

The Cook's Nook

Ham and Potatoes en Casserole

Meat and potatoes are usually regarded as the mainstays of every meal, and these make a splendid combination for the baking dish. Place a thick ham slice in the baking dish and over it slice the potatoes. Cover with milk, cover and bake until both potatoes and ham are done.

Cream Peach Cake

$\frac{1}{4}$ cup sweetened condensed milk
2 tablespoons lemon juice
 $\frac{1}{4}$ teaspoon salt
Few drops almond extract
2 cups fresh peaches, crushed
1 sponge cake or 2 sponge layers

Blend together sweetened condensed milk, lemon juice, salt and almond extract. Stir until mixture thickens. Fold in the crushed peaches. Split sponge cake and spread filling between the two parts, or spread between sponge layers. Sprinkle the top with powdered sugar. Serve with whipped cream if desired.

Baked Spareribs and Sauerkraut

Place the sauerkraut in a mound in a baking pan. Season the spareribs and place them on top. Place them in a moderately hot oven until the ribs are browned, then cover and let them bake slowly until they are done. Either plain boiled potatoes or baked potatoes can be served with this combination.

Tasty Liver Loaf

$\frac{1}{2}$ pounds liver
 $\frac{1}{2}$ cups bread crumbs
2 eggs
 $\frac{1}{2}$ cup meat stock
1 cup milk
1 tablespoon onion
1 tablespoon parsley
 $\frac{1}{4}$ tsp. dried celery
Salt and pepper
4 long slices bacon

Chop, pork, beef, or lamb livers may all be used. Scald liver and grind. Combine with bread crumbs and seasonings and moisten with beaten egg, milk and meat stock. Line loaf pan with bacon, then pack in the liver mixture. Place remaining bacon on top and bake in a slow oven (300° F.) until done, about one hour. Let cool and slice for sandwiches.

Ragout d'Agneau

3 pounds brains of lamb
1 cup boiling water or stock
4 tablespoons butter
4 tablespoons flour
1 onion
1 small carrot
1 stalk celery
Bouquet garni (parsley, thyme, bayleaf)
1 egg yolk
1 tablespoon cream
 $\frac{1}{4}$ cup spinach puree
Juice of 1 lemon
Salt and pepper

Trim the meat and cut into two inch squares. Heat the butter in a stew pan and cook the celery, onion, and carrot, steed,

for fifteen minutes, but do not brown. Sprinkle in the flour, stir, and cook three or four minutes. Then add the boiling stock, salt, pepper, and bouquet garni, and stir until smooth. Put in the meat, cover closely, and simmer very gently for about one and one-half hours. Meanwhile cook the spinach, put through a fine sieve, and season to taste. Mix with the juice of 1 lemon. When meat is done pile onto a hot dish. Strain the sauce in which it was cooked into another stew pan, and add the spinach puree. When nearly boiling put in the egg yolk and cream which were previously mixed together. Stir until the sauce thickens; pour over meat.

Chateaubriand Potatoes

Make potato balls with a small scoop cutter. Wash and put in a saucepan with cold water to cover. Bring to a boil and boil gently for five or six minutes, adding 1 teaspoon of salt. Drain. Melt 2 tablespoons butter in a frying-pan. Add 1 tablespoon oil. When hot, turn in the potatoes, taking care to have the balls covering the bottom of pan in one layer. Shake the pan now and then, cook until slightly amber colored, then place in a hot oven to bake till golden browned and tender. Drain off fat.

Ham Pie

Place an inch layer of well whipped mashed potatoes in a buttered glass baking dish, then a half inch layer of chopped cooked ham. Cover with a layer of ham and repeat until the dish is filled. Pipe a border of mashed potatoes over the top and set in the oven to brown the potatoes and heat the meat and vegetables.

Spring Garden Tips

Solidity is more desirable in a lettuce head than large size, and a well balanced complete fertilizer tends to reduce excessive foliage and to induce greater solidity. Lettuce grown on too highly fertilized soil is more subject to tip burn and slime than plants which have made moderate leaf growth.

