

The Cook's Nook

And Please Be Quick About It!
Get that meal and be quick about it! Which is no snarling command, but just a reminder that it's possible to turn out tempting tantalizers in ten tiny ticks of the timepiece!

Do you sometimes moan because the family takes five minutes to gobble some food that has taken you hours to prepare? You can do nothing about this habit of even the best-behaved families. But you can give yourself a vacation from the anguish occasionally by learning to mix a few good things that are as quick-as-a-wink and six times as merry!

You need not utter a single "gr" over the be-nimble beauties given here; "run up" a few, call in the hungry horde and let the crumbs fall where they will!

Marshmallows

(A 10-Minute Dessert)
Peel and split bananas lengthwise (allowing one banana for each person). Dip in lemon juice. Place flat side up in a baking pan and sprinkle lightly with salt. Cut marshmallows in halves, using two whole or four halves to each half of banana. Place on the split bananas and bake in a moderately hot oven (375° F.) about ten minutes, or until marshmallows are brown.

Fruit Ring Salad

(Record Time: 8 Minutes)
6 slices canned pineapple
2/3 can grapefruit
2 oranges
6 dates (pitted)
1/2 pkg. cream cheese
Mayonnaise Dressing
Lettuce

Put a leaf of lettuce on each of six salad plates. Lay a slice of pineapple on each one. Cover the round with alternating segments of canned grapefruit and peeled orange. Thrust a forkful of cream cheese into each pitted date; lay one in center of each pineapple ring. With a teaspoon, drop little mounds of mayonnaise on three or four fruit segments.

Quick Spice Cake

(Mixing Time About 11 Minutes)
2 cups pastry flour
5 tps. baking powder
1 cup brown sugar
1 1/2 cups water
1/4 cup salad oil
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. salt
1 cup raisins
Sift flour and baking powder together in a mixing bowl. In a saucepan mix sugar, water, oil, spices, salt and raisins and boil for about 2 minutes. Cool, then add to dry ingredients, and mix well. Pour into oiled and floured shallow pan and bake in moderate oven (350° F.) about 45 minutes. Cool before taking from pan and frost if desired. This of course requires a long baking period, but the oven does this work, and your work requires but about 11 minutes, according to tests.

Date-Fig Paste

(Easiest "Spread" on Record)
1 pkg. dates (pitted)
1/2 cup walnut meats
1/2 lb. layer figs
Boiling water, milk, cream or orange juice

Put fruit and nuts through a food chopper, using medium knife, or chop to a paste in wooden bowl. Add liquid until mixture is of proper consistency to spread, and blend well. Use as sandwich filling (this is enough for 2 dozen sandwiches), as a cake or cookie filling or spread for bread. If part of mixture is to

DADSTORY

(Continued from Page Two)
turn on the water and then went back to the wash rooms in the basement, the same rooms spoken of previously as rest rooms. The scoop would not work. The inactivity had allowed the bearings to corrode and when setting upright would not dump although full, and when dumped by hand it would not go back into place when it was empty. I had one sweet time getting that thing to work but I never knew how long it was before it went out again for I did not stay there more than four and a half months.

But during that time I learned a lot about Indian Reservation boarding schools. They are quite different in some ways from the non-reservation schools such as we have at Chemawa but they have certain resemblances. They are boarding institutions, the students have a large part of the real work to do, there is the mess hall, the gossip among the employees, the petty jealousies and trials. Each employee is always wanting the willing workers on his detail, and none like the students who are not so active physically.

At Dulce I had a couple of unforgettable experiences. One was, well, just one of those things.

Ignacio Martinez was nightwatchman. A fullblood Apache, he was quite a reliable chap, likeable and companionable. That is, if one does

be stored, use boiling water for liquid, only a small amount when making, and additional amount when ready to use.

Cheese-Tomato Parched Rice

(A Quick Main Course for Lunch)
3 cups cooked rice
2 tbsps. butter
1 cup tomato sauce
1/2 cup grated cheese
Melt butter in an iron frying pan, add rice. Cook until rice is slightly brown, stirring lightly with a fork. Put into hot serving dish, pour over tomato sauce, and sprinkle with cheese, lifting rice with fork so that sauce and cheese coat each kernel. To make this extra-quickly keep a bowl of boiled rice on hand in refrigerator; rice reheats without any loss of flavor.

Orange Sauce

(Flavor, With Ease)
2 cups sugar
3/4 cup orange juice
3 tbsps. white corn syrup
1 tsp. grated orange rind
Mix the above ingredients and boil for about 10 minutes, or until the syrup is of the desired consistency. Serve warm over waffles, over cake (for cottage pudding) or on pudding. Grapefruit may be substituted for the orange juice and grated rind.

This sauce is especially good for use on left over sponge cake etc., and is noted for its delicate but "orange-y" flavor.

not require a comparison that takes all the time. One day Ignacio asked me if I didn't want to take a little ride over the reservation down by Dulce lake, and off towards the pueblos. I went.

He got me out early that Sunday morning, something like five o'clock, and we saddled up and started out. We just took a bite for breakfast for at that time I think there was no mess cook and each employee was batching in his or her room. The sage made a pleasant odor and the mountains, until that time new to me, were a source of beauty to gaze upon. We rode down past Dulce before many whites were stirring and kept on to the south, across arroyos over mesas across little valleys where only Indians with their small herds of sheep and goats lived. We did not go to the pueblos and although Ignacio pointed them out to me at times in the distant cliffs I could not see them often though I did get a glimpse of one or two holes in the bare cliff walls.

