

**Bethany-Cedar Mill**

By Esther Sandstrom

Miss Shirley Spies is visiting friends in Seattle Wash. Miss Lorena Stoffer is attending summer school at Gearhart, Ore. Mr. and Mrs. Charles Kyller and family have moved to their new home at West Union. Mrs. Freda Hogan has returned home after being employed at the Adolph Eggers' home. Mr. and Mrs. Norman Stratton, Mr. and Mrs. Orvall Brown, Miss Virginia Kreps, all of Portland, Miss Mildred Moore of Medford, Ore. and Mrs. Jennie Sandstrom and Esther went to Silver Creek Falls, Sun. Mr. and Mrs. Arthur Gould and Mr. and Mrs. Fred Helben, Larry and Freddie of Lense had

an evening picnic at Dodge Park near Gresham Thursday evening. Mrs. Arthur Gould spent the day at her sister's Mrs. A. E. Wilson of Beaverton, Tuesday. Mrs. Freda Hogan is employed at the Dave Rich home at Farmington. Ralph Pierin visited at the home of his sister Mrs. Edwin Loshl a few days last week. Mr. and Mrs. Rudolph Loshl and family of Laurel were dinner guests at the home of Mr. and Mrs. Arthur Gould Sunday. Other guests at the Gould home the past week were Mr. and Mrs. A. E. Wilson and son of Beaverton, Miss Betty Hogan and Mrs. Susan Loshl, Mr. and Mrs. Frank Hofer, and Judy and Geraldine of Helvetia. Joint hosts for the Bethany Baptist Ladies Missionary Guild and Ladies Aid were Miss Adele

**Winner of 150 Jelly Prizes Gives Champion Recipes**

**END-TO-END.** Mrs. F. B. Tillou's 150 prize ribbons for homemade jellies would stretch about 75 feet—practically fifteen times the champion's own height! More than 20 of those ribbons—11 firsts among them—were received at state and county fairs last year. Don't think for a minute, however, that this prize-winner does nothing but enter jellies at the fairs. Mr. Tillou and nine delightful Tillou children, ranging in age from six to eighteen, require plenty of sweet spreads for their own use. Last year mother made them more than 600 glasses of jellies and jams, and canned quarts and quarts of extra juice for winter jelly-making. Most of the fruit was picked at its ripest, most delicious moment, in the garden of the Tillou's big farm house near Oxford, N. J.



Mrs. F. B. Tillou, Jr., of Oxford, New Jersey, is champion jellymaker of the state. No wonder the neighbors go straight to her when they need recipes for sweet spreads!

Mrs. Tillou, a charming person to know, readily parted with the secret of her jelly-making success. It's all in the recipe, she says—for she uses none but the short-boil kind. There's not a moment to waste in her busy days, so she can't afford failures. Naturally, then, she follows the new-fashioned, foolproof directions. Their 30-second boil for jelly, just slightly more for jam, means half-again more glasses. And the extra-delicious flavor of the finished spreads is exactly like the fresh, ripe fruit itself.

No wonder Mrs. Tillou calls jelly-making a hobby—rather than a chore. Once you've tried this prize-winning recipe of hers for raspberry-currant jelly, you'll feel just like a champion yourself!

**Mrs. Tillou's Prize Raspberry-Currant Jelly**  
(Makes about 11 medium glasses)  
4 1/2 cups juice  
7 cups sugar  
1/2 bottle fruit pectin  
To prepare juice, crush thorough-

ly about 1 1/2 pounds fully ripe currants. Add 1/4 cup water. Bring to a boil and simmer, covered, for 10 minutes. Crush thoroughly 1 1/2 quarts fully ripe raspberries. Combine fruits. Place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly Paraffin hot jelly at once

**Mrs. Tillou's Prize Orange Jelly**  
(Makes about 7 medium glasses)  
2 1/2 cups juice  
4 1/2 cups sugar  
1/2 bottle fruit pectin  
To prepare juice, squeeze and strain juice from 6 medium oranges and 4 medium lemons. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly Paraffin hot jelly at once

**Everybody Votes for Homemade Jelly**



By BETTY BARCLAY

**Party dissension in the family?** Try a cooking caucus! Homemade raspberry jelly brings purrs even from the fiercest of political lions. Republicans and Democrats alike unite in songs of praise for a jam of spicy garden plums. Yes, sweeter than a campaign promise—and far more reliable— are the fresh fruit spreads of this election year. With modern, foolproof directions it's much easier to make jelly than it is to decide how to vote. The job's all done fifteen minutes after preparing fruit. You get half-again more glasses the new way. And the flavor of these particular spreads is enough to sweeten even the temper of a losing candidate:

**RIPE RED RASPBERRY JELLY**  
(Makes about 11 medium glasses)  
4 cups juice  
7 1/2 cups sugar  
1 bottle fruit pectin  
To prepare juice, crush thoroughly or grind about 3 quarts fully ripe raspberries. Place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin,

stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

**RIPE PLUM JAM**  
4 cups prepared fruit  
5 cups sugar  
1 box powdered fruit pectin  
To prepare fruit, pit (do not peel) about 2 1/2 pounds fully ripe plums. Cut in small pieces and crush; add 1/4 cup water, bring to a boil, and simmer, covered, 5 minutes. Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary. Place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, 1/4 teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 9 glasses (6 fluid ounces each).

**Civil Service Exams.**

The United States Civil Service Commission has announced open competitive examinations for the positions listed below. Applications must be on file not later than August 8 if received from states west of Colorado. The salaries given are in each case subject to a deduction of 3 1/2 percent.

Engineering draftsman, (aeronautical) \$1800 a year; chief, \$2600 a year; principal, \$2300 a year; senior, \$2000 a year; assistant, \$1620 a year. Applicants must have had certain high school study; and, except for the substitution of study in aeronautical engineering, must have had elementary drafting training or experience, and aeronautical drafting experience. They must not have passed their fifty-fifth birthday.

Engineer, \$3800 a year; sen-

ior, \$4600 a year; associate, \$3200 a year; assistant, \$2600 a year, various optional branches. Applicants must have had study in an engineering course in a recognized college, and professional engineering experience. They must not have passed their fifty-fifth birthday.

Senior inspector, bott construction, (wood hulls), \$2000 a year; Navy Department. Except for the substitution of college study in naval architecture, or apprenticeship as ship-fitter or boatbuilder, applicants must have had experience in the inspection or testing of wood hull construction work. They must not have passed their fifty-third birthday.

Senior artistic lithographer, \$2000 a year; artistic lithographer, \$1800 a year; assistant artistic lithographer, \$1620 a year; junior artistic lithographer, \$1440 a year; negative cutter, \$1800 a year; junior copper plate map engraver, \$1440 a year. Appropriate experience is necessary for these positions. Applicants must have passed their twen-

tieth birthday but not their fifty-third.

Apprentice copper plate engraver, \$1260 a year. Apprentice artistic lithographer, \$1260 a year. Applicants must have had six months of appropriate experience, which may include apprenticeship. They must have reached their sixteenth, but not passed their twenty-first birthday.

Psychophysicologist, \$3800 a yr. principal, \$5600 a year; senior, \$4600 a year. Associate, \$3200 a year. Assistant, \$2600 a year; National Institute of Health Public Health Service. Applicants must have completed certain college study, and must have had appropriate research or teaching experience, or graduate study. They must not have passed their fifty-third birthday.

Full information may be obtained at any first or second class post office, or from the United States Civil Service Commission.

The commission also announces an open competitive exam-

ination for the position of instrument maker, to fill existing and future vacancies at the Puget Sound Navy Yard, Bremerton Washington. Applications must be received by the Recorder, Labor Board, Puget Sound Navy Yard, Bremerton, Washington, not later than August 5, 1940.

**ARE WE ANY WISER THAN THEY WERE?**

There is plenty of criticism of the European democracies for what some consider their astonishing failure to recognize in time the fast growing military power of the dictator nations, and to prepare for it. Informed quarters are now asking if we are any wiser. We have the same chance to prepare that England and France had a few years ago. Will we do it, or will we permit red tape and politics to interfere and make our defense program ineffective?

**OUR AMERICAN WAY**

"It will cost you two millions to adopt those 1500 refugee children". And to this the woman of wealth gave—"Well, what of it? Haven't I the two millions?" She wanted to devote it to the rescue of those waifs from stricken Europe. Waifs some of whom will never know their family name nor the city or country of their birth. Again, do you remember how some years back, the Chinese paid us a large sum to cover the damages we suffered in the Boxer uprising over there? And what?

We put the money out at interest. The income is still being used to bring over and educate promising Chinese youth in our colleges. These are the leaders in their republic now shaping up. No wonder the Chinese call us their friends. Here it began. It is the American spirit, and it traces back to a little town in Galilee in the despised land of the Jews. Listen to their young Carpenter—"The Spirit of the Lord is upon me, because He hath appointed me to preach the Gospel to the poor. He hath sent me to heal the broken hearted, to preach deliverance to the captives, and recovering of sight to the blind and to set at liberty them that are bruised."

