

The Cook's Nook

Macaroni With Tomato Sauce

Break the macaroni into short lengths. Cover with plenty of boiling water and boil until soft, twenty to thirty minutes generally being required. Stir occasionally with a fork to prevent sticking. Turn in to a sieve and drain thoroughly. Place in the serving-dish and cover with tomato sauce, mixed with grated cheese.

Baked Macaroni With Cheese

2 cups macaroni, broken into short lengths
 1/4 pound grated cheese
 2 tablespoons butter
 1 1/2 cups milk
 Salt and pepper
 Boil and drain the macaroni as directed in the preceding recipe. Arrange a layer in the bottom of a pudding-dish. Over it sprinkle some of the cheese and scatter over this bits of butter. Add a sprinkling of salt and pepper. Fill the dish in this order, having macaroni on top, well oiled with butter, but without cheese. Add milk enough to just cover well and bake until a golden brown hue, one-half hour usually being sufficient. Serve in the dish in which it was baked.

Molded Chicken Loaf

1 package lemon-flavored gelatin
 1 pint warm chicken stock, free from fat
 1 cup diced cooked chicken
 1/2 cup chopped celery
 1/2 cup chopped green pepper
 2 tablespoons chopped pimiento
 1/4 tsp. salt
 2 tablespoons vinegar
 1/4 cup chopped stuffed olives
 1 teaspoon scraped onion
 Dash of Worcestershire sauce
 Dissolve gelatin in warm stock. Chill until slightly thickened. Combine remaining ingredients and fold at once into slightly thickened gelatin. Turn into loaf pan. Chill until firm. Unmold on crisp water-cress. Serve in slices. Or mold in ring mold and serve as salad garnished with mayonnaise. Serves 6.

Scalloped Potatoes

Into a well-buttered baking dish put a layer of thinly sliced potatoes, salt, pepper, a thin scattering of cheese and one-half the thin white sauce made by adding 1 tablespoon flour, and 1 tablespoon butter to 1 cup milk. Repeat and cover with buttered crumbs. Bake in moderate oven about an hour.

until the white sauce bubbles through and the potatoes are well done and brown on top. If cheese is omitted, add small pieces of butter to each layer of potatoes. In order to save time of making white sauce, a small amount of dry flour can be sprinkled over layers of potato, and milk added to cover the potatoes.

Pineapple Punch

1 quart water
 2 cups sugar
 2 cups chopped pineapple
 1 cup orange juice
 1/2 cup lemon juice
 Boil water, sugar and pineapple 20 minutes. Add fruit juices, cool, strain and dilute with iced water, if necessary.

Limas, California

2 cups cooked, dried Limas
 2 tablespoons butter
 1/2 cup hot water
 2 hard-cooked eggs
 1/2 tsp. salt
 1/4 tsp. pepper
 1 tablespoon chopped parsley
 1 egg, beaten
 1 tablespoon lemon juice
 Heat Limas in a double boiler. Cream butter, add salt, pepper, parsley, lemon juice and beaten egg; mix well, add hot water, then pour over Limas and cook over hot water until creamy. Turn into a hot vegetable dish and arrange sliced hard-cooked eggs over the top and sprinkle finely chopped parsley in a border around the dish.

Banana Muffins

1 cup sifted flour
 1/2 tsp. salt
 1/4 tsp. soda
 1 tsp. baking powder
 2 tbsps. sugar
 1 egg, well beaten
 2 tbsps. shortening, melted
 2 tbsps. sour milk
 1 cup thinly-sliced banana
 Mix and sift dry ingredients together. Mix eggs, shortening, milk and sliced banana. Stir until banana is broken into small pieces. Combine liquid and dry ingredients, stirring only enough to dampen all in flour. Bake in well greased muffin tins in hot oven (400° F.) 20 to 35 minutes. 4 large or 8 small muffins.

Braising is a combination of roasting and stewing in a tightly covered vessel.

LOCAL NEWS

Shirley Anderson who has been ill with the "flu" has so far recovered as to be able to return to school this week.

Mrs. S. B. Lawrence and Mrs. L. J. Carter were guests of their aunt Mrs. R. B. Brown of Garden Home Wednesday.

Mr. and Mrs. E. Smith entertained a group of twelve relatives from Portland and Cornelius at dinner on Sunday evening.

Mr. and Mrs. Arthur Kroeger and children of Hillsboro, and Mr. and Mrs. S. B. Lawrence were Sunday evening visitors at the R. B. Denney home.

Mrs. Robert B. Brown and Mrs. E. S. Bullock of Garden Home attended the luncheon and meeting of the X-P. U. club at the home of Mrs. Axa Robins of Portland.

Miss Doris Collins of Tacoma, Wn., formerly of Beaverton, and Ralph Graf of Portland were dinner guests at the home of Mr. and Mrs. W. E. McCloskey, Thursday evening.

Miss Wilcox of Hillsboro recently moved to Garden Home and is residing with Mrs. Olive S. Gabriel, formerly of New York City. Mrs. Gabriel is a sister of Mrs. E. S. Bullock.

Archie Buchanan had the misfortune of having his car damaged Saturday evening when two young fellows ran their car into the rear of his car, in front of his place at Huber.

Mr. and Mrs. A. M. Janssen, Mr. and Mrs. R. R. Summers, and Mr. and Mrs. E. E. Stipe attended the Rosarian installation ceremonies and Ball at the Masonic Temple, Tuesday evening.

Dr. and Mrs. J. R. Talbert, Mr. and Mrs. E. E. Stipe, Mr. and Mrs. A. M. Janssen, and Mr. and Mrs. R. R. Summers attended the Ice Carnival at the ice coliseum in Portland, Monday evening.

The Beaverton Garden club will sponsor a community Christmas tree this year it was decided at the regular meeting of the club Tuesday evening. More detailed information will be given later.

Seventy three ladies attended the Missionary Study Class at the Congregational church Thursday morning. Mrs. J. F. Felsber was in charge of the devotional services. Mrs. M. C. McKecher and Mrs. Hulet gave interesting talks on the progress of missionary work among the natives of South America. A business meeting and pot-luck lunch concluded the meeting.



CAKES and BROWNIES

By BETTY BARCLAY

The cozy fireside season is here. Sandwiches, cake and coffee are in order. Afternoon tea, bridge parties, lunches at night—all call for these indispensables.

Here are some excellent recipes for the home baker who likes to try new ideas to please family or guests. Serve these cakes and brownies and your guests will assure you that your luncheon is "different"—and oh, how delicious!

Honey Cake

1/2 cup butter
 1/2 cup strained honey
 1/2 cup sugar
 3 eggs, separated
 1 teaspoon vanilla
 1/2 cup walnut meats (chopped)
 1/2 cup cold kaffee-hag coffee
 1 1/2 cups flour
 1/2 teaspoon soda
 1/2 teaspoon salt
 1/2 teaspoon cinnamon
 1/2 cup cocoa

Brownies

1 egg
 1/2 cup melted butter
 1 cup granulated sugar or 1 1/2 cups brown sugar
 2 tablespoons water
 2 squares chocolate
 Salt
 1/2 cup pastry flour
 1/2 teaspoon baking powder
 1 cup cut Brazil nuts

Beat egg slightly and stir in melted butter. Stir in sugar and add water. Beat half a minute; add melted chocolate. Add nuts, flour, salt and baking powder which have been mixed together and add to first mixture. Bake in greased cake pan 25 to 30 minutes in a moderate oven, 350 degrees F. Remove from oven, cool slightly and cut into squares.

Hints for Motorists

By C. R. Strouse
 Director, School of Automobiles,
 International Correspondence
 Schools



A SOLUTION of washing soda and water applied with a stiff brush will remove corrosion from storage battery terminals. Coat terminals with vaseline to prevent further corrosion.

If the rubber weatherstrips around the windshield are enclosed in T-slots it is often a difficult job to remove the old strips in order to replace them with new ones. To make a difficult job an easier one, play a small flame from a soldering torch over the old strips. The softened rubber can easily be dug out with a screwdriver.

Mrs. E. R. Jordan and her mother, Mrs. Payne are visiting their sister and daughter, Mrs. Hattie Crittenden in Portland for a few days.

DADSTORY

(Continued from Page Two)

taxes which the legislature appropriate. We supposed it a public institution. But it seems that it is a private corporation supported by public funds. That is the conclusion I draw if they can reject one citizen and then give service to another, those in charge of the business having authority to decide who they shall serve and who they may turn away. Funny sort of public institution.

But as a parting shot, the young chit told us that they did not do any examining for private medical practitioners, that they did such work only for themselves.



The following births have been reported in the Beaverton community by Dr. C. E. Mason: to Mr and Mrs. Waldo Flint of Scholls, December 5, a son, born in the Good Samaritan hospital; to Mr. and Mrs. David Almont of Reedville, Decem-

ber 6, a son; to Mr. and Mrs. Chas. Essig December 6, in the Good Samaritan hospital, a son; to Mr. and Mrs. Lewis Crane of Portland Rt. 5, December 8, a daughter.

RELIEVE EXTERNAL MUSCULAR PAIN

(So Often Mis-Called "Rheumatic")
 If you are one of the vast number of people who suffer torturing, stabbing, shooting, external muscular pains of arms, legs, shoulders and body, which are so often mis-called "rheumatic", here is a quick relief. Take just a few doses of Williams R. U. X. Compound. It must produce results or money back. Williams R. U. X. Compound is compounded from the prescription of a doctor who used it in his private practice many years. Now this valuable relief is available to sufferers at a cost of only a few cents a day. Try a bottle under the money-back guarantee. Enjoy blessed relief as so many say they have. Ask your druggist for Williams R. U. X. Compound today.—Paid Adv.



"Mary" Christmas (The wife of Santa Claus) BETTY BARCLAY

We hear a lot about "Merry" Christmas and about old Santa, but how about "Mary" Christmas for a change? Her pack is not filled with drums and dolls, but with things to eat—holiday goodies, new and delicious.

It is she who suggests such tastes as hors d'oeuvres of pickles and asparagus, a novel cocktail and a macaroni stuffing for the fowl. Even the most expert roaster of turkey and baker of pie will appreciate the following recipes for holiday "specials."

Emergency Hors d'Oeuvres

Tiny asparagus tips
 Pimiento
 Sweet mixed pickles
 For each serving, arrange on a small plate six tiny asparagus tips with ends radiating from center of plate, having tips toward edge of plate. In the center place a selection of several pieces of sweet mixed pickles. Garnish each asparagus tip with a tiny strip of pimiento.

Christmas Cocktail

2 cups cranberries
 2 cups water
 3 cloves
 1/2 cup sugar
 1 cup Hawaiian pineapple juice
 1 tablespoon lemon juice
 Crushed-ice
 Maraschino cherries
 Cook the cranberries in the water with the cloves until berries burst, or about 5 minutes. Strain through a sieve lined with wet cheesecloth. Add the sugar and stir over low heat until the sugar is dissolved. Cool, and add the pineapple juice and lemon juice. Pour over crushed ice in glasses. Garnish with sliced maraschino cherries cut in circles. 8 servings.

Creole Ambrosia

A New Orleans Dish
 2 cups orange sections, free from membrane
 1/4 cup sugar
 1/4 cup water
 5 drops almond extract
 1 1/2 cups moist, sweetened coconut

Place oranges in serving dish. Combine sugar and water and heat until sugar is dissolved; pour over oranges. Add almond extract and stir well. Fold in coconut. Chill. Serves 6.

Christmas Jam

3 pounds prunes
 3 pounds seedless raisins
 3 pounds sugar
 3 oranges
 1/2 pound sliced Brazil nuts
 Soak prunes in water, cook and stone. Pour two cups of water over the stones and let stand one hour. Pour off this water and add it to the prunes and juice, raisins, sugar, orange pulp and rind cut fine. Cook twenty minutes. Add nuts and cook one minute. Pour into clean, hot jars and seal. Plums in season may be used instead of the prunes.

Macaroni Stuffing

1 pound elbow or short-cut macaroni
 4 eggs
 3 teaspoons paprika
 1 clove garlic
 6 tablespoons shortening
 4 or 6 onions, chopped fine
 4 teaspoons salt
 4 teaspoons poultry dressing
 Cook macaroni about 6 to 8 minutes in 4 quarts boiling water, adding 3 teaspoons salt and 2 tablespoons shortening. Drain macaroni and add melted shortening. Then add eggs, onions and seasoning. Stuff mixture into turkey, not too tight.

This macaroni stuffing is not compact and heavy as are most stuffings, but has a very desirable lightness. It is easily digested, most nutritious, supplying a good deal of carbohydrate, a large amount of mineral matter and some valuable protein.

In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW

ACTION IN ETHIOPIA—Italian native troops firing from behind huge rocks in their advance on Makale against Ethiopian Guerrillas.



TOPS IN SOPHISTICATION—Eddie Davis, the "Eddie" at Leon And Eddie, smart, Continental New York supper club, offers a Golden Wedding toast to the lovely little singer, Mona Leslie, who is no small part of the attraction of this popular place.



BARNEY OLDFIELD VISITS AUTO SHOW—The veteran race driver is shown inspecting a 1936 Plymouth chassis at the National Automobile Show. The New York Show was held two months ahead of the traditional opening date in former years.



CONFESSED SLAYER—Miss Vera Stretz, 23, an art student, has confessed that she shot and killed Dr. Fritz Gebhardt, 43, German doctor and wealthy industrialist, in New York City. She refuses to disclose her motive for the shooting.

HER BUSINESS IS IN THE MILLIONS—Sophia Bliven, Philadelphia creator of a women's life insurance agency, whose staff consisting solely of women has sold more than \$13,000,000 worth of life insurance since 1930 when the Penn Mutual Life Insurance Company became interested in her idea that women could compete on even terms with men in selling life insurance.

A REVIVAL IN HAIRDRESS is seen in Carole Lombard's newest coiffure. It is reminiscent of the day when rolls of hair were trained over little gadgets which went the night in the bureau drawer. The front curls roll accommodatingly upward the top of the head.

Our Gang Goes for Ice Cream in a Big Way



Ice cream and cake is the lounge of the Ford Exposition building, Balboa Park, San Diego, made a big hit with members of "Our Gang" comedy group when they visited America's Exposition. Hal Roach's famous young actors had a big day and didn't miss a trick. Left to right: Darla Jean Hood, Tommy McFarland, "Buckwheat" Thomas and Scotty Beckett.