

The Cook's Nook

Pineapple-Tomato Aspic
2 cups solid pack tomatoes
2 cups pineapple juice
2 tablespoons gelatin
1 tsp. dried thyme
1 tsp. salt
6 cloves
1 bayleaf
1/4 teaspoon Worcestershire sauce
Small can of asparagus tips

In a saucepan place the tomatoes with all of the seasonings of the water from the can of asparagus. Simmer slowly on the fire for about 20 minutes, or until the tomatoes are very soft. Then strain through a fine sieve, pressing through as much of the pulp as possible.

While this is cooking, soak the gelatin in 1/2 cup of the pineapple juice. Over this pour the tomato juice, which has been heated to the boiling point, and stir until dissolved. Rinse individual molds in cold water, place the asparagus tips in them in regular shapes, then pour in a little of the gelatin mixture to the ice box to harden. As soon as the mixture has set, remove and add more of the gelatin until the mold is full. By adding a small quantity of gelatin mixture at a time, the design of garnish is kept on the bottom of the mold instead of floating on the top, which when inverted becomes the bottom of the salad.

Serve on crisp lettuce with mayonnaise or other dressing.

Java Cream
2 tbsps. quick-cooking tapioca
1/2 tsp. salt
2 cups milk, scalded
1 egg yolk, slightly beaten
1/4 cup sugar
1/2 cup shredded coconut
1 egg white, stiffly beaten
1/2 tsp. vanilla

Add tapioca and salt to milk and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Combine egg yolk and sugar. Pour small amount of tapioca mixture over egg, stirring vigorously. Return to double boiler, and cook until thickened. Remove from fire and add coconut. Cool. Fold in egg white and vanilla. Serve cold. Serves 6.

Steak Supreme
(6 servings)
1 flank steak
1 large onion
2 tablespoons butter
2 tablespoons flour

1 tsp. salt
1 tsp. mixed dry herbs
1/2 tsp. pepper
1/2 tsp. paprika
1 tsp. dry mustard
1 1/2 tbsps. cider vinegar
2 cups pineapple juice

Melt the butter in Dutch oven and brown the sliced onion and powdered herbs, remove onion and brown the steak, which has been cut into pieces 2 by 3 inches and rolled in flour. Add remaining flour, brown slightly, then seasonings and hot pineapple juice. Cover closely and simmer for several hours, or until steak is tender.

Mand Ice Box Cake

1 1/2 tbsps. gelatin soaked in 1/2 cup cold water
1 1/2 cups pineapple juice
1 cup sugar
1 pinch salt
2 tablespoons lemon juice
1 tsp. grated lemon rind
3 egg whites
1 cup whipping cream
1/2 cup pineapple tidbits
1 dozen vanilla wafers, or 2 dozen lady fingers
Maraschino cherries

Soften gelatin in cold water, heat 1/2 cup of the pineapple juice and dissolve the gelatin. Add sugar, salt and remaining pineapple juice and lemon rind and juice. Chill until jelly starts to congeal, then fold in the stiffly beaten egg whites and whipped cream. Turn into a mold lined with the cakes and chill until firm.

Unmold and serve garnished with pineapple tidbits, cherries and additional whipped cream slightly sweetened, tinted a pale green and put on the cake with a pastry tube.

Orange Tartlets Glaze

4 oranges, sections free from membrane
1/2 cup sugar
1 package orange-flavored gelatin
1 1/2 cups warm water
1 cup cream, whipped
9 baked 3 1/4-inch tart shells

Combine orange sections and sugar and let stand 10 minutes. Dissolve gelatin in warm water. Pour over orange sections. Chill until gelatin begins to thicken. Fold 1/2 tablespoons thickened gelatin into whipped cream. Chill. Place layer of the whipped cream in bottom of each tart shell. Chill about 10 minutes. Arrange jellied orange sections on top of cream, and add thickened gelatin to fill tart.

LOCAL NEWS

(Too Late for Last Week)
Arthur Stipe of Bend visited at the E. E. Stipe home, Sunday.

Miss Ruth Denney of Multnomah hospital visited at her home here Thursday.

Mrs. J. W. Raynard and son John of Scholls were visiting in Beaverton Monday.

