

Household Dept.

VALUABLE HOUSEHOLD RECIPES AND SUGGESTIONS

Master Cake Recipe—(Note: All measurements are level and flour is sifted one before it is measured. One-half pint measuring cup is used.) Two eggs, one cup sugar, two cups flour, two teaspoons baking powder, one-half cup milk or water, one-third cup melted shortening, one teaspoon vanilla extract, one teaspoon lemon extract. Measure sifted flour and sift again with baking powder; beat eggs until very light, then gradually add the sugar, beating it in with the egg beater. When creamy add flour alternately with liquid, mixing until smooth. Add the flavoring and melted shortening, beating until the batter is smooth. This amount of batter makes two large layers or one medium-size loaf cake.

The following are a few more desserts which may be made from the Master Cake Recipe. Several were given last week.

Chocolate Layer Cake—Prepare the Master Recipe. Pour into two well greased layer cake pans and bake in a fairly hot oven (about 375° F.) for fifteen minutes. Cool before adding filling.

Chocolate Icing and Filling—2 squares unsweetened chocolate, one teaspoon butter, one and one-half cups powdered sugar, one-third cup of hot water, one teaspoon of vanilla. Melt chocolate and butter over hot water. When melted add sugar, then hot water gradually, beating until smooth. Then add flavoring. Let stand until thick enough to spread between layers and on top of cake.

Small Cream Cakes—Prepare the Master Recipe. Pour into shallow, well-greased muffin-pans, filling pans only half full. Bake in a moderate oven (360° F.) about 15 minutes. Cool, then cut half way thru the center. Place a spoonful of sweetened, flavored whipped cream in the opening. Sprinkle powdered sugar over the top or ice on top before you add the cream. A cooked French cream may replace the whipped cream. These cakes resemble French pastries.

Up-Side-Down Cake—Prepare only half of the Master Recipe. Take a deep layer cake pan and add three tablespoons of melted butter or butter substitute; over the butter spread a layer of brown sugar; over the sugar arrange sliced pineapple and, if you wish, add one-half cupful of chopped walnuts or almonds in between the pineapple slices. Pour the cake batter over the fruit and bake in a moderate oven (360° F.) about 25 minutes. When baked turn up-side-down at once into a serving plate. Serve plain or with whipped cream.

Apple Squares—Prepare the Master Recipe. Pour into a well-greased shallow oblong or square pan. Peel core, and slice cooking apples into very thin slices. Lay slices of apple in even rows, overlapping a little over top of cake. Sprinkle with cinnamon and sugar. Bake in a fairly hot oven (375° F.) for about fifteen minutes. Cut into squares and serve either hot or cold. If they are to be served cold do not cut into squares until the cake is cold.

There Are Many Possibilities in Good Biscuit Dough

Just why so many housewives fail to make a good biscuit seems strange, for this dough is one of the easiest

mixtures to make. Perhaps failure is due to inaccurate measurements and too slow an oven. This type of dough requires a hot oven. Too often the amount of ingredients is a matter of guess work rather than of measurement, and unless one is a skilled cook, the results of guess work are usually indifferent.

When sweet milk is used always remember that two level teaspoonfuls of baking powder are used to each cup of sifted flour. This never changes, no matter how many cups of flour you are using. There should be no taste of baking powder in the finished product. If there is, then your measurements have not been level or you are using a very poor quality of baking powder. When using sour or butter milk, then soda will be your leavening agent. In that case, remember that one-half teaspoon of soda is used to each cup of sour milk. Or you can use one-fourth teaspoon soda to neutralize the acidity of one cup of sour milk and one teaspoon of baking powder to each cup of flour.

Do not dissolve soda in the sour milk, as that process releases the gases too soon and the dough will be less light. Always sift the soda with the flour for biscuit doughs. Sour milk can be substituted for sweet milk in any recipe if these rules are followed.

Perhaps you have never stopped to consider the possibilities of the ordinary biscuit dough. This mixture is easily adaptable to variety.

It is quickly mixed and baked and has the advantage of being one of the most inexpensive mixtures to make. Many very palatable desserts can be prepared from this dough, besides several varieties of bread.

When the berry season begins come visions of old-fashioned short-cake, the kind that is made from biscuit dough, covered generously with crushed strawberries. These old-fashioned shortcakes may be made of any variety of fruits, fresh or cooked, but the strawberry is queen of them all.

However, you must bear in mind that biscuit mixtures, to be at their best, should be served while fresh, generally direct from the oven. And please remember that a heavy biscuit is usually due to inaccurate measurements and too slow an oven.

Master Recipe—Two cups of flour, one teaspoon salt, four teaspoons baking powder, two tablespoons shortening, three-fourths cup milk, or equal amounts of milk and water. Mix and sift dry ingredients; work in shortening with knife or finger tips. Gradually add the liquid, mixing it with a knife to a soft dough. Toss on a floured board, pat or roll lightly to one-half inch in thickness, cut with biscuit cutter, place in pan, brush over the top with either melted shortening or milk. Bake in a hot oven (425° F.) twelve to fifteen minutes.

