

THE BEAVERTON REVIEW

YOUR OWN LOCAL PAPER
Telephone 9415

Entered as second-class matter on December 2, 1922, at the postoffice at Beaverton, Oregon, under the act of March 8, 1879

ISSUED FRIDAY OF EACH WEEK AT BEAVERTON, OREGON

J. H. HULETT Owner

Subscription Rates
One year (in advance) \$1.00
Six months (in advance)50
One year (in other states) 1.50
Extra postage for outside the U. S.

AMERICANISM
"Americanism is unflinching love of country; loyalty to its institutions and ideals; eagerness to defend it against all enemies; undivided allegiance to the flag; and a desire to secure the blessings of liberty to ourselves and our posterity."

Most Editors Are That Way
Congressman Joseph W. Martin, Jr., of Massachusetts, has consented to continue as Chairman of the Republican National Committee. Wendell Willkie and the Republican big-boys in Congress have agreed to provide Martin with an active manager who will receive a salary of not more than \$15,000 a year. John M. Hamilton was paid \$25,000 a year for 4 years, and no one thought he was worth it. Martin will serve as party Chief. He is an editor which explains his willingness to work and worry without pay.

PRESIDENT AND KING
When President Roosevelt welcomed the new British Ambassador out at sea the American public was told that this was very unusual, and that a precedent had been smashed. The writer of this item expressed approval of the incident. King George VI has gone Mr. Roosevelt "one better" in going half way across England

to welcome American Ambassador Winant to Great Britain.

Most of the Kings of the old World have lost their jobs. King George V was the first real human-king of our times, and his conduct in the World War caused him to become beloved throughout the world. His son, George VI, is a chip off the old block, and he is showing just exactly what a King is good for. Incidentally, we must not forget to award a bouquet to the young woman of Baltimore who removed Edward from the throne and anchored him in the Bahama Islands.

GERMINATION DATE ON SEEDS IS IMPORTANT

Because some kinds of field and vegetable seeds do not retain their germinating power for an indefinite period after harvest, buyers should recognize that the year of germination shown on the seed label or tag is important. This is the tip given by Frank McKennon, chief of the plant division of the state department of agriculture. Under Oregon seed laws, seeds offered for sale here must be labeled with, among other things, the percentage of germination together with the year when the seed was tested.

The average duration of germination power in years in vegetable and field seeds is as follows:

Vegetable seeds — Asparagus, dwarf beans, pole beans, carrots, celery, collards, sweet corn, mustard, peas, spinach and tomato, three years. Parsley, turnip, okra and salsify, one year. Onion, pepper, leek, two years. Garden beet, mangel beet, brussels sprouts, cabbage, cauliflower, eggplant, kale, pumpkin, radish, squash and turnip, four years. Cucumber, endive, muskmelon, watermelon, five years. Lettuce, six years.

Field seeds — Alfalfa, six to eight years. Kentucky and Canada bluegrass, three to 4 years. Brome grass, five. Alsike clover, white clover, crimson clover, meadow fescue, cowpea, perenn-

nial rye grass and Italian rye grass, two years. Vetch, three years. Rape and redtop, six. Timothy and red clover, five to six. Orchard grass, two to three.

CHURCH ANNOUNCEMENTS

SEVENTH DAY ADVENTIST
The Huber-Aloha Seventh Day Adventist meets every Saturday morning at 9:45 at the Huber Commercial hall. Sabbath school meets at 9:45, church service at 11:00.
Leader, T. G. Edgington.
Superintendent, Mrs. F. E. Tuttle.

NAZARENE CHURCH
W. P. Keebaugh, Pastor.
Sunday school at 9:45.
11:00 Easter sermon and music by the orchestra and special numbers in song.
Young People's Meeting, 6:45 p.m.
7:30 Easter program presented by the Young People's Society. You will enjoy this evening of orchestra music and singing.
There will be a Good Friday Service at the church at 7:45 on the night of April 11th. All are welcome to attend.

Bethel Congregational Church
Willard B. Hall, Minister.
9:45 A. M. Church School. E. G. Webb, Superintendent.
11:00 A. M. Morning Worship. The subject of the sermon will be: "Immortal Life." The choir will present special Easter music.
8:00 p.m. The young people of the church present an Easter

play, "The Alabaster Box." It tells the story of the first Easter in the home of Mary, Martha and Lazarus.

