

# The Cook's Nook

## Impudence in the Kitchen Makes Meals into Sauce-y Successes

Be saucy, sweet maid, and let who will be clever! Whether you're a bride who has just learned to boil water or an "old hand" who has mastered French souffles, you will earn the professional title of "chef" if you're saucy (spelled sauce-y)!

As some old trencherman said: "The wise woman will have many side-lights to her composition; and in the kitchen her sauces will have many shadings." If you care to follow axioms, you'll find no better one to guide you. Sauce makes banquets of bites and lyrics of left-overs. It may be a cream sauce for the vegetable or fish dish, it may be a savory sauce for meat, a sweet sauce for dessert—in any case the sauce's the thing!

If your refrigerator shelves hold a bit of fish, a little meat, or too many hard-boiled eggs; if you're worried about the crusts left-over from sandwich making, and your family is tired of bread pudding, learn the chef-secret—sauce!

Let your manner be impudent if you will; but insist that your meals be sauce-y!

### Butterscotch Sauce

(Glorifies the Pudding)

1 cup dark corn syrup  
1/2 cup sugar  
1 tsp. cream or evaporated milk  
1 tsp. butter  
Salt

1/2 tsp. vanilla  
2 tbsps. boiling water  
Boil together sugar, corn syrup and cream until a little syrup forms a soft ball in cold water, or 250 degrees F. Remove from fire, add butter, salt and flavoring. Blend and add boiling water.

### Almond-Mushroom Gravy

(New Sauce for Boiled Rice)

2 cups boiled rice  
2 tbsps. fat  
1/2 slice onion  
1 cup meat stock  
1/2 lb. mushrooms  
1/4 cup almonds, toasted  
4 tbsps. flour  
1/4 tsp. salt

Cook onion in fat until brown; remove onion, add flour and salt and cook until brown. Then add meat stock and boil two minutes. Add the mushroom caps which have been peeled, sliced and sautéed in fat about five minutes. Mix in the toasted almonds and serve over the hot boiled rice.

### Banana Horseradish Dressing

1/2 ripe banana  
1/3 cup heavy cream  
1/3 cup mayonnaise  
1 tsp. salt  
1 tsp. prepared horseradish  
Peel banana, slice into bowl and beat until smooth and creamy. Add cream and continue beating until

mixture is stiff. Fold in mayonnaise, salt and horseradish. Makes about one cup—eight servings. This dressing keeps well in a cool place for about 24 hours.

### Chocolate Mint Sauce

(Serve on Ice Cream)

2 squares chocolate  
1 cup cold water  
1 1/2 cups sugar  
1/2 cup light corn syrup  
Salt  
2 tbsps. butter  
1 tsp. mint essence  
Cut chocolate into five or six pieces (or use cocoa) and stir over direct heat with water until smooth and thick. Add sugar, corn syrup and salt, and stir until dissolved. Boil three minutes, 222 degrees F. Add butter and vanilla. Serve at once.

### Date Sterling Sauce

("Fruity"—and Good)

1 tsp. minced preserved ginger  
1/4 cup butter  
3/4 cup light brown sugar  
1/4 cup dates, finely chopped  
1/2 tsp. vanilla  
3 tbsps. cream  
Rub the butter with the back of a spoon until very creamy; stir in the sugar very gradually; add cream. Fold in dates and ginger and pile lightly in a serving dish; chill thoroughly.

### Spanish Sauce

(A Foreign Flavor)

1 tsp. onion, chopped  
1/4 cup green pepper  
2 cups tomatoes  
1 tsp. salt  
1 tsp. fat  
Paprika  
2 tbsps. mushrooms  
Cook chopped onions and chopped green peppers in fat until light brown. Add tomatoes and mushrooms (sliced), salt and paprika. Cook for fifteen minutes and serve around omelet or on hot boiled rice for main luncheon dish.

### Mock Hollandaise Sauce

(It's no "mockery"!)

1 tsp. cornstarch  
2 tbsps. fat  
1/2 cup milk  
2 egg yolks  
1 tsp. salt  
Pepper  
Paprika  
2 tbsps. butter  
1 tsp. lemon juice  
Heat fat and add cornstarch and stir well blended; cook 2 minutes, stirring constantly. Add the milk, salt, pepper and paprika. Stir until sauce is smooth and thick. Boil three minutes and then add a little of the hot sauce to beaten egg yolks, and stir this mixture into the sauce. Add the butter, bit by bit and then lemon juice. Beat well and serve at once.

Firemen's dance, this Saturday evening.

