

The Cook's Nook

Family Gets "Pie-Eyed" (In a Nice Way)

All is not dessert that is pie! Pie filled to the brim with fruit or a creamy filling with pastry or flaky meringue is the dish we think about when the word is mentioned. But pie with meat or stew or vegetables in its middle is just as truly pie, and just as delectable!

Ever feed your flock with a shepherd's pie? Lamb makes a tempter out of that. And how about a pork pie, with snowy rice for the "crust"? Beef or vegetable pie is another winner highlight, and those deep-dish chicken and meat dishes with mashed potato or pastry "lids" are delectable. Oh, do get the family "pie-eyed" in this nice way, and prove that Shaple Simon was a very wise man!

With a meat pie you won't need much else for the main course. Provide a savory accompaniment—what better than a glistening baked banana, tucked into the oven a few minutes before serving time? Then add a dainty salad, and a dessert. Presto—dinner's ready and what a meal for April appetites!

Pork-a-Pie

1 tbsp. fat
1 onion
1 lb. pork shoulder, uncooked
2 cups tomato
1/2 tsp. salt
1/2 tsp. pepper
2 cups cooked rice

Melt fat, add sliced onion, and meat which has been cut into small pieces and stir until red color disappears. Add tomato and seasoning after onion is browned, and heat through. Grease a baking dish, put in layer of rice, then add meat and gravy and cover with rice dotted with fat. Bake in moderate oven (350° F.) for 30 minutes. Serves six.

Chicken Pot Pie

2 cups cooked chicken, cut in pieces
1 tsp. cornstarch
1 1/2 cups milk
1/4 tsp. salt
Dash of pepper
2 tbsps. butter
8 unbaked baking powder biscuits

Combine ingredients, except biscuits, and turn into greased casserole. Bake in hot oven (425° F.) 25 minutes, stirring twice during first 10 minutes. Place biscuits on top of pie after it has baked 10 minutes; return to oven and bake 12 to 15

minutes longer.

Make your biscuits the "peppy" way by sifting together 2 cups flour and 2 teaspoons baking powder, and 1 teaspoon salt. Combine 1/2 cup liquid shortening and 1/2 cup of milk and stir into dry ingredients, using enough of the milk to make a soft dough. Remove dough to well-floured board and pat until smooth. Cut into rounds and bake in hot oven (450° F.) 10 to 12 minutes.

Ice and Vegetable Casserole

1 cup rice
1 small turnip, cubed
1 cup canned peas
1 cup canned tomatoes
1 onion, sliced
4 potatoes, thinly sliced
1 teaspoon salt
1/2 tsp. allspice
4 cups brown stock

Wash rice thoroughly. Put ingredients, except stock, in alternate layers in casserole, pour on stock, and cook until rice is tender, in slow oven (325° F.). Serves 6.

Baked Bananas

(To Accompany Meat Pie)

Select firm, partially ripe or yellow-ripe bananas; peel and arrange in a shallow baking pan. Brush with melted butter, sprinkle lightly with salt, and bake in a moderately hot oven (375° F.) for 10 to 15 minutes or until tender. Serve very hot.

Fruit Waldorf Salad

(To Serve with a "Pie Dinner")

2 cups apples, diced
2 tbsps. lemon juice
1/2 cup celery, diced
1/2 cup mayonnaise
1 cup orange, sliced
1/4 cup dates, sliced

Marinate apples in lemon juice; combine with other fruits and blend with mayonnaise. Serve on crisp lettuce.

