

The Cook's Nook

Caramel Ham Loaf

1 pound ground beef
1 cup bread crumbs
1 cup dry mustard
1 cup milk 2 eggs, beaten
1/2 cup brown sugar

The shank or butt of ham may be used, and the neck or shank of beef, since these both are to be found among the less-demanded cuts. Have these ground together. Combine this with bread crumbs and season with the mustard. Moisten with beaten eggs and milk and mix thoroughly. Spread brown sugar in the bottom of a pan, either loaf or ring mold, and pack the mixture firmly on top. Bake in a moderate oven for one hour or until done. Turn out; decorate the top with whole cloves.

Ham Hocks with Cornmeal Dumplings

Cover a good-sized ham hock with hot water and allow to simmer for thirty minutes. Pour off the water and when cool enough to handle, remove the skin. Cover again with hot water and allow to cook slowly until done. Potatoes or other vegetables may be added just long enough before serving so that they will be done.

Make cornmeal dumplings ahead of time using the following ingredients:

1 cup yellow cornmeal
1 1/2 cups hot water
1/4 teaspoon salt
1 teaspoon sugar 2 eggs

Heat the water to boiling, remove from the fire, and add the cornmeal all at one time, stirring until a thick smooth mush is formed. Season with salt and sugar, and a wee bit of onion, if desired. Cool to lukewarm.

When ready to drop into boiled dinner, add the eggs and beat thoroughly. Press into rounds, dredge the surface lightly with flour, and drop into the hot liquid. Cover, let cook for fifteen minutes.

Coconut Macaroons

1/2 cup sweetened condensed milk
2 cups shredded coconut
1 teaspoon vanilla (optional)

Mix sweetened condensed milk and shredded coconut together. Add vanilla if desired. Drop by spoonfuls on well buttered pan about one inch apart. Bake in a moderate oven (350 degrees F.) 10 minutes, or until delicate brown. Makes 2 dozen.

Barbecued Beef Slices

Sliced roast beef

2 tablespoons butter

2 tablespoons flour 1/2 cup water
1/4 cup tomato catsup
1 teaspoon prepared mustard
1 tablespoon vinegar
1 tablespoon brown sugar
Melt butter and blend flour with it. Mix with catsup, mustard, vinegar, brown sugar and water. Bring to the boiling point. Reheat sliced beef in this sauce, and serve at once.

Au Gratin Meat and Potatoes

2 cups diced cooked meat
1 cup cold cooked potatoes, diced
2 cups well-seasoned white sauce
1/2 teaspoon paprika
1/2 cup buttered bread crumbs
1/4 pound grated cheese
Combine diced meat and potatoes with white sauce and paprika. Place in a baking dish, cover with bread crumbs and sprinkle with grated cheese. Bake in a slow oven until the meat and potatoes are thoroughly heated and the cheese is melted.

Special Nut Cup Cakes

1 cup ground shelled peanuts
1/2 cup sweetened condensed milk
1 egg, separated
1 teaspoon baking powder
Shell peanuts, remove brown skins and put through a food chopper. To ground peanuts add sweetened condensed milk, egg yolk and baking powder. Blend thoroughly. Fold in stiffly beaten egg white. Drop by spoonfuls into small-sized buttered cup cake tins. Bake in a moderate oven (350 degrees F.) 20 minutes. Makes 12 small cup cakes.

Creamed Lima and Asparagus Tips
2 cups cooked, dried Lima beans
2 cups cooked asparagus tips
1 1/2 cups medium white sauce
1/2 cup grated cheese

Prepare white sauce in a double boiler. When cooked, add limas, asparagus tips and cheese. Cook until thoroughly heated, about 15 minutes, then serve over toast points or in ramekins or patty shells.

Ham and Noodles

As an interesting substitute for ham and potatoes, try ham and noodles en casserole.

Place a layer of broad cooked noodles in a baking dish. Over it place a layer of chopped cooked ham, then another layer of noodles, and repeat until the dish is nearly full. Pour over this 2 eggs beaten with 1 1/2 cups milk. Dot with butter and bake in a moderate oven for about forty minutes. Serves with a well-seasoned tomato sauce.

Real Estate Transfers

George Kenneth Wilshire et al to Fran Konnalski, 5 acres Sec. 23 T1S R1W.

Dora E. Saltus to Mary Frances Hutton, 2.72 acres, Sec. 31 and 32, T2S R1W.

William Johnson to Edw. Spiering, 11.61 acres Sec. 6, T1N R2W.

Wash. Co. to Universal Securities Cor. Part Blk. 2, So. Tualatin.

Universal Securities Cor. to Minnie Weach, Part Blk. 2, Tualatin.

Oliver A. Powers et ux to Frank Powers, Lot 2, Blk. 51, North Plains.

John Teufel et ux to Kathryn M. Bellinger, 10 acres Sec. 1, T1S R1W.

Emanuel Pederson et ux to Clarence W. Clark et ux, Part Lot 6, Blk. 1, O'Brien Acres.

C. C. Morecroft et ux to Anna Lottes Williams et ux, Lot 4, Blk. 6, Ladd & Reed Acres.

Glenn S. Ehle et ux to Perry W. Jostad et ux, Lots 19 and 20, Blk. 23, W. Portland Hgts.