The main crop of onions in Oregon is grown from seed planted in April. A major portion of the commercial acreage is on organic or peat soil but some fine onions are grown on fertile river bottom soil. Irrigation is used successfully in parts of the state where the summers are warm and dry. Yellow Danvers and Sweet Spanish are the leading varieties grown in Oregon. The crop last year in Oregon amounted to almost 1500 carloads.

New strains of Swiss chard, such as Fordhook and the broad stemmed dark leafed varieties,

are finer in size and general characteristics than the old strains of lacunulus. The improvement of this vegetable is shown in the larger, broader and whiter leaf stalks and the large dark leaves which are particularly blistered and attractive. This vegetable is very useful in the home garden since it does not run to seed in hot weather as do other types of greens. It is quite hardy and usually winters over successfully to produce a new crop the following spring before going to seed. Plants should be thinned to 6-10 inches apart in the row so as to have ample room for development.

March and April are months when spring cauliflower, sometimes called cauliflower-broccoli, is harvested. Only in the parts of the state where there are very mild winters can this crop be safely grown. It is started during May of the previous year. Saint Valentine is a widely grown variety.

RAY L. ANTRIM ISSUES STATEMENT

Ray L. Antrim, Democratic candidate for nomination for representative from Washington County, was born near Wheatland, Yamhill County (1872), and was raised on a farm. He received his education in the public schools of Yamhill County, and at McMinnville College and Willamette University. When he was eighteen years of age he taught his first school at Latah County, Idaho, and later taught in Polk, Marion, and Yamhill counties.

He served with Co. K, 2nd Oregon Volunteer Infantry, in the Philippine Islands. He was in the U.S. Railway mail service nearly 28 years. He is a member of the Christian Church, United Spanish War Veterans, Veterans of Foreign Wars, and the Aloha Grange.

He states that he has always opposed a sales tax, and since it has been turned down three times by the people of Oregon, to introduce another sales tax bill would be an insult to the intelligence of the voters.

He fully endorses the progressive program, is opposed to all forms of monopoly, and believes that all acts of legislation should take into consideration its effects upon all classes of people in our state.

He is opposed to the present system of pauper pensions (doles) and believes in an old age pension sufficient to maintain the pensioner in comfort and provide for necessary recreation and amusement. If these results can only be obtained through the Townsend Plan, he is for the Townsend Plan. His slogan: "Being one of the people, I am for the people." He states he will work to exercise the people's rights in their heritage of the great natural resources, and to remove the influence of special privilege groups in government.

Read advertisements carefully.

"Truth is a golden gem let it go where it may, whether it sink into the quicksands of earth or be borne by the aerial flight of an eagle, it is a rare jewel."

With honest politicians and the Townsend Plan, how that jewel would sparkle; anyway BARRITT for Assessor.—Paid adv.

"Pep Up" Your STOMACH

Stimulate Appetite
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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.

PATRONS OF HUSBANDRY ANNUAL SABBATH MEETING IN TIGARD GRANGE HALL

Tigard, April 8.—Patrons of Husbandry of Washington County will hold their annual Sabbath meeting in the Tigard Grange hall, April 19. Services will commence at 11 a.m. Rev. Rayum Smith of Tigard officiating, recessing at noon for basket lunch. (Bring silverware and dishes.)

Musical program in afternoon. The principal speaker will be Rev. Edwin B. Lockhart of Roseburg, past chaplain of Washington county Pomona. Tigard Grange will celebrate its sixty-second anniversary.

There will be presented Golden Sheaf certificates to three members: Hannah Christensen, Elizabeth Vincent and H. B. Tigard. Open meeting Friends invited.

Aloha Boy Scouts

Aloha Scout Troop No. 219 attended the Scout circus Friday evening. Those in attendance included Frank Sivard, Roland Frost, Sheridan Nault, Allen Moore, Bill Caruthers, Earl Hollingsworth, Jack Culbertson, Stanford Knight, Edward Jannsen, Kenneth Coon, Robert Beale, accompanied by Scoutmaster Francis Coon, and A. M. Jannsen, troop committeeman.