Shepherd's Pie

2 1/2 cups meat stock or gravy
2 tbsps. cornstarch
2 cups cooked meat, diced
1/2 cup tomatoes, canned
1/2 cup cooked onion
1/2 cup cooked carrots
1 tsp. parsley, chopped
1/4 tsp. pepper
1/4 tsp. paprika
2 tbsps. Worcestershire sauce
1/2 tsp. salt
2 cups mashed potatoes seasoned
2 tbsps. butter

Bring stock to boil; add cornstarch which has been dissolved in 1/2 cup cold water. Poil 1 minute, stirring constantly. Re-

move from heat, add meat, vegetables, and seasonings; turn into greased baking dish. Spread with potatoes, sealing to edge of casserole and leave opening for escape of steam. Brush with melted butter. Bake in hot oven (450 degrees F.) 20 minutes, or until potatoes are browned. Serves 6.

CEDAR MILL NEWS

Evelyn Walters spent the week end at the State Christian Endeavor Convention at Eugene.

Mr. and Mrs. John Walters are spending several days in Pomeroy, Wash., and Idaho, with relatives.

L. D. Sutton has returned from the hospital where he was confined for several days with pneumonia.

Mr. George Kiene has received word of the death of his nephew, Dr. George Hirsch of Merrill, Wisconsin.

Mr. and Mrs. Lester Davis and two daughters, Jean and Joan of Salem spent Sunday at the home of Mr. and Mrs. Sam Walters.

Mrs. D. N. Chown of Portland has helped organize a Parent-Teacher association at Cedar Mill. Officers elected were: President, Mrs. Geo. Cote; Vice President, Mrs. I. W. Heinrich, Secretary-treasurer, Mrs. Helen Johnson.

ALOHA NEWS

Hulbert Rydman is at the C. C. camp at Nysaa.

Mrs. Tom Huleny of Albany was a week-end guest of her uncle and aunt, Mr. and Mrs. J. H. Neal.

Mrs. Tobias has been quite ill at her home for a week, but is slowly improving. Mrs. Hulda Rydman is helping care for her.

Mrs. Winifred Barnes and little daughter and a neighbor of hers from Camas, Wash., were guests Tuesday of Mrs. Barnes' parents, Mr. and Mrs. Elmer Scott. Mrs. Scott returned to Camas with her daughter for a short visit.

Mrs. J. H. Neal has received word that her brother-in-law, L. O. Ralston of Portland, was taken to St. Vincent's hospital, Monday, for an emergency operation. The Ralstons had only the day before from a vacation in California, with their daughter, Mrs. Arthur Strubbe, and family.

LOCAL NEWS

Mrs. L. L. Myers visited Wednesday with Mrs. Gordon Knight of Dilley.

Mrs. E. L. Hudson had Mrs. E. E. Stipe as her guest at the benefit luncheon and bridge party of the Court of the Amavanth at the Pewter Plate in Portland, Monday.

Mrs. Adah Phelps of Vancouver, Wn., has been enjoying a ten-day visit with Mrs. Marcia Pike. The two ladies were girlhood schoolmates in Iowa seventy years ago.

Mr. and Mrs. T. W. Tucker attended the final sessions of the State Christian Endeavor Convention at Eugene, Sunday, and were dinner guests at the home of Mr. and Mrs. Floyd Tefft.

SUMMONS

In the Circuit Court of the State of Oregon for Washington County

Raphaela Lee, Plaintiff, vs. Matthew J. Lee, Defendant

To Matthew J. Lee, the above named defendant:

IN THE NAME OF THE STATE OF OREGON you are hereby required to appear and answer the complaint filed against you in the above entitled court and suit on or before the last day of the time prescribed in the order for publication of this summons, to-wit: On or before the expiration of four weeks next, from and after the date of first publication of this summons; the date of said first publication of this summons being on May 1, 1936, and if you fail so to appear and answer the plaintiff will apply to the court for the relief prayed for in her said complaint, to-wit:

That the marriage and marriage contract now and heretofore existing between the above named plaintiff and the above named defendant be dissolved, and that plaintiff be awarded the care, custody and control of the minor children of plaintiff and defendant, viz: Mary Annetta Lee and Matthew J. Lee, Jr. and for such and further relief, as to this court may appear equitable.

