

Refuse Pear Shipments

No pear stock from Oregon or any other state will be accepted for shipment into Spokane county, Washington state department of agriculture officials have notified the Oregon state department of agriculture. Spokane county is under quarantine for pear psylla.

SPECIAL MUSIC TO BE FEATURED

Next Sunday evening a special Endeavor meeting will be held at the Church of Christ, Miss Anna May Long will be leader. The subject will be a Flag Day Discussion, "A Challenge To American Youth." Special songs and music will be a part of the program.

TWO SOFTBALL GAMES TONIGHT

Two games are coming up tonight, Friday, June 14. The first West Slope will take on the Oscar Butler team. The second game, which promises to be a thriller, is between Thrifty Market and the Colored Mechanics.

And can those gentlemen hustle that pill around.

BREAKS HER HIP IN BAD FALL

Mrs. Harry Alexander had the very great misfortune to fall Friday and break her hip. She was taken to Portland Sanatorium where a very delicate operation was performed to unite the two bone ends. At present she is reported as doing very well and hopes to return home in a fortnight.

TRIES OUT SERVICE EXTENSION

Oregon Motor stages have decided to extend the Farmington road bus service as far west as Chapman's Corners, or to the junction of Farmington road and Wheeler Avenue and follow the Avenue to Aloha.

This extension of the service will be for a period of 60 days as a trial to see if it will compensate the company enough to establish permanent operations along that route.

KILLS GOPHERS IN DEMONSTRATION

Hillsboro — Twenty-one kills out of 22 treatments was the score made in poisoning gophers in a rodent control demonstration put on in the Gaston community by Roy Fugate of the biological survey, and Palmer Torvend, assistant county agent. The poison used was powdered schrychaine on clover and alfalfa leaves.

THIRD CHAPTER WILL BE SHOWN

The third chapter of the story in drama of Mary Magdalene will be given next Sunday evening. Magdalene, who is possessed with seven devils gets her first sight of The Master.

In addition to this beautiful drama, the song, "O Soul Without a Savior" will be pantimed. There will also be special music. Mr. Coulter will speak on the subject, "Entering The Kingdom Of God."

SINGS PRAISES OF CRIMSON CLOVER

Oregon City—The use of crimson clover as a pasture crop on uplands has developed to a point where it seems possible to grow almost as much forage per acre on these as is obtained on irrigated land with ladino clover, reports J. J. Inskeep, Clackamas county agricultural agent.

A seeding of crimson clover and ryegrass as a pasture crop on the Tiddeldewink Jersey farm near here was so successful that a herd of cows used only four tons of purchased hay last winter, compared with the usual requirement of 40 or 50 tons. The clover and ryegrass were seeded two years ago in May. Both reseeded themselves last summer resulting in a better volunteer crop than the original. This volunteer seeding has been pastured since last October with cows on pasture every day during the winter when weather permitted.

Clackamas county farmers expect to harvest about 2,000 acres of crimson clover seed this year, says Inskeep.

Feasting and Frolicking Feature the Fourth

By BETTY BARCLAY

Picnics, parties, parades, baseball or a happy day at home—no matter what you plan for the Fourth, you will want some pleasing surprises for this holiday's meals. Here they are:

Cold Salmon with Cucumber Sauce
1 box (16 oz.) quick-frozen salmon steak, cooked
1½ cups finely chopped cucumber
1 teaspoon salt
½ teaspoon pepper
1 teaspoon scraped onion
1½ to 2 tablespoons vinegar

To cook quick-frozen salmon, place salmon (frozen or thawed) in saucepan; add 1 cup water, ½ cup sliced celery, ½ cup sliced onions, ¼ cup sliced carrots, 1 sprig parsley, 1 teaspoon salt, 4 peppercorns, 2 whole cloves, and 3 thick slices of lemon. Cover and cook gently about 20 minutes, or until salmon is done; cool in liquor. When cold, remove and chill. Serve with Cucumber Sauce. Serves 4.