The part taken by the boys in First Aid was bandaging of serious burns, and flag drill. The flags were carried by Roland Frost and Robert Beale.

The troop consists of seven teen boys, directed by Francis Coon, Scout Master, and Lloyd Miller, assistant.

All boys in the vicinity of Aloha, Huber, and Reedville, between the ages of 12 and 18 are cordially invited to join the troop. Meetings are held every

at the movies

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Wednesday, April 15th
—One Night Only—
On the Stage, Nate Cohen's STARS OF TOMORROW
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Admission, 10 and 25 cents

Thurs., Fri., Sat., April 16, 17, 18
"TALE OF TWO CITIES"
Featuring Ronald Colman and A BIG CAST
Another big picture at the regular Ritz' price 10 and 15 cents

Next: "Hitch Hike Lady"
For Sale—Boys' bicycle, 26". Excellent shape. \$10.00. Marsh's Garage. c-19

Monday night at 7:30 in the Aloha Grange Hall.

Troop Committeemen are C. E. McElroy, B. J. Frost, C. Sivard, and A. M. Jannsen.

TEA CAKES

THAT STAY FRESH
by Betty Barclay

Everyone likes cakes and tea breads enriched with fruit, but the economical housewife often hesitates to make these delicacies because they dry out quickly unless eaten soon after baking. Even the next day the fruits are likely to be dried into bullet-like lumps. Thus the taste of the whole cake is ruined.

Lately I have made some exciting discoveries about this. Certain English bakers, I was told, have long used glycerine in various kinds of cakes—especially their mince fruit loaves—to keep them moist and palatable to the last bite.

I tried it myself in some of my favorite fruit bread and cake recipes, with real success. Not only did the cakes remain fresh many days longer, but the fruit was brighter, juicier, had a more appetizing appearance. All I did was rub the fruit with glycerine, allowing it to stand for half an hour; then I made the cake as usual. Just a quarter teaspoonful of glycerine was enough for a standard sized family recipe. The wholesome liquid acts like magic in keeping fresh things fresh.

I know you will want to try this yourself, so here is a fruit tea bread recipe to experiment on. I'm sure you will be as pleased as I was.

Honey Fruit Tea Bread

$\frac{1}{4}$ cup honey
 $\frac{1}{4}$ cup brown sugar
2 tablespoons shortening
1 teaspoon salt
 $\frac{1}{2}$ cup pitted dates, sliced
 $\frac{1}{4}$ cup dried apricots, chopped
 $\frac{1}{4}$ teaspoon glycerine
1 cup milk
1 tablespoon lemon juice
1 egg
 $\frac{2}{3}$ cups flour
 $\frac{1}{4}$ teaspoon soda
4 teaspoons baking powder
 $\frac{1}{2}$ cup wheat bran flour

Rub fruit with glycerine and allow to stand at least one half hour. Mix honey, sugar, shortening, salt, fruit, and milk. Heat slowly until sugar is dissolved and shortening melted. Cool to room temperature. Add lemon juice and beaten egg. Sift flour, soda, and baking powder together. Mix in wheat bran flour. Add dry ingredients to fruit mixture and stir well. Do not beat. Bake in a greased loaf pan, lined with wax paper, in a moderate oven for one hour.

CEDAR MILL NEWS

Mr. and Mrs. John Kleser have moved into the house that Wallace's vacated.

Mrs. Lilly Levy of Mcbana, Washington, visited the Sam Walters home Sunday.

James Walters accompanied Fay Evans of Beaverton to Mr. Evans' home at Brownsville. They spent the day fishing.

Mr. Jo M. M. Chatterton of Osgander, Wash., spent several days with his aunt, Mrs. Sam Walters. Mr. Chatterton is sailing for Alaska Monday, where he will remain for several years.

