ABNER GORDON

IN PAINTING concrete floors brush each coat out carefully to thin, even film. Under portion of thick paint films may remain soft for considerable time after outer portion has dried to touch. If walked on while soft, such a film will break, spoiling appearance of floor.

Apply three coats and allow at least four days drying time between each. Excessively thick paint or insufficient drying time are two common causes of sticky floor paint. After priming coat is dry, fill all cracks and other defects with putty composed of equal weights of dry whiting and paste white lead-ground to proper consistency in raw linseed oil. Press putty in well and smooth over with flat implement.

For priming coat apply paint composed of 3 parts by volume soft paste white lead, 3 parts raw linseed oil, 2 parts floor varnish, 1 part turpentine. Add 1 pt. drier to paint mixed from 100 lb. soft paste white lead.

If floor is to be finished with wax or floor varnish, follow with body and finish coats of 5 parts soft paste white lead, 1 part raw linseed oil, 4 parts turpentine. Add ½ pt. drier to paint mixed from 100 lb. soft paste white lead.

For enamel finish, substitute high grade floor enamel for finish coat.

Q.—How can tarnish and corrosion be removed from brass and copper? A.—By washing thoroughly with a saturated solution of common salt in plain vinegar. Following treatment, rinse metal with clear water.

but this time just slightly—and again you watch for the flinch. If the customer doesn't flinch, you say, 'Each.'"

**How About Gooseberries?**

By Frances Lee Barion

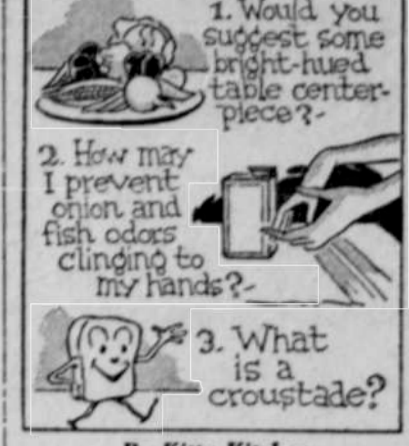
HOW about having a gooseberry treat or two now that their short season is here? Grandmother's year would have been spoiled without a gooseberry pie, and even though she may have seemed a bit old-fashioned to us, you may be sure that a gooseberry pie is just as up-to-date today as it was in the gay nineties. Try this recipe for a surprise dessert:

**Delicious Gooseberry Pie**

4 cups prepared gooseberries; 2 tablespoons quick-cooking tapioca; 1½ cups sugar; ¼ teaspoon salt; 1 teaspoon grated orange rind; 2 tablespoons melted butter; 1 recipe pie crust.

Remove stem and blossom ends from gooseberries, wash thoroughly, and cut in halves. Add tapioca, sugar, salt, orange rind, and butter, and let stand 15 minutes. Line a 9-inch pie plate with ½ of pastry rolled ¼ inch thick. Fill with gooseberry mixture. Moisten edge of pastry with cold water and adjust top crust, cutting several slits to permit escape of steam. Bake in hot oven (450° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until filling is cooked.

**Dear Miss KITCHEN...**



By Kitty Kitchen

1. A vegetable centerpiece is novel—and colorful! Heap dish high with tomatoes, artichokes, green onions and a Savoy cabbage. There are dozens of other combinations.

2. Oil your hands with a little cooking oil before handling fish, onions, or anything with a clinging odor.

3. Croustades (pronounced krostad) are bread "patty shells". Cut crusts from loaf of day-old sandwich bread, then hollow out each slice leaving a shallow nest. Brush with melted butter. Bake about 19 minutes at 400° in your modern gas range oven, and the croustades are ready for any creamed food.

**For Father's Day**



By BETTY BARCLAY

Father's Day is not as old a holiday as Mother's Day, but it is rapidly increasing in popularity. Think of Dad on June 16, and cater to the "inner man" as you catered to Mother on May 12. The recipes featured below will help in planning a menu that will please Dads anywhere.

overheat orange juice. Pour into serving dishes over:

Segments from 3 or 4 oranges  
Set in cool place to stiffen. Serve with:

Whipped cream and  
Maraschino cherries for  
garnish.