After his three years of public life, He bowed his holy head to suffer for our sins—"The Just for the unjust, that He might bring us to God." He was crucified, dead and buried. The third day He arose from the dead, ascended into Heaven, and poured out His spirit on all who have Him as Saviour and Lord. Of such he says—"YE ARE THE SALT OF THE EARTH" . . . "YE ARE THE LIGHT OF THE WORLD" . . . "LET YOUR LIGHT SO SHINE BEFORE MEN THAT THEY MAY SEE YOUR GOOD WORKS AND GLORIFY YOUR FATHER WHO IS IN HEAVEN" He knows His own. Are you merely copying Christ in all your good works? Remember—"Not by works of righteousness that we have done, but according to His mercy He saves us."—BIBLE. Only when your heart lays hold on Jesus Christ as Saviour and Lord is the big question settled. That done, get in and search your bible to learn how to love, trust and obey Him. Yes, it's BIBLE—BIBLE—BIBLE and PRAYER—PRAYER—PRAYER and GROW—GROW—GROW. And you have the peace that passeth understanding for time and Eternity.

**Dean Taylor.**  
Beaverton, Ore. Paid Ad.

**Estate of Alfred William Muchow**  
**NOTICE TO CREDITORS**  
In the County Court of the State of Oregon for The County of Washington, ss  
Notice is hereby given, that the undersigned, J. L. Gray, has been appointed administratrix of the estate of Alfred William Muchow deceased, by the above entitled Court. All persons having claims against said estate are hereby notified to present the same, duly verified, as by law required, to the undersigned at the office of E. J. McAlear, at Hillsboro, Oregon, within six months from the date hereof.  
Dated and first published, June 21, 1940. Date of last publication, July 13, 1940.  
J. L. Gray administratrix for the estate of Alfred William Muchow, deceased. E. J. McAlear, attorney for said estate. pd. ad.

**That Luscious Lima Bean**



By BETTY BARCLAY

We force ourselves to eat many foods because we are told they contain some vitamin or mineral we need. So far as Lima beans are concerned, we eat them because we like them—a mighty good reason for eating any food. Check the orders in your favorite restaurant when Limas are listed with the vegetables, and see how consistently they are ordered. Yet that luscious Lima bean is far more than an enjoyable food. It tops the list of alkaline-reaction foods that are needed to offset acidity. It contains more calcium than lean beef or eggs; more phosphorus than milk or lean beef; more sulphur than milk or potatoes; and more iron than any of these other foods. It's an excellent source of those minerals so necessary to perfect health. Now that cooked dried Limas are available anywhere in cans and hot nutritious dishes are particularly desirable to protect the body from cold, the following recipes for Baked Limas with Marshmallows (see illustration) and Lima Chowder, are presented to you as tasty treats for nineteen forty:

**Baked Limas with Marshmallows**  
3 cups cooked dried Limas  
1/2 teaspoon salt  
1 1/2 tablespoons butter

3 tablespoons brown sugar  
1/4 cup hot water  
3 strips bacon  
3 to 6 marshmallows  
Put Limas in a buttered casserole dish, adding water and stirring in salt, butter and brown sugar. Bake in moderate oven (350° F.) for about 20 minutes (until thoroughly heated). Then place bacon strips over top, dot with marshmallows and place under broiler flame until toasted a golden brown.

**Lima Chowder**  
2 cups cooked Limas  
2 cups diced potatoes  
2 slices fat salt pork  
1 small onion, sliced  
1 cup boiling water  
4 tablespoons butter  
4 tablespoons flour  
3 cups hot milk  
1 teaspoon salt  
1/2 teaspoon pepper  
Cut salt pork into dice. Place in a saucepan and cook 5 minutes; add onion and cook until just turning yellow, then add potatoes and boiling water. Cook until potatoes are tender, then add Limas. Melt butter, add flour, stir until smooth, then add hot milk, cook, stirring constantly, until slightly thickened. Pour Lima mixture and seasonings.

**Little Girl Goes On a Jellymaking Spree**

By Alice Blake



1) Little sister always picks the fruit for mother's jelly. She's a real help as a berry-washer and juice-maker, too.

2) Then one day she decides to try her hand at measuring sugar. Ever so carefully, now . . . Accuracy does it.

3) Well, why not finish the job . . . Little sister has an adventuresome spirit—and short-boil recipes are foolproof, anyway.



4) The smile tells the story of perfect jelly. Mom won't burn her fat little fingers.

5) Tried and pronounced perfect. Mom just can't resist the girl who makes delicious treats.