Mrs. James Walters gave a party, Saturday, for the ninth birthday of her daughter, Barbara. The afternoon was spent in playing games and hunting Easter eggs. Those present were: Joyce and Olive May Hartrampf and Betty and Donna Dorland of Hillsboro, Mrs. J. R. Sandford of North Plains, Jeannette Schulz, Betty Wuthrich, Lottie Byler, Marie Johnson, Phyllis and Beverly Thorne, Patsy Heinrich, Joan and Virginia Cote, Betty Jones, Betty Craig, June Mead, Harriet Russell, Delina Satchel, Wanda Coppinger, Lorraine Shellea, and Louise Kennedy.

Candidate for nomination For Sheriff



E. C. (Curley) Bennett

E. C. ("Curley") Bennett, candidate for democratic nomination for Washington County Sheriff at the primaries, May 15, 1936.—Paid adv.

SUMMONS

Citation No. 4414
In the County Court of the State of Oregon for Washington County

In the Matter of the Estate of Alice Adzina Adams, deceased.
TO DAN ADAMS, Toledo, Oregon, HAZEL SHIELDS, Toledo Oregon, CHARLES MAST, Vancouver, Washington, and to ALL OTHER DEVISEES AND HEIRS UNKNOWN, IF ANY SUCH THERE BE.

IN THE NAME OF THE STATE OF OREGON, you are hereby commanded to appear before the Honorable Donald Templeton, Judge of the County Court of Washington County, Oregon, at the Court House in Hillsboro, Oregon, on the 4th day of May, 1936, at the hour of 9:30 o'clock A. M. of said day to show cause if any exist why an order authorizing and directing sale of real estate should not be made as prayed for in the petition of Doy Gray, Executor of the Last Will and Testament of Alice Adzina Adams, deceased, authorizing, directing and empowering the said Executor to sell all of the west 66.3 feet of the North half of Block 1 of the Town of Beaverton, Washington County, Oregon, at private sale for cash subject to the approval of this Court, and in the manner provided by law.

This citation is issued pursuant to the order of the Honorable Donald Templeton, County Judge, duly made and entered in the above entitled proceeding March 30, 1936.

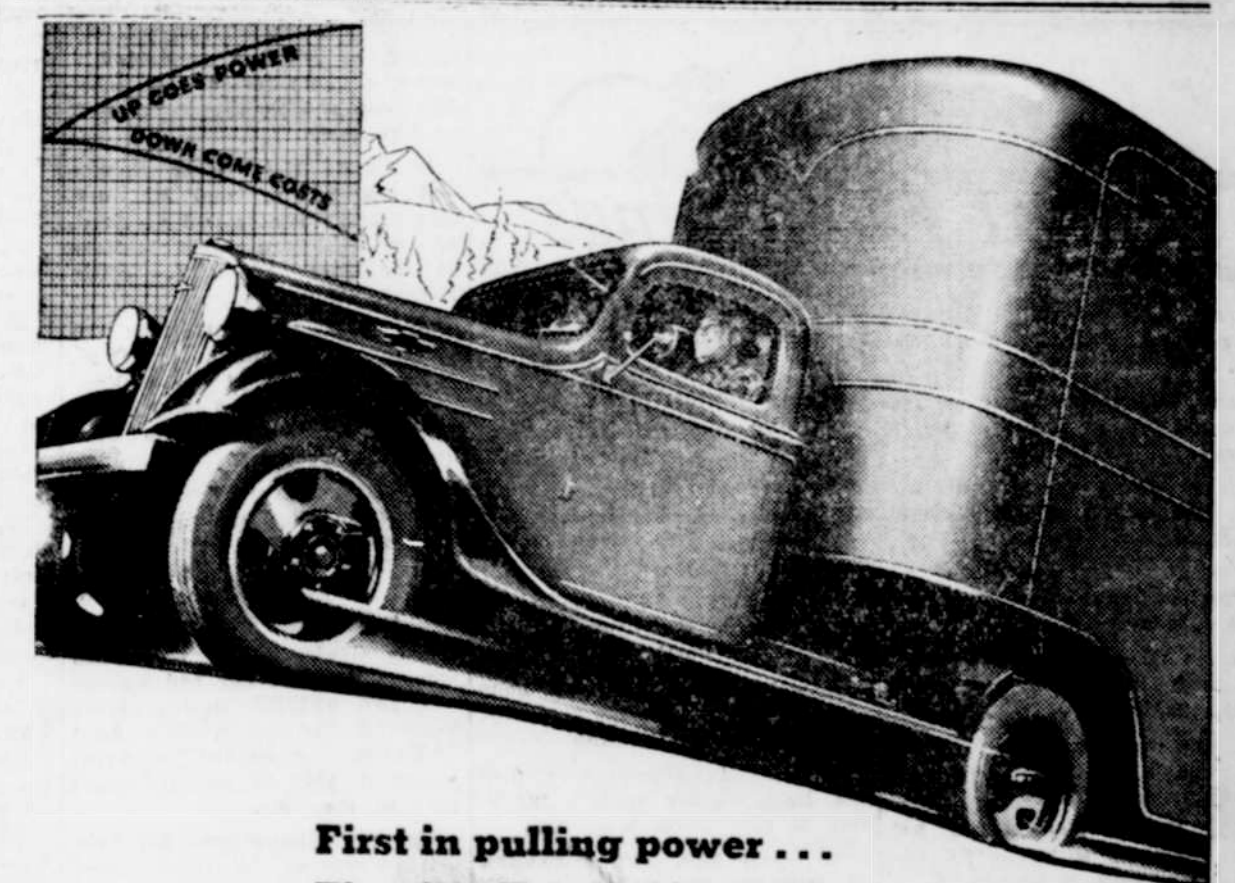
WITNESS my hand and seal of Court affixed this 30th day of March, 1936.