Variation: When slightly jellied, add:

2 egg whites, stiffly beaten

**Father's Day Punch**

4 cups freshly made, chilled decaffeinated coffee

1½ pints ice cream

Grated nutmeg

Pour the decaffeinated coffee over a pint of ice cream in a punch bowl or big mixing bowl, and blend lightly with an egg beater until the ice cream is partly melted. Add additional ice cream in spoonfuls to the punch. Sprinkle with grated nutmeg. Vanilla, coffee, or chocolate ice cream combines well with the coffee flavor.

To make decaffeinated coffee by the percolator method, use 1½ heaping tablespoons ground decaffeinated coffee for each cup (½ pint) of water. Pour cold water into pot of percolator. Set percolator basket in pot and put coffee in it. Cover. Let percolate slowly and gently 10 to 15 minutes. (To obtain full strength of decaffeinated coffee, percolate 15 to 20 minutes). Pour coffee over cracked ice.

Decaffeinated coffee may be made by any other method, i.e., steeped, drip, or boiled, using the same proportions of coffee and water. Extra-strength coffee is necessary on account of the melting ice. Always use freshly made coffee. A decaffeinated brew ends the dilemma of coffee lovers who like to indulge in second or third cups without worrying over sleeping problems

**Hawaiian Chicken Dish**

Fricassee chicken in the usual way, adding a slice of onion, salt and pepper for flavoring and a cup of dried celery. When chicken is tender, remove from pan and strain broth. Discard onion but reserve celery for casserole. Place slices of broiled sugar-cured ham in the bottom of a large casserole, adding 3 well-drained Hawaiian pineapple gems and 2 canned artichoke hearts for each serving, the celery and chicken (which has been removed from the bone). Skim fat from broth and use broth in making fricassee sauce. Melt 2 tablespoons of butter and stir in 2 tablespoons of flour for each cup and a half of broth. Stir until smooth and slightly thickened. Pour over chicken in casserole. Prepare dumplings in the usual way. Add ground cooked chicken livers or calves liver. Drop on top of casserole mixture. Cover and place in a moderately hot oven (400° F.) for 15 minutes or until dumplings are done. Before serving sprinkle with freshly grated coconut which has been toasted. Serve with boiled rice.

Yield: A stewing chicken weighing 4½ pounds (dressed weight) will serve six.

**Orange Marshmallow Pudding**

(Serves 6-8)  
3 cups orange juice, strained  
1 pound (about 60) marshmallows, quartered  
Heat in top of double boiler until marshmallows are melted. Do not



In the artist's sketch, car No. 2 has overtaken car No. 1 but the driver of car No. 2 is warned by the white barrier stripe that it is not safe to pass No. 1 without danger of colliding with car No. 3, which, for purposes of illustration may barely be discerned approaching over the crest of the hill.

**Fishing Is More Of A Pleasure Now The Car Makes Up As a Bed**



This season the fish are biting well in many of the streams in this section of Oregon. In the past, when a fisherman desired to spend an outing along a stream away from the haunts of man, he had to take along, not only his fishing tackle and enough grub to last for his trip, he had to bring along his bed, blankets, tent, etc.

Then there was the matter of selecting a camp site—not a small matter in itself. Now he just pulls his Nash to one side of the road, grabs his fish pole and starts for the stream. If he wants to stay there all night he probably has his bed already

made up in the rear of the car. Even though the bed is not ready, only of moment of his time will be required to get it ready, hardly more than it takes friend wife to make up the bed at home.

The rear compartments of all Nash sedans may be converted into six-foot double beds in less than five minutes. No alteration of the interior of the car is necessary to use the bed and it may be left up and used by the tourist's companion as the car rolls smoothly along the route.

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