THE METHODIST CHURCH
Rev. Mark Chamberlain, Pastor.
9:45 a. m., Sunday School Chas. H. Roseman, Superintendent.
Special Easter worship service and program for the Church School at 10:30.
Morning worship—11:00 a.m. Theme "Life Eternal." Special Easter music.
No young people's service this Sunday evening because of Easter play at Congregational church

CHURCH OF CHRIST
George W. Sprinker, Pastor
Special Easter services will be observed by the Church of Christ, beginning with a program by the Bible School in which the children will participate. The attendance goal for the school is 225. There will be a brief class session following the morning worship.

The morning worship and the Lord's Supper will follow the program. The Junior church will remain with the adults. The topic of the sermon will be "Great Question Answered by the Resurrection of Jesus." There will be special music by the choir under the direction of Mrs. Ruby Johnson.
Christian Endeavor 6:30 P. M. with a candle light service with special music and a special program. All young people are invited and are requested to enter and leave the service in silence.
Song service assisted by the orchestra at 7:20 P. M. followed

by the evening sermon. There will be special Easter music by the choir. The sermon topic will be "For Their Sakes." The Sacred ordinance of Christian baptism will be administered to those who have accepted Christ, immediately following the evening service.
Mid-week Bible study and prayer service, Wed., 8:00 p.m.

ST. CECELIA'S CHURCH
Rev. George O'Keefe, Pastor
Mass, 8:00 a.m. and 10:00 a.m.

BETHANY BAPTIST CHURCH
Rev. John C. Schwetzer, Minister
9:45 a. m.—Sunday school with classes for all ages. John Croenl, superintendent.
11:00 a. m.—Worship service. Choir directed by Carl Eggman.
7:45 p. m.—Evening service.

ALOHA COMMUNITY BAPTIST
Rev. B. Marcus Godwin, Pastor
Bible school 10:00; morning worship, 11; young people's meeting, 6:45; evening worship, 7:45; teacher training class and Christian Endeavor, 8:50 p.m. For high school and college age.

Glencullen United Presbyterian Church
10 a.m.—Bible School.
7:30 p.m.—Study of Matthew

"FOR TWENTY YEARS IVE found ADLERIKA satisfactory." (H.B. Mich.) When bloated with gas, annoyed by bad breath or sour stomach, due to delayed bowel action, try ADLERIKA for QUICK relief. Get it TODAY. Brown's Beaverton Pharmacy.

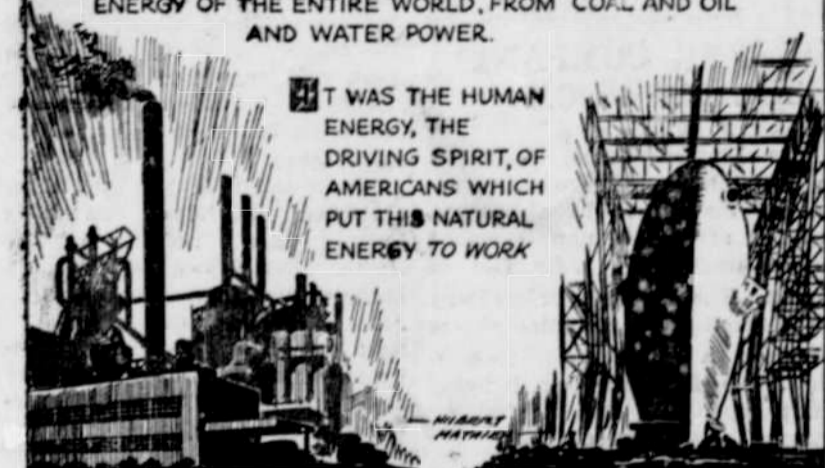
OUR DEMOCRACY — by Mat

ON THE JOB




IT WORK IN THE U.S. IS MORE THAN HALF THE UTILIZED ENERGY OF THE ENTIRE WORLD, FROM COAL AND OIL AND WATER POWER.

IT WAS THE HUMAN ENERGY, THE DRIVING SPIRIT, OF AMERICANS WHICH PUT THIS NATURAL ENERGY TO WORK



THE URGE FOR MORE AND BETTER WAYS OF MAKING THINGS HAS INCREASED INDUSTRY'S RESEARCH TECHNICIANS BY MORE THAN 400% IN 20 YEARS.