This summons is served upon you by publication by order of Hon. B. Frank Peters, Judge of the above entitled court, which order was made and dated at Hillsboro, Oregon, April 28, 1936. D. D. Bump, Attorney for Plaintiff, Forest Grove, Oregon. adv c22-26

Miss Rosa Newton and Miss Evelyn Walters were delegates from the local Church of Christ to the state C. E. Convention which was held in Eugene last week from Thursday to Sunday.

Lorraine Denney entertained a group of girls on her tenth birthday, Wednesday, with games and refreshments. Present were Louise Bigli, Helen Randall, Catherine Thompson, Neidra Miller, and Mary Lee Madder.

The newly installed Superintendent of Congregational churches of Oregon, the Rev. Frank O. Carlson, formerly of Pocatello, Idaho, will be the speaker at the local Congregational church on Sunday morning, May 3.

Mr. and Mrs. L. K. Fiske of Cornelius and Mr. and Mrs. Chauncey Allison and family of Portland were Sunday evening guests of Mr. and Mrs. E. Smith. Mr. Allison is the electrical instructor at Benson Polytechnic.

When company comes and you need just that touch of refreshment to make your meal complete, a salad or dessert that sparkles, just open your Crosley Shelvador, and there you have it. See these extra-feature electric refrigerators "at the Friendly Store", Richey Hardware & Furniture Co.—Paid adv.

Mrs. M. C. McKercher and Mrs. Lorraine Knight of Portland were joint hostesses at a birthday dinner at the home of Mrs. McKercher on Tuesday last week, in honor of Geo. McKercher's 21st birthday. Present

NOTICE OF SHERIFF'S SALE

10777

In the Circuit Court of the State of Oregon for the County of Washington

Doy Gray, as Administrator of the John McGill Estate, Plaintiff, vs. Ruth B. Anderson, Defendant.

By virtue of an execution, judgment order, decree, and order of sale issued out of the above entitled Court in the above entitled cause to me directed and dated the 21st day of April, 1936, and a judgment rendered and entered in said Court on the 20th day of April, 1936 in favor of Doy Gray, as administrator of the John McGill estate, plaintiff, and against Ruth B. Anderson, defendant, for the sum of \$1790.00, with interest thereon from the 31st day of July, 1933, at the rate of 7% per annum, and the further sum of \$150.00 with interest thereon from the 20th day of April, 1936 at the rate of 6% per annum, and for the further sum of \$14.35 with interest thereon from the 20th day of April, 1935 at the rate of 6% per annum, and the further sum of \$18.00 costs and disbursements, and the cost of and upon this writ commanding me to make sale of the following described real property situated in the County of Washington, State of Oregon, to-wit:

All of Lot Number 12 in Ladd and Reed Addition to the Town of Beaverton, County of Washington, State of Oregon, also a part of the D. L. C. of Peter L. Spencer and wife in Section 16, Township 1 South of Range 1 West of Willamette Meridian; commencing at the northeast corner of said Donation L and Claim, thence south 7.06 chains; thence west 7.06 chains; thence north 7.06 chains; thence east 7.06 chains to the place of beginning, containing 5 acres, more or less, situated in the County of Washington, State of Oregon, all the above described property, except a road grant to the County of Washington, aforesaid along the east side of said property. Also subject to the interest of Theodore G. Coates and Ruth E. Coates according to Deed dated February 18, 1925, and recorded in Book 130, page 1, records of Washington County, Oregon.

NOW, THEREFORE, by virtue of said execution, judgment order, decree, and order of sale, and in compliance with the commands of said writ, I will on Monday the 25th day of May, 1936 at 10:00 o'clock A.M. at the east front door of the Court House in Hillsboro, Washington County, Oregon, sell at public auction (subject to redemption) to the highest bidder or cash in hand all the right, title, and interest which the within named defendant in the above entitled suit had on the 7th day of April, 1933, the date of the mortgage herein foreclosed or since