Mrs. J. W. Husey was a dinner guest of Miss Vee Noble at The Martha Washington in Portland, Sunday.

Mrs. Carrie Hanson is recuperating from a recent operation, at the home of Mr. and Mrs. Harris Hanson.

Mrs. H. L. Hudson met with a painful accident Saturday when she fell and sprained her ankle. She is getting about on crutches.

Mrs. Gerda Lilla is quite ill with an attack of rheumatism at the home of her son-in-law and daughter, Mr. and Mrs. Dan Polombo on Denney road.

Mrs. Fred Smith and children Naomi and Francis of Bay City, Ore., are visiting this week with Mrs. Smith's parents, Mr. and Mrs. Noah Snyder at Progress.

Mrs. Grace Falls of Bend, Oregon, Grand Guardian of the Daughters of Job of Oregon, visited Bethel No. 20, Beaverton, at their meeting Thursday evening for official inspection of the ritualistic work. Many Grand officers and visitors were present for the occasion. One new candidate was initiated into the order.

BUILD STRENGTH; TONE UP STOMACH

Do you feel run-down, sluggish, without appetite for food or zest for living? Don't suffer another day without trying Williams S.L.K. Formula, which acts as a mild tonic, stomachic stimulant, a mild laxative and gentle diuretic stimulant for the kidneys. Take just a few doses and see how much better you feel. The first bottle must produce results or money back. Williams S.L.K. Formula is compounded from the prescription of a former army doctor who used it in private practice many years. Now this valuable time-tested medicine is available to you at a cost of only a few cents a day. Being a liquid—already dissolved—Williams S.L.K. Formula starts to work almost immediately. Try a bottle under money-back guarantee, and enjoy that good old feeling. On sale at Brown's Beaverton Pharmacy.—Paid adv.

A NUT TO CRACK

Put on your thinking-cap. Figure it out. Do you know the answer? It is something that you get all in one instant. And on that instant you get all there is of it. And yet day by day you get more of it as you go along.

Can't see any sense to it? You get it all at one time and yet daily you get more of it. A fool question, you say. Then ask the Bible. Here it is—But now a righteousness of God has come into view. A righteousness for thieves, cut-throats, liars and all other sinners who have no heart for obeying God's law, nor will-power either and could not be good if they wanted to.

A righteousness that comes unto all and upon all who count on Christ's blood to wash out the stain of every last sin. John Bunyan who wrote that best seller PILGRIM'S PROGRESS, describes it. "The believer in Christ," says Bunyan, "is now shrouded under so complete and blessed a righteousness that the law from Mt. Sinai—the Ten Commandments—can find neither fault nor diminution therein. This is that which is called the righteousness of God by faith."

So says Bunyan. You stand at the Cross of Christ and look up and see HIM dying for you there. You are saying—"I broke the law and earned the curse; HE died under it for me." From that instant and forever in God's sight you are clothed upon; dressed in God's eternal righteousness. Take God at his word that the blood of Christ wipes out all the sin-guilt and then there he counts his righteousness over to you.

All yours and yet day by day you get more of it. Like this:—God now makes it his business to build Jesus Christ into your thoughts; words; deeds. What God sees in you. He wants the home

folks begin to see. He that is born of God does not go on in the same old sins for God's Seal—Jesus Christ—remains in him. Geo. N. Taylor, Beaverton, Oregon.—Paid adv.

NOTICE OF FINAL SETTLEMENT In County Court of State of Oregon For Washington County.

In the Matter of the Estate of Belle Bennett, Deceased.
NOTICE IS HEREBY GIVEN that the undersigned, duly appointed Administratrix of the above named estate, has filed in the above entitled Court and cause her final account and report as such, and the Court has fixed the 25th day of April, 1936, at the hour of 10 o'clock, a. m., of said day, and the court room of the above entitled court in Hillsboro, Oregon, as the time and place for hearing objections to said Final Account, and for the final settlement of said estate.

DATED this 26th day of March, 1936.

MURIEL BALOGH,
Administratrix of the Estate of Belle Bennett, Deceased.
BAGLEY & HARE, Attorneys for Administratrix. pg-17-21

NOTICE TO CREDITORS In the County Court of the State of Oregon for the County of Washington.