NATURAL ENERGY — HUMAN ENERGY — RESEARCH — SKILLED WORKERS — PATRIOTISM BACKGROUND OF NATIONAL DEFENSE.

AFTER THE EASTER PARADE



By BETTY BARCLAY

After the Easter parade comes what? Food! And plenty of it, at that. People get hungry even though their exercise is no more strenuous than airing Easter bonnets and colorful gowns. Here are some Easter recipes for those Easter appetites:

Magie Rhubarb Sherbet
3/4 cup (7 1/2 oz. can) sweetened condensed milk
2 tablespoons lemon juice
2 tablespoons melted butter
1 1/2 cup slightly sweetened stewed fresh rhubarb
2 egg whites
Mix sweetened condensed milk, lemon juice, melted butter and stewed rhubarb. Chill. Beat egg whites until stiff but not dry. 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.

Baked Ham Hawaiian
Bake ham according to manufacturer's directions, but finish it off the Hawaiian way by glazing it with a sirup made from canned unsweetened Hawaiian pineapple juice and honey, and serve it with a tangy pineapple juice—raisin sauce.

To prepare the glaze, combine three-quarters cup canned unsweetened Hawaiian pineapple juice, three-quarters cup strained honey, and one-half teaspoon dry mustard, bring to a boil and continue boiling until sirup is thick and falls from spoon in thick drops.

After the ham has been baked, remove from roaster to a clean shallow pan, skin and score. Spread with sirup. Return to a hot oven (450° to 475° F.) for 15 to 20 minutes or until surface of ham is golden brown. Place ham in warming oven while sauce is being prepared.

Pour drippings from pan in which ham was glazed into a saucepan. Skim fat off, if necessary. Add one tablespoon flour and stir until mixture is smooth. Add one cup canned unsweetened Hawaiian pineapple juice. Bring to a boil, add one cup seeded raisins and simmer for 10 minutes.

Baked Fish With Lemon
Rub lemon juice over fish to be baked, covering the inside as well as outside. Salt and stuff or not as desired. Put in well-greased pan, dot with butter and bake at moderate temperature until done (about 12 minutes to the pound). Serve garnished with parsley and lemon slices or quarters. These should be large enough, and plentiful enough to provide ample juice for flavor. Fish steaks may be baked in similar fashion. Rub both sides of steak with the lemon juice. Broiled or fried fish should be prepared by rubbing with lemon and served with lemon garnish.

Limas a la Francaise
2 cups cooked, dried Limas
2 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
1 egg, slightly beaten
Place milk, Limas, butter and seasonings in a saucepan. When hot, add egg diluted with milk. Stir until thick.

Peach Ice Cream Tarts
1 box quick-frozen sliced peaches, thawed
8 baked 3 1/2 inch tart shells
2 teaspoons lemon juice
1 tablespoon flour
3 egg whites
6 tablespoons sugar
1 pint vanilla ice cream
Drain peaches, reserving juice; arrange peaches in bottom of tart shells and sprinkle with lemon juice. Add peach juice slowly to flour, stirring until smooth. Cook

until thickened, stirring constantly. Cool and pour over peaches. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Cover peaches with hard ice cream. Pile meringue on top, being sure ice cream is well covered. Place under broiler 3 minutes, or until meringue is browned. Serve immediately.

All the fresh fruit treats of summer on a farm, as well as succulent vegetables and ocean resort specialties, are available all the year, wherever you live, if you use quick-frozen foods. Their fresh flavor and high vitamin content were sealed in by quick-freezing, to be released when you open the cartons in your own kitchen.

Coffee Cocktails
1 cup decaffeinated coffee, regular grind
4 cups water
4 heaping tablespoons whipped cream or ice cream
Cracked ice
Make the coffee by any desired method. Pour over cracked ice to cool. Put coffee and cream in cocktail shaker and shake well. Serve well chilled, in tall glasses. Serves 4.

You can serve these delicious cocktails generously because sleeping problems are non-existent if you use decaffeinated coffee. Remember that decaffeinated coffee, made by pot or percolator, calls for slightly longer brewing to bring out all the flavor.

Light hearted games are the most popular for spring parties. The most popular new diversion is Dig, an easy to learn game played with mystery picks and alphabet letters that comprise a gold mine. Winners get shares in mining stock and gold bricks.