

County News

ALOHA

Mr. and Mrs. Wm. Benjamin made a business trip to St. Helena last week.

Mrs. Darrel Ellis underwent a minor operation for gland trouble, at Portland, last week.

Mr. and Mrs. Frank Gaunt and Mr. and Mrs. Ralph Snipes of Reedville visited friends at St. Helena, Sunday.

Mr. and Mrs. Glen Lee whose marriage of last fall was announced last week, are to live in the house next to the restaurant under management of the bride's parents, Mr. and Mrs. Ashford.

Hazelale Items

By Mrs. Tom Miller

The Hazelale 4-H club boys met Tuesday night at the home of Mr. Ray Kinchloe.

Mr. Ross Ward and Joe Berger went salmon fishing Sunday up the Columbia River.

There will be a card party at the Hazelale school, Saturday night, April 20th.

The Sewing Club met at the schoolhouse, Tuesday. A large group of ladies were present.

Mr. and Mrs. Amil Schlipp and three children of Hillsdale were Sunday dinner guests of Mr. and Mrs. Wm. Heil.

Mrs. J. B. Thornton and children of Portland were Sunday visitors of Mr. and Mrs. Tom Miller.

Mrs. J. C. Smith spent Monday in Portland.

Mrs. J. B. Thornton, Mrs. Tom Miller, Virginia and Jean Miller, drove to Tillamook, Wednesday to visit Mr. and Mrs. J. C. Danford for a couple of days. Virginia will stay there for the summer. Mr. Danford is a brother of Mrs. Miller.

LOCAL NEWS

Rev. T. A. Dungan, former pastor of the local Congregational church is ill with a severe case of influenza. He is under the care of Dr. Mason.

A son was born to Mr. and Mrs. John Rowe of Glen Cullen, April 3. Mrs. Rowe and baby are being cared for at the home of Mrs. Wm. Masters.

B. Leonetti while working with a gopher gun, Sunday, accidentally shot off the first joint of his middle finger on the right hand, and also badly injured the third finger.

The Cook's Nook

Sprightly Spring Social Season Begins As Lenten Season Closes

Parties are "in" again! The 40 days of Lenten observance are ending and the social round begins again just in time to catch a new season and a host of new things to serve!

The season's color vogue is yellow, lavender and white with touches of green, and permits you to let Spring come to your party table with some of the prettiest taste-tempters that ever enhanced a table!

One of our most appropriate foods for the after-Lenten season is the ubiquitous banana. "Ubiquity" in case the word escapes you, is defined by Dan'l Webster as "presence in an indefinite number of places." Rambling indeed is the banana for it seems to find its way into the beginnings, the middles and the ends of our meals without even a flicker of its germ-proof peel. It is particularly fitting for Springtime menus, especially as its yellow hue fits right into the color scheme chosen by Nature and unanimous vote.

Your first Spring luncheon might be served on white dishes, set on a pale green cloth. Choose a centerpiece of daffodils and lavender hyacinths with green leaves. Let the garishness be celery stuffed with yellow cheese and little green onions, and the tidbits salted pistachio nuts and almonds. The dessert must crown the meal and since it should taste as good as it looks, serve banana cream tart.

For an afternoon party, you might serve delicious slices of angel food cake frosted in lavender-tinted icing, and a banana sherbet (a pale gold color that is lovely in green glass dishes), and some yellow and white cream mints.

Even dinner can be mainly yellow and white, if you like the color scheme. Here is a menu to follow:

Grapefruit Juice Cocktail
Rice and Chicken Leaf
Carrot Strips and Celery Curls
Tiny Buttered Biscuit
Banana Salad
Cocoanut Cream
Coffee

And here are the recipes for these Springtime dishes, which fit into any occasion, even if you abandon the color scheme!

Springtime Tarts
6 tart shells
3 ripe bananas
1 cup cream, whipped
1 tsp. candied orange peel
Slice the bananas and arrange in

tart shells. Cover with whipped cream and garnish with candied orange peel cut in small pieces. Two tablespoons powdered sugar may be added to the cream if desired. If the orange peel is not used, flavor cream with one teaspoon of vanilla.