Cucumber Sauce: Drain cucumber; add remaining ingredients and mix lightly. Chill. Makes about 1½ cups sauce.

You can serve fresh fish treats all the year round, no matter how far you live from the sea, if you use quick-frozen foods. All the troublesome tasks of cleaning were done before quick-freezing sealed in their full, fresh flavor with sub-Arctic cold. Quick-frozen fruits and vegetables, too, are all ready to serve or cook just as they come from the cartons—a special blessing to housewives when the mercury goes up.

Pineapple Gem Doughnuts
¾ cups sifted all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
1 cup sugar
2 eggs, well beaten
2 tablespoons melted shortening
1 cup milk
1—1 pound 14 ounce can Hawaiian pineapple gems

Sift dry ingredients. Gradually add sugar to eggs, beat until light, add shortening. Add sifted dry ingredients alternately with the milk. Add more flour if necessary to make dough stiff enough to handle. Roll out on floured board to about ¼ inch thickness. Cut in rounds with a 2½ inch cutter. Place a well-drained gem in the center of each round and roll dough around it. Fry in deep fat at 360° F. (or hot enough to brown a cube of bread in 60 seconds), until golden brown. Do not fry too rapidly or doughnuts will not be done in the center. Drain on absorbent paper and roll in sugar. These are good either hot or cold, but are best served the day cooked.

Yield: About 42 doughnuts.

Magic Fresh Fruit Ice Cream
(Automatic Refrigerator Method)
¾ cup sweetened condensed milk
¾ cup water; 1 cup fruit
¼ cup powdered sugar
1 cup whipping cream

Mix sweetened condensed milk and water. Add fruit, sweetened with sugar. (The average fruit requires about ¼ cup sugar.) Chill Whip cream to custard-like consistency. Fold into chilled mixture. Freeze in freezing unit of refrigerator until half frozen. Scrape from freezing tray. Beat until smooth but not melted. Replace in freezing unit until frozen. Serves 6.

*Use one of these fruits:
1 cup crushed fresh peaches
1 cup crushed strawberries
1 cup fresh or canned crushed pineapple
1 cup diced bananas, mashed with a silver fork

Note: For Orange Ice Cream substitute ½ cup orange juice for water and ½ teaspoon grated orange rind for the fruit and omit the sugar.

Patriots' Coffee Cocktails
1 cup decaffeinated coffee, drip or regular grind
4 cups water
4 heaping tablespoons whipped cream or ice cream
Cracked ice
Make the coffee by any desired method. If percolated, "perk" slowly and gently about 18 minutes. Pour over cracked ice to cool. Put coffee and cream in cocktail shaker and shake well. Serve well chilled, in tall glasses. Serves 4. Remember when you make decaffeinated coffee by the pot or percolator method that a little extra brewing time is needed to bring out the full rich flavor.

These coffee cocktails costar happily with any assortment of cake or cookies. Everyone can enjoy extra helpings even late in the evening without worrying about sleeping problems.

Ripe Red Raspberry and Strawberry Jelly
(Makes about 11 medium glasses)
4 cups juice
7½ cups sugar
1 bottle fruit pectin

To prepare juice, crush thoroughly or grind about 1½ quarts each fully ripe raspberries and strawberries. Combine fruits; place in jelly cloth or bag and squeeze out juice.

Measure sugar and juice into large saucepan and mix.

Bring to a full rolling boil over hottest fire and boil hard 2 minutes, stirring constantly. Then add bottled fruit pectin, bring again to a full rolling boil, and boil hard ½ minute.

Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

Treats Out Of Trifles

By Frances Lee Barton

IT'S easy to make a mountain out of a mole hill if you are pessimistic by nature. It's just as easy to make a treat out of a trifle—even though you assure your friends that "you never were a good cook." Follow this simple recipe carefully and you'll prepare something surprisingly delicious. Call it a "Gelatin Trifle" if you wish. Your guests will assure you it is a "Treat."