Surprise Biscuits—Prepare the Master Recipe. Roll out about one-third inch thick and cut into 3-inch squares. Place a frankfurter sausage near the edge of each square, then fold over remaining dough and press firmly together. Place in a baking pan, brush over with melted butter or substitute and bake about 20 minutes in a hot oven (425° F.)

Butter Scotch Fruit Rolls—Prepare Master Recipe. Roll dough about one-fourth inch thick. Brush with melted shortening, sprinkle with sugar and cinnamon and cover with raisins. Grease pan generously with softened butter. Sprinkle brown sugar over butter so

there is a thin layer. Place rolls on sugar and bake in a moderate oven (375° F.) about 20 minutes. When baked turn up-side-down; the bottom will have a butter scotch icing.

Fruit Roly-Poly—Prepare the Master Recipe, reducing the shortening to 2 teaspoonsful. Roll one-half inch thick, cover with jam, or any cooked fruit, roll up like a jelly roll, pinching dough together where it joins and at the ends to keep in the fruit. Place on well-greased plate and steam one hour in a closely covered steamer over boiling water. Water must be kept continually boiling or pudding will be heavy.

Serve with a pudding sauce or with sugar and cream. Another Master Recipe and variations will appear in this department next week.

Every job well done makes the next one easier to do.

Men are changed only as you change their surroundings.

It's easy to follow a beaten path, but you usually find some one at the end of it.

You may not live longer in the country, but you can park longer.

REPORT OF CONDITION OF The Bank of Beaverton

At Beaverton, in the State of Oregon, at the close of business Sept. 28, 1925.

RESOURCES	
1. Loans and discounts, including rediscounts shown in Items 29 and 30, if any	\$379,567.93
2. Overdrafts secured and unsecured	32.27
4. Other bonds, warrants and securities, including foreign government, state, municipal, corporations, etc., including those shown in items 30 and 35, if any	108,715.79
5. Stock in Federal Reserve Bank	1,000.00
6. Banking house \$: furniture and fixtures, \$1,000.00	1,000.00
8. (a) Lawful reserve with federal reserve bank	25,975.29
8. (b) Cash on hand in vault and due from other banks, bankers and trust companies	22,348.96
11. Checks on banks outside city or town of reporting bank and other cash items	935.40
Total cash and due from banks, items 8, 9, 10 and 11.	\$49,262.65
Total	\$539,978.64
LIABILITIES	
16. Capital stock paid in	\$ 25,000.00
17. Surplus fund	10,000.00
18. (a) Undivided profits	\$14,243.41
(b) Less current expenses, interest and taxes paid	6,876.70
19. Reserved for taxes, interest and depreciation	487.43
20. Dividends unpaid	
22. United States Deposits, including postal savings and deposits of U. S. disbursing officers	867.97
DEMAND DEPOSITS, other than banks, subject to reserve:	
23. Individual deposits subject to check, including deposits due the State of Oregon, county, cities or other public funds	264,216.93
24. Demand certificates of deposit outstanding	867.82
25. Cashier's checks of this bank outstanding payable on demand	6,921.65
Total of demand deposits, other than bank deposits, subject to reserve, items 23, 24, 25, 26	\$272,046.40
TIME AND SAVINGS DEPOSITS, subject to reserve and payable on demand or subject to notice:	
27. Time certificates of deposit outstanding	103,346.48
28. Savings deposits, payable subject to notice	120,863.82
Total of time and savings deposits payable on demand or subject to notice, items 27 and 28.	\$224,210.10
Total	\$539,978.64

STATE OF OREGON, County of Washington, ss.
I, Doy Gray, cashier of the above named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.
Doy Gray, Cashier.
CORRECT—Attest:
6th day of October, 1925. J. W. Livermore, E. K. Dennis, Directors
W. E. Pegg, Notary Public, My commission expires August 22 1928.

WANTED and FOR SALE
For Rent—Oct. 15, good house with garage on paved street 1 blk. from school, city gas, light and water. G. V. Robins, W. Front St. Adv-p 44-45

For Sale—Big work horse and harness, \$15, 1100-lb. horse and harness, \$25. Two cows, \$120.00, giving 12 to 16 qts. milk, \$12.50 milk cooler for \$2.50. Also farm tools. M. E. Inglis, Rt. 2, Beaverton. Adv p 45

Land is about the only thing a sailor has to bank on. If you have no ear for music, use it for a pen rack. Well-behaved waiters are often called to order. Men follow the Golden Rule at a distance.

Is It For Sale!
IF SO --A Classified Advertisement in The Beaverton Review will separate you from it--QUICK!




before long.

You must come to a decision - let us be of real help to you NOW!

Buy Now!

Pretty soon, Old Man Winter is going to poke his nose around the corner - and find you unprepared! What are you going to do - then? Why you are going to make a decision - willy-nilly - maybe right, maybe wrong - but you will decide.

We want to help you reach a decision - now while you can do so deliberately, carefully and intelligently.

Your decision on a Montag Furnace, will answer all your heating problems. No matter what the conditions in your home - there is a Montag to meet them. It is our business - as heating experts - to tell you the exact type of Montag your home needs - and then install it to your everlasting satisfaction.

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