In the Matter of the Estate of Alice Adzina Adams, Deceased.
Notice is hereby given that the undersigned has been appointed executor of the Last Will and Testament of Alice Adzina Adams by the County Court of Washington County, State of Oregon, and has qualified as such.

All persons having claims against said estate are hereby notified to present the same duly verified as by law required to the undersigned at Beaverton, Oregon, within six months from the date hereof.

Dated and first published March

J. M. STRETCHER

REPUBLICAN CANDIDATE FOR COUNTY CLERK

May 16, 1936

COURTESY EFFICIENCY ECONOMY

In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



ANOTHER B A B E RUTH?—Joe Di Maggio, heavy hitting former Pacific Coast baseball star and one of the most sought after rookies, appears in Yankee uniform as he begins training with his new teammates at St. Petersburg.

BUILDING SERVICE EMPLOYEES STRIKE—Victims of the city wide elevator operators strike, rest on the stairs of a New York skyscraper, when they found the elevator service temporarily discontinued as a result of labor union difficulties.



A MILLION VISITORS—Attendance at the Travel Exhibit in Rockefeller Center, New York City, has passed the million mark. Operated by the Socony-Vacuum Oil Company, it is one of the most unusual mechanized displays of its kind. Shown here is a map which features a moving screen upon which news bulletins from all parts of the world are flashed.



THE INTERNATIONAL NECKLACE—Ginger Rogers, famous screen star, wears a new and clever necklace. In her latest picture, it is made of heavy cord on which is strung the pennants of many nations.



WIDE-EYED TOT HAS SLEPT FOR MONTHS—Though wide-eyed and apparently awake, Maxine Yarrington, 2 1/2 years old, is fast asleep and has been since last Sept. 24, when she was brought to an Erie, Pa., hospital, another victim of the dread sleeping sickness.

APPROVE GUILD PROGRAM—General Motors officials place their approval on plans for the 1936 model coach—building competition of the Fisher Body Craftsmen's Guild for which awards valued at \$50,000, including four \$5,000 university scholarships, are being posted. Left to right—Vice-Pres. Lawrence P. Fisher, William S. McLean, Secretary of the Guild; and W. S. Knudsen, Executive Vice-President of General Motors.



Chevrolet's high-compression valve-in-head engine gives economy without equal!

Every test proves it's more economical . . . Every Chevrolet owner knows it's more economical . . . And every person will readily understand these simple A-B-C reasons why it is more economical

The Chevrolet engine is the most economical automobile engine produced today, because (1) it is a six-cylinder engine, and (2) it is a valve-in-head six-cylinder engine. . . Its six cylinders use less gas and oil—in fact, use the least gas and oil—because six cylinders are the most economical combination used in modern automobiles. . . Its valve-in-head design cuts gasoline consumption still lower because there is less loss of heat through the walls of the combustion chamber in valve-in-head engines, and the advanced construction of the Chevrolet engine gives maximum heat (or power) saving. . . Most important of all, Chevrolet's more efficient cooling system, pressure stream oiling and the greater accessibility of all working parts result in more dependable operation, over a longer period of time, with the lowest maintenance costs.

CHEVROLET

A GENERAL MOTORS VALUE

NEW PERFECTED HYDRAULIC BRAKES . . . IMPROVED GLIDING KNEE-ACTION RIDE . . . SHOCKPROOF STEERING . . . GENUINE FISHER NO DRAFT VENTILATION . . . SOLID STEEL one-piece TURRET TOP BODIES . . . HIGH-COMPRESSION VALVE-IN-HEAD ENGINE . . . 6% NEW MONEY-SAVING G.M.A.C. TIME PAYMENT PLAN. Compare Chevrolet's low delivered prices and low monthly payments. Chevrolet Motor Company, Detroit, Mich.

\$495 AND UP. List price of New Standard Coupe at Flint, Mich. With bumpers, spare tire and tire lock, the list price is \$100 additional. *Knee-Action on Master Models only, \$20 additional. Prices quoted in this advertisement are list at Flint, Michigan, and subject to change without notice.

STIPE'S GARAGE

Beaverton,

Oregon