We just rode on and on, the horses walking, hardly ever loping or cantering except when we were going to jump an arroyo. It got to moon and then pest. Still Ignacio showed no signs of stopping, just wandering around. He finally told me he was looking for his uncle's adobe hut. But we did not find it.

It got to one o'clock, then two and three and I suggested that I would like some lunch. We had been nothing to eat with us.

Ignacio told me that over a range to the west there was a man who owed him and we would go over there and get something to eat. When we arrived, at about four o'clock, there was no sign of anything to eat in sight and I sort of urged action. Finally after half an hour of sitting, with occasional sentences being spoken by my guide or our host, he told me that they would go out and get a small goat and we'd soon have something to eat. They killed the kid, skinned it, dressed it and then cut slices of the ham. There were fried in a skillet on some coals that were dug out of a smokeless hearth, and we took that meal in our fingers. I fear before it got very cool, but I do not remember burning my fingers; I do remember, however, that it was the best meat I ever ate. Talk about anything melting in one's mouth, that meat melted away, and good, um-m-m. Finally gorged with the fresh meat, we mounted our horses and rode toward Jicarilla boarding school. I really can't remember reaching home, only that it was dark before we got to Dulce. I've never tasted better meat than that kid steak.

Death-Bed Repentance

On that day when the Grim Reaper calls, may the merciful God stretch your life by one hour. And in that hour may you lay hold on a glorious eternity.

All your life you went on in self-will and sin, cheating God out of His own. For the great God would have glorified Himself and magnified His name through you.

Cry out to Him now, for God would have all men come to repentance. Cry out to Him even in this last hour, for that spark of faith He must give if you are to be saved. Cry out for the faith that makes you know Jesus Christ to be God's Son, and slain for your sins. Cry out for the faith you must have from God to make that slain Lamb yours.

Weak, helpless, sinking, breathing your last, cry out for that faith and act upon it. Just as a famished man would reach out for a cup of cold water, you a dying man must reach out and take the cup of salvation.

Get someone's ear down close and whisper you have taken Him. For by grace are ye saved through faith; and that faith is not of yourself; it is the gift of God—even the faith to be saved must come from God.

Only a moment left, be quick—"For whosoever shall call upon the name of the Lord shall be saved." True, you will go out empty handed; no reward have you laid up. As a brand snatched from the burning are you saved. Cry out! man, cry out—"For there is no difference between the Jew and the Greek: for the same Lord over all is rich unto all that call upon him."—Rom. 10:11.
Geo. N. Taylor, Beaverton, Ore.
pd adv.

BEAVERS WILL MEET HILTI NOVEMBER 1

The annual battle between the two rival teams Beaverton and Hillsboro will be played November 1 on the Hillsboro home field.

From previous indications, Hillsboro has a well balanced team consisting of a heavy line but lacking

speed in the backfield.

This game will be a "thriller" as the Beavers' fast backfield will attempt to break up that good passing system which Hillsboro used on Salem a few weeks ago.

LOCAL NEWS

Mrs. C. E. Palm of Seattle, who has been visiting for the past two weeks with her mother Mrs.

L. J. Carter and uncle and aunt, Mr. and Mrs. S. B. Lawrence returned to her home Tuesday morning.

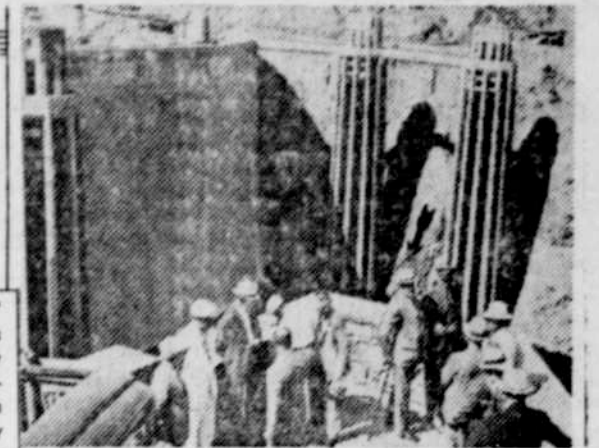
The Beaverton Rebekah Needle and Social club will meet Friday November 1, at the I.O.O.F. Hall with a potluck lunch at noon. Mrs. Hattie Rossi, Mrs. Sanford Rogers, and Mrs. Ed Sheets will be hostesses.

In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



STOPPED—Runs in the girls' stockings have lost their terrors with the appearance of this tiny compact. One drop of its contents stops the liveliest run dead in its tracks. Attractively capped in red plaid, the kit is an addition to any pocketbook.



BOULDER DAM—President Roosevelt (arrow) as he inspected Boulder Dam, the government's mighty project.



AIN'T HE GRAND?—Or so Terry Walker, lovely singer at the new Hotel Montclair Grill seems to be saying to this bringer Don Richards, the popular orchestra director.



SENT HOME—Count Luigi Vinci, Italian Minister to Ethiopia, was handed his passports at Addis Ababa. He left for Djibouti, French Somaliland, on a special train.

EMERGENCY OVER?—Edward D. Duffield, president of the Prudential Insurance Co., declares in the American Magazine, "Emergency should not be accepted as a normal state of affairs. Recovery should mean less government aid and more individual effort."



IT'S HOB-GOBLIN TIME when witches ride across the moon on broomsticks and boys and girls make fearsome jack-o'-lanterns from big pumpkins. Phyllis Brooks, RKO star, in a typical Halloween setting.



FORMER PRESIDENT Herbert C. Hoover as he delivered his recent speech before the assembly of younger Republicans from the eleven Western States.

Outstanding



— for Mildness
— for Better Taste