Banana Sherbet
2 cups mashed bananas (5 to 6 bananas)
6 tbsp. lemon juice
½ cup sugar
¼ cup white corn syrup
¼ tsp. salt
1 egg white
2 cups milk
Mash bananas and mix pulp thoroughly with lemon juice. Add sugar, syrup, salt, and egg white beaten stiff but not dry. Add this mixture slowly to the milk, stirring constantly. Place in tray of automatic refrigerator and freeze. Stir when mixture resembles a thick mush and again just before mixture is frozen hard. It will take about 2-3 hours. Serves 8 to 12.

Chicken and Rice Leaf
2 cups cooked rice
½ cup diced chicken
1 cup peas
2 eggs
¼ cup milk
Salt and pepper
Combine thoroughly the rice, chicken and peas. Beat eggs, add milk and seasonings. Pour over mixture and blend thoroughly. Put into buttered pan, set into pan of water and bake in a moderately hot oven (375° F.) until egg mixture is set. 6 servings. Garnish with sliced hard-cooked eggs if you wish to carry out the color scheme.

Golden Salad
1 pkg. lemon gelatin
1 cup boiling water
1 cup canned pineapple juice
1 tsp. vinegar
½ tsp. salt
1 cup canned pineapple, diced and drained
2 sliced ripe bananas
Dissolve lemon flavored gelatin in boiling water. Add pineapple juice, vinegar, and salt. Chill. When slightly thickened, add pineapple and bananas. Turn into individual molds. Chill in refrigerator until set. Unmold on crisp lettuce. Garnish with mayonnaise.

The "Read a Book a Month Club" enjoyed a set together at the home of Richard Fox Friday evening. About twenty-five were present to participate in the games, and refreshments of doughnuts and coffee.

The Easter Bunny Blows In



By BETTY BARCLAY

HE has gay, tinted eggs in his basket, and he's all togged out in the latest—for Easter is the season of bright, new things.

New and tasty dishes will make this holiday a festive occasion in your home. Here are some dainties that you will want to serve after the Easter parade is over.

Five-Way Cookies
1½ cups (1 can) sweetened condensed milk
½ cup peanut butter
Any one of the five ingredients listed below:
(1) 2 cups raisins
(2) 2 cups corn flakes
(3) 3 cups coconut
(4) 2 cups bran flakes
(5) 1 cup nut meats, chopped

Thoroughly blend sweetened condensed milk, peanut butter and any one of the five ingredients listed above. Drop by spoonfuls onto buttered baking sheet. Bake 15 minutes or until brown, in a moderate hot oven (375° F.). Makes about 30 cookies.

Cornmeal Fruit Muffins
1 (9 oz.) package dry mince meat, and ½ cup water boiled almost dry.
1 cup cornmeal
1 cup flour
4 teaspoons baking powder
½ teaspoon salt
1 egg, slightly beaten
1 cup milk
2 tablespoons melted butter, or other shortening

Break mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for three minutes, or until mixture is practically dry. Allow to cool. Sift flour once, measure; add baking powder,

cornmeal and salt and sift again. Add slightly beaten egg with milk to dry ingredients; beat vigorously. Add melted butter and blend. Fold in cooled mince meat. Pour into greased muffin tins. Bake about 30 minutes in a moderate oven (350° F.). Makes 36 small muffins.

Easter Cream
1 package Gelatin Dessert (pineapple flavor)
½ cup boiling water
¼ cup sugar
1 cup White Tokay wine
½ cup milk
1 cup cream, whipped
Dissolve pineapple gelatin in boiling water; add sugar and wine; chill until it begins to thicken. Add milk, mix thoroughly. Fold in whipped cream. Pour into mould and chill until firm. Garnish with whipped cream and small pieces of angelica or candied leaves. Serves 8.

A Beverage For Easter
Egg nog to some is a beverage symbolic of Easter. However, for those who prefer a drink that is zippy in taste and fluffy in appearance, without the addition of spirits, may I suggest a pineapple fizz as an Easter treat for the family and guests who may call on that glad day?