Edwin C. Luce, County Clerk, by L. R. Hiatt, Deputy.

S. B. Lawrence, attorney for the above estate; address, Sweetland building, Portland, Ore. adv c18-22

The Oregonian

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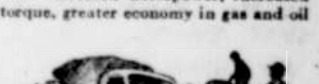


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with clear-vision instrument panel for safe control



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with increased horsepower, increased torque, greater economy in gas and oil



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CHEVROLET TRUCKS

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Beaverton, Oregon

FOODS, FACTS and FOIBLES

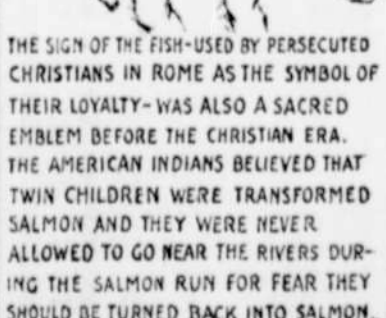


THE EASTER MORNING EGG-ROLLING ON THE WHITE HOUSE LAWN IS A CUSTOM WHICH ORIGINATED DURING PRESIDENT MADISON'S ADMINISTRATION.



ARISTOXENUS, THE GREEK PHILOSOPHER, WAS SO FOND OF HIGHLY SPICED SALADS THAT HE WATERED HIS LETTUCE GARDEN WITH SWEET WINE.

THE FIRST SALAD DRESSING IN HISTORY WAS MADE OF OIL, VINEGAR, FENNEL, MINT, PARSLEY, AND ELDER-FLOWERS.



THE SIGN OF THE FISH—USED BY PERSECUTED CHRISTIANS IN ROME AS THE SYMBOL OF THEIR LOYALTY—WAS ALSO A SACRED EMBLEM BEFORE THE CHRISTIAN ERA. THE AMERICAN INDIANS BELIEVED THAT TWIN CHILDREN WERE TRANSFORMED SALMON AND THEY WERE NEVER ALLOWED TO GO NEAR THE RIVERS DURING THE SALMON RUN FOR FEAR THEY SHOULD BE TURNED BACK INTO SALMON.



EASTER EGGS ARE GIVEN AS GIFTS DURING THIS SEASON OF THE YEAR BECAUSE THEY WERE AMONG THE FIRST OF THE CHRISTIAN SYMBOLS.

FAMOUS GOURMETS OF HISTORY

ISAAC NEWTON'S FAVORITE COURSE WAS SALAD.
(WALDOFF)