J. W. Connell (Sheriff) to John Frank Sr. Lots 4, 8, Blk. 2, Pleasant Home, Beaverton.

The Review can do that printing for you.

OUT OF THE FOG!

You say that if you could see God with the naked eye as you see man, then you would believe? God answers that he once borrowed a human body and walked the earth as a man. The SON OF MAN. He was. For Christ was God, seen all.

But a lot of gods have come to earth and taken up as man. So it is said. Yes—And these gods of men's fancy all lived as heroes. Which of them became a man of sorrows and acquainted with grief? Which of them tasted anguish, shame, death for you? Which of them ever died to wipe out the guilt of your sin? Which of them ever suffered the pains of hell for you in your place—yes, suffered the pains of hell to the full for you? Which, having paid the debt of sin dismissed his spirit from his body with the shout—"It is finished!"

But—you say, clever men made that all up.

Then, we ask—What other ever broke out of the grave and took a body of glory going to the Father to present his blood, as a token of his death for your sins? And which other ever poured out his spirit on his blood-bought people so that they in turn live lives of victory here among men? And have these other gods a people who taste death under cruel testing of fire and scourge, of stoning and sword? And all with joy in the voice; glory in the face and forgiveness on the lips. Do the followers of these others make this prayer? "Lord, lay not this sin to their charge!"

Look up! There on the Cross you see Christ in death. You sinned and earned the curse. He bows his Holy head under it for you. Tell God that you take forgiveness and his gift of eternal life on the ground that Christ paid the debt in full. Not that we loved God but that he

loved us and gave his Son to die for us.

Geo. N. Taylor, Beaverton, Oregon.—Paid adv.

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 by law required to the undersigned at Beaverton, Oregon, within six months from the date hereof.

Dated and first published March 20, 1936.

Last publication April 17, 1936.

Doy Gray, Executor, Beaverton, Oregon.

Samuel B. Lawrence, Attorney for Executor, 712 Sweetland Building, Portland, Oregon. adv (16-2)



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J. M. STRETCHER

REPUBLICAN CANDIDATE FOR COUNTY CLERK

May 15, 1936

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STIPE'S GARAGE

Beaverton,

Oregon

The Easter Food Parade



By BETTY BARCLAY

EASTER is the time of year for "showing off." The birds are proudly displaying their new Southern plumage, the trees and flowers are winsome in new, colorful gowns—and every maid and male is resplendent in the newest and best of the springtime has to offer. One final glance in the mirror—then it's off we go to the Easter parade!

The "inner man" deserves a spring treat, too. That is why Easter should bring a new deal of dainties to your home. There are so many novel and delicious menu possibilities that it seems a menu to serve the same old things day after day. Remember this when you plan your springtime meals, and "show off" a little at home with these new dishes.

Perfection Sponge Cake

1 1/2 cups sifted cake flour
1 1/2 teaspoons double-acting baking powder
1/2 teaspoon salt
3 egg yolks, unbeaten
1/2 cup cold water
1 1/2 teaspoons grated lemon rind
1 1/2 cups sugar
3 egg whites, unbeaten
1 teaspoon lemon juice

Sift flour once, measure, add baking powder and salt, and sift together three times. To egg yolks add water and lemon rind, and beat with rotary egg beater until very light and foamy (increase to 1 quart or more in volume). Add sugar gradually, beating well after each addition; then beat in flour, continuing with rotary egg beater. Beat egg whites until foamy throughout, add lemon juice and beat until stiff enough to hold up in peaks. Fold into flour mixture. Turn into ungreased tube pan;

bake in moderate oven (350° F.) one hour or until done. Invert pan one hour, or until cold.

Spring Health Drink

Warmer weather calls for a lighter diet—unless you wish a visit from your old friend "Spring Fever." Heavy foods must be balanced by light alkaline foods and beverages—green vegetables, fresh fruits, and plenty of fruit juices. Canned Hawaiian pineapple juice, alone or with the addition of other fruit juices, makes an ideal drink at this season of the year—and is a natural enemy of Spring fever.

Lima Soufflé

1 cup cooked, dried limas
4 tablespoons butter
4 tablespoons flour
1 cup milk
3 egg whites, beaten stiff
1/2 teaspoon salt
1 teaspoon onion juice
1/2 teaspoon pepper
2 egg yolks, beaten

Rub limas through a coarse strainer. Melt butter, add flour, stir until smooth, add milk, cook, stirring constantly, until creamy. Add salt, pepper, onion juice, limas and yolks of eggs. Mix well, then fold in beaten egg whites. Pour into buttered dish and bake in moderate oven (350° F.) about 30 minutes. Serve with tomato sauce.

Hamburger Spaghetti

1/2 pound spaghetti
1 pound hamburger
1 cup tomatoes
1/2 cup onions, cut fine
1 pound grated cheese
1/2 teaspoon butter
Salt
Pepper

Boil spaghetti in salted water. Drain. Let hamburger, tomatoes, and onions simmer together over a slow fire for 30 minutes. Add grated cheese, melted butter, salt and pepper to taste. Pour mixture over the hot spaghetti.