Pineapple Fizz
1½ cups Hawaiian pineapple juice
2 tablespoons lemon juice
1 egg white
3 drops Worcestershire sauce
2 bottles ginger ale (12-oz. size)
Place fruit juices in shaker, add other ingredients and cracked ice, leaving enough room for a thorough shaking. Do not close the container completely, as some of the gas from the ginger ale will have to escape. Serve in tall, thin glasses. If this beverage is not sweet enough, add a little sugar syrup.

Mrs. Beecher Doughty, who has been undergoing treatment in a Portland hospital, returned to her home the latter part of the week.

The Oregonian

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In The WEEK'S NEWS



NEW BRIDGE CHAMPION—Oswald Jacoby of New York is the new bridge champion of America, ranking first in the "All-America" listings just announced by Collier's Weekly. He is the youngest champion in the history of contract bridge. The picture shows him with Oswald, junior.

"THE AMERICAN MOTHER"—Mrs. Fletcher M. Johnson, of Irvington-on-Hudson, N. Y., was selected by the Golden Rule Mother's Day Committee as "The typical American mother for 1935."



KAYE DON (right)—Noted British sportsman, and Stanley L. Reed, of the American Automobile Association, test inside temperatures of General Motors cars protected from tropical Key West sun by the solid steel "turret top." Fisher body. Tests showed that the "turret top" Chevrolet, Pontiac, Oldsmobile and LaSalle models are less affected by atmospheric conditions than others.



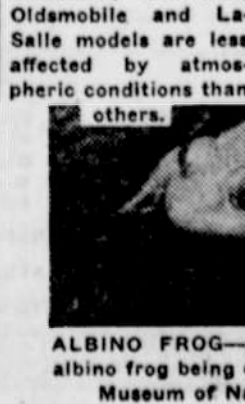
PUBLIC ENEMY CAUGHT—Raymond Hamilton, Public Enemy No. 1 since Baby Face Nelson's death, is shown just after he was captured by Fort Worth, Texas, police without a single shot being fired.



WELLS URGES WORLD STATE—H. G. Wells, British author, comes sharply into the news this month with his article in the American Magazine advocating a "Federal World State" to replace the League of Nations. He maintains that all talk of disarmament without establishing an international police army to enforce it is "rubbish."



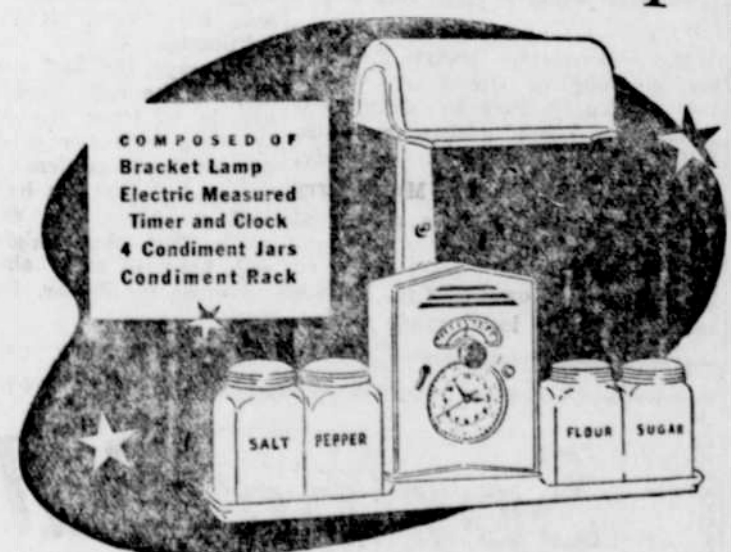
SIMPLE FORMAL FROCK—Charming simplicity is the motif of the formal frock of white embossed crepe worn by Virginia Reid in "Roberta." The bodice is a triangular piece, cut straight across the front neckline and in a deep V in back.



ALBINO FROG—Rarer than quintuplets is this albino frog being carefully raised at the American Museum of Natural History in New York.

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