Gelatin Trifle

1 package lemon-flavored gelatin; 1 package strawberry-flavored gelatin; 2 pints hot water; 1 cup diced canned pineapple; 12 marshmallows, finely cut; lady fingers or strips of cake; canned pineapple fingers; 1 cup cream, whipped.

Dissolve each package of gelatin in 1 pint of hot water. Turn into shallow pans. Chill until firm. Cut in cubes. Combine lemon-flavored gelatin cubes and pineapple. Combine strawberry-flavored gelatin cubes and marshmallows. Line large serving dish alternately with lady fingers and pineapple fingers. Place layer of lemon gelatin mixture in serving dish, then layer of strawberry gelatin mixture; repeat, finishing with layer of strawberry gelatin mixture. Top with whipped cream. Garnish with gelatin cubes, if desired. Serves 10 to 12.

There are substitutes for almost everything excepting work and sleep.

LOCAL NEWS

A birthday party was given Saturday evening at the home of Mr. and Mrs. H. A. Neilson at Aloha honoring F. H. Schoene. Court whist was played and the high score for women went to Mrs. A. E. Hanson while Doy Gray got the men's prize.

Mr. and Mrs. Valentine of Portland, who have been visiting a son in California, stopped on their way home to visit a brother, H. J. Valentine here.

To celebrate her birthday Saturday Virginia Bishop, along with Jack See, Bud Wright, and Dorris West went to Salem to see the ball game. Virginia's father, Biddle Bishop, is manager of the Salem team.

Mr. and Mrs. Adolph LaFond will leave Monday for Montana and Minnesota for a two-month vacation.

A reception was given in honor of Miss Alice Watts Wednesday evening. Miss Watts is a missionary lately returned from China and is the daughter of Mr. and Mrs. Henry Watts who live on Watson street. The guests met at the Nazarene church and the refreshments were served at the Congregational church.

Mr. and Mrs. J. L. McKeel were week end visitors at Cottage Grove.

Jay Gibson, Jr., is spending his vacation working in the bank at Oraigmont, Idaho.

Miss Mildred Twohy and David Mason, son of Dr. and Mrs.

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C. E. Mason, were graduated at Reed college Sunday.

The Fred Twohys are entertaining one of his sisters from Washington, D. C.

Gene Brown is home from the University at Eugene.

A. W. Rowe of Portland has just opened a new shoe repair shop in the newly constructed addition to the Noyes Building across Watson street from the telephone office.

Mr. and Mrs. W. M. Brown have returned to their home a mile south of town. Mr. Brown has been working in camp.

Mr. and Mrs. Frank Noyes spent the week end at their ranch at Hebo.

Mrs. H. Miller was in Oregon City on business Monday.

Mr. and Mrs. Jay Gibson attended the graduating exercises at Washington State College at Pullman last week. They report exceeding torrid weather encountered on the way home Monday, and especially the sort dished out at Walla Walla.

W. E. Pegg attended that Portland meeting of the Oregon State Funeral Directors Monday. They drove to Bonneville in the afternoon and had supper at Slimmons' at Multnomah Falls. With his characteristic humor he reported, "We got almost as good a meal there for a dollar as Hagel and Albert will sell you at The Greyhound for 35 cents."

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FOR SALE—A 2-wheel trailer reasonable, for cash. A. J. Switzer, Allen Ave. adv. p28

FOR RENT—2 or 3 room apartment. Phone 9415 or inquire at The Review office.

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FOR SALE—Good 1250-lb. horse works single or double. Also harness, plow, patent stanchions. O. R. Lang, Cornelius Pass road, R. 13, Portland at Old Folkenberg schoolhouse. p-29

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CHERRIES — Will be received at Walnut Plant, Huber, for brining by Kelley, Farquhar & Co. See J. H. Jack for prices, boxes, etc. adv. c-21

FOR SALE—Canning strawberries, 2½ cents per pound on the vines, Den Yoshida's ranch, R. 1, Beaverton (on the Hart road). adv. p-29

CARPENTER WORK
If it's new building, Alterations or repairing "LET FRANK DO IT!" F. Lyon, R. 1, Bx 335 Beaverton

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