## Fruit and Coconut Glorify Winter Pies



COCONUT cream pie has always enjoyed the reputation of being one of the most delectable pies—but when fruit is added to the cream coconut filling it becomes the pie supreme. And now, that we can buy delicious coconut conveniently put up in packages or cans, we can give our families this treat easily and simply.

### Coconut Cream Fruit Pie

4 tablespoons sugar  
5 tablespoons cake flour  
1/4 teaspoon salt  
2 cups milk  
3 egg yolks, slightly beaten  
Dash of salt  
2 tablespoons water  
1/4 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler. Add milk and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add 1/2 cup coconut and vanilla. Cool. Slice 1/2 banana into pie shell, then fill with cooled filling.  
Place egg whites, sugar, salt, and water in top of double boiler; beat

with rotary egg beater until thoroughly mixed. Place over rapidly boiling water and beat 1 minute, then remove from fire and continue beating 1 minute, or until mixture will stand in peaks. Add flavoring. Pile lightly on filling. Slice remaining bananas and arrange with slices overlapping around meringue. Sprinkle with remaining coconut. Serve at once.

### Coconut Cream Peach Pie

Use recipe for Coconut Cream Fruit Pie, substituting 1 1/2 cups sliced fresh peaches, or 1 1/2 cups drained, canned sliced peaches, for bananas. Place 1/2 of peaches in pie shell. Add filling and cover with meringue. Arrange remaining peaches around meringue. Sprinkle with coconut. Serve at once.

### Coconut Cream Orange Pie

Use recipe for Coconut Cream Fruit Pie, substituting 3 oranges for bananas. Remove membrane from orange sections and sweeten slightly. Place 1/2 of orange sections in pie shell. Add filling and cover with meringue. Arrange remaining sections around meringue. Sprinkle with coconut. Serve at once.

## High School Notes

Beaverton High school students have had a busy week with the ending of the first semester. Tuesday and Wednesday were scheduled for examinations, with Thursday and Friday holidays.

At last Friday's Student body meeting, January 24, a free-for-all was held by the annual salesmen to secure more subscriptions. The dollars were placed on the gym floor and the salesmen ran the length of the floor, scraped the money up and drew up a subscription. To date there have been 125 annuals sold, according to Katherine Denney, Editor-in-chief of the annual staff. Two hundred twenty-five must be sold, before an annual can be made.

Miss Elizabeth Watkins of McMinville, who formerly taught at LaFayette High school, will replace Mrs. Snyder as English and Glee club instructor. Mrs. Snyder married Mr. C. C. Kitchen, and will leave immediately for her home in Idaho.

A first-aid class, under the instruction of Dr. R. S. Welsh, held a meeting January 21 concerning tourniquets. Present first-aid students are: Beverly Bielman, Emma Hupp, Curtis Gumm, Eldon Koplitz, Chester Robinson, Helen Cavaness, Melvin Gumm, Emery Porter, Mary Scott, Arthur Wickstrand, Edward Larson, George Klein, Ted Hetu, Bill Jamieson, Erma Schuster, Harvey Stoller, Dorothy Wirta, Vivian Jeffries, and Katherine Dobbs.

A full credit will be given to those who pass the examination at the end of the six weeks.

Students graduating this January include: Jack Barron, Charles Barry, John Hansen, Ted Hetu, Bill Jamieson, Ed McElroy, Bill Smith, George Shiveley, Don Sipe, Betsy Tollefson, and Wallace Wheeler.

### Developing New Seed Industry

LaGrande—Expansion of small seed production, principally Ladak and Grimm alfalfa and crested wheat grass grown in rows, has resulted in a crop worth more than \$28,000 and the beginning of a new industry in Union county, reports County Agent H. G. Avery. Alfalfa seed yields in 1935 ranged from 100 to 300 pounds per acre and crested wheat grass from 300 to more than 500 pounds. Gross returns per acre are expected to run from \$40 to \$50 for Ladak, from \$50 to \$60 for Grimm, and \$50 to \$70 for crested wheat grass. Promotion of this industry as well as development of future markets is the object of the Blue Mountain Seed Growers' association now being organized.

## Texans to Spend Millions in 1936 As Host to U.S.A.

### Southwest Empire's Fete of Independence to Center in Dallas

Dallas, Texas.—In 1936 the State of Texas will celebrate the passage of a century since her pioneer settlers won freedom from Mexican rule and established the Republic of Texas, which later became a state. Throughout the Lone Star State there will be celebrations at places of historic and patriotic interest. The cities and towns which were battle scenes in the Texas Revolution, and communities founded during the exploration and colonization preceding the Republic, will commemorate progress of the only state that existed as an independent republic, prior to its entrance to the Union.

Under the six flags that have flown over Texas soil—those of France, Spain, Mexico, Republic of Texas, the Confederacy and the United States—since 1519, there has been written by men and women, in thought and action, a saga that is truly mighty.

Highlights of the gala and festive celebrations of the Centennial Year will be an event that is in its own right an historic one. It is the Texas Centennial Exposition to open in Dallas on June 6 and continue until November 29.

The Texas Legislature appropriated \$3,000,000 and the United States Government a like sum. The City of Dallas pledged \$8,000,000 in cash and property and the \$1,000,000 plant of the State Fair of Texas, located within her city limits, will be used as the Exposition grounds. Dallas also pledged \$5,500,000 in cash for building her share of the enterprise. \$3,500,000 of which was raised by a municipal bond issue and \$2,000,000 bonds sold by the Texas Centennial Central Exposition Corporation, comprised of Dallas citizens.

The Dallas Exposition grounds consist of approximately 200 acres. Exposition buildings and their cost follow:

Texas Hall of State, \$1,200,000; Hall of Fine Arts, \$550,000; Hall of Varied Industries, Electricity and Communications, \$440,000; Hall of Transportation, \$440,000; Hall of Livestock and Animal Husbandry, \$300,000; United States Building, \$325,000; Hall of Natural History, \$250,000; Rural Boys' and Girls' Dormitory, \$250,000; Hall of Foods and Beverages, \$230,000; Hall of Aquatic Life, \$180,000; Hall of Agriculture, \$170,000; Hall of Domestic Arts, \$75,000; Hall of Horticulture, \$75,000; Band Shell and Pavilion, \$50,000; Hall of Negro Life and Culture, \$50,000; Radio, Police, Fire Station, Texas Ranger Headquarters and Hospital, \$40,000.

Cost of landscaping and paving is estimated at \$675,000. In addition, a half-million dollars worth of utility equipment and \$250,000 in electrical equipment will be installed. A million dollar sports plant will enable the Exposition to handle sporting events of all kinds. The grounds already have a \$400,000 stadium seating 45,000 people, a horse race track and grandstand costing \$300,000 and indoor boxing and wrestling arena.

costing \$100,000 and seating 6,000 persons, a polo field, straightaway and oval running tracks and tracks suitable for automobile or motorcycle races. A standard-sized swimming pool will be constructed for aquatic events.

Main entrance of the Exposition grounds will face the Esplanade of State, 390x1,000 feet, leading to the Texas Hall of State. The esplanade's center will be a reflecting basin 200x700 feet with concealed lighting effects flashing from the pool to adjacent buildings.

The Texas Hall of State, built of native granite, will be 48x258 feet. An 80-foot high center will house the Niche of Heroes, dedicated to illustrious figures of Texas history. The front wings will be devoted to regional rooms, a replica of a Texas mission representing the Hall of 1936. An auditorium in the basement will be used for convention purposes.

"Mother," asked little Willie, when there were guests to dinner, "will the dessert not be good for me, or is there enough to go around?"

## ALOHA

Mrs. J. H. Neal had as house guest last week Miss Rose Whitsett of Portland.

Mr. and Mrs. Oscar Mason were week-end guests of Mrs. Zell's Kendall of Portland.

Mr. and Mrs. Perez and two sons of Gresham were Sunday dinner guests of Mr. and Mrs. John Arfas.

Mr. and Mrs. J. H. Neal had as Sunday callers, Mrs. Neal's sister, Mrs. L. O. Ralston and her husband of Portland.

Mr. and Mrs. Lewis Garbedino of Brooks, and Mr. and Mrs. E. C. Lang of Portland spent the day at the Joe Bush home, Wednesday.

Mrs. Glenn Stiff was hostess to the Reedville missionary society Thursday. It was birthday social time, and a record number were in attendance.

Mrs. Jack Nelson of Bonneville and daughter, Mrs. McCann and baby were callers at the Walter

**at the movies**

**AT THE RITZ**

**BEAVERTON -- OREGON**

Thurs., Fri., Sat., Jan 30, 31, Feb. 1  
"HOT TIP"

Featuring Zasu Pitts, James Gleason and Margaret Callahan  
A Horse Racing Comedy for the Whole Family—Fun for All  
Also News and a Buster Keaton Two Reel Comedy—Don't Miss This

Sun., Mon., Tues., Feb. 2, 3, 4  
"HOORAY FOR LOVE"

A Musical Extravaganza Featuring Ann Sothern, Gene Raymond, and The World's Greatest Tap Lancer: Bill Robinson  
A Show to Shout About  
Also News and Comedy

Wed., Thurs., Fri., Sat., Feb. 5-8  
(Double Feature)

"\$1000 A MINUTE" Plus  
"THE SINGING VAGABOND"  
Western  
Folks, Here Are Two Brand New, Red Hot Action Pictures  
Come to the Ritz and Get your money's worth, as this is one swell program

Next: Another Double Feature

Tibbatts home Saturday. This was the first call of little Miss McCann at the home of her grandparents.

## DOG LICENSE NOTICE

The license fees for licensable dogs over the age of eight months and for such dogs owned or kept within the State of Oregon over 30 days for the year 1936 are:

Male Dog ..... \$1.00  
Female Dog ..... \$1.50  
Spayed Female Dog ..... \$1.00

After March 1st, 1936, the license fee is \$1.00 more for failure to procure license for the dogs above stated.

Also, after March 1st, 1936, the fee is \$1.00 more for failure to procure licenses for licensable dogs becoming over 8 months of age after March 1st, 1936, and for dogs over eight months old owned or kept within the State of Oregon over 30 days after March 1st 1936.

Licenses may be ordered by mail. State the name and address of the person to whom the license is to be issued, and the sex of the dog.

Fees are payable to:  
EDW. C. LUCE, County Clerk, Hillsboro, Oregon.

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## EAST via CALIFORNIA



Low 6-months roundtrips now on sale

Greatly reduced winter coach and tourist roundtrips to eastern points... plus the privilege of including California on your trip... plus a new long return limit of six months. This is the travel bargain we have on sale daily until May 14th. Ask your local S. P. agent for fares and details, or write J. A. Ormandy, Gen. Pass. Agent, 705 Pacific Bldg., Portland, Oregon.

## Southern Pacific



## ALKA-SELTZER for

COLDS, Acid Indigestion, Headache, Neuralgia, Fatigue, Muscular, Rheumatic, Sciatic Pains and other disorders due to an over-acid condition of the body. The analgesic, (acetyl-salicylate) relieves pain. The alkalis help to correct the cause of those pains due to Excess Acid.

Get Alka-Seltzer at your drug store in 30c and 60c packages for home use, or ask for a drink of Alka-Seltzer at the soda fountain.

**BE WISE—ALKALIZE!**

## Sauces Will Add Distinction

By Caroline B. King  
Home Economics and Culinary Authority



A GOOD sauce embellishes a smart dish and dresses up a plain one so that it may easily pass for something quite elaborate. What glamour a good sauce does add to a dinner!

It is sometimes said that Americans don't know good sauces, that we dress everything up in just a simple white sauce and let it go at that. But I think that is unfair. Americans set the best tables in the world, to my way of thinking, and here are some of the very delicious sauces which are being used again now that the Eighteenth Amendment is only a memory. To be sure, during the past decade or so, we were lacking in the ingredients necessary for some of the most delicious sauces, but now that we may add the proper zest and flavor—well, everything is going to be quite different.

Newburg Sauce for instance. How fine it is for chicken, fish, lobsters, cooked shrimps, or even for hard cooked eggs—and how simple to make! Merely mix to a paste over a low heat, 2 tablespoons of flour and 2 of butter, then add a pint of

## "Pep Up" Your STOMACH

Stimulate Appetite  
Relish Your Food

Are you one of the vast number of sufferers who drag through life, feeling "half sick," run-down, sluggish, without appetite or zest for the good things of life—all because of a stomach, bowel and kidney condition which may easily be relieved by a good mild tonic, stomachic stimulant, diuretic and mild laxative? If you are, don't suffer any longer without trying Williams' S.L.K. Formula, which is bringing blessed relief and added joy of living to so many people.



The Prescription of a Former Army Doctor

Williams' S.L.K. Formula is compounded from the prescription of a former army doctor who used it in his private practice for many years. Experience has taught army men to seek fundamental principles. These principles have been carried out in the development of Williams' S.L.K. Formula. There are many medicines which you might take. What you want is something that will do its intended work quickly, efficiently, effectively—and that is what you get in a bottle of Williams' S.L.K.

Formula. The first bottle must produce results or your money back.

Old and Young Enjoy Life More  
Take Williams' S.L.K. Formula also for indigestion, nausea, loss of weight and sallow complexion, where a mild tonic, laxative stomachic, tonic and diuretic is needed. You'll like its quick, pleasant action. Being a liquid it is easily assimilated and starts to work almost immediately. Because it is a highly concentrated solution, only small doses are required, therefore it is very economical. Get a bottle today. Try it under the money back guarantee. See for yourself what a magnificent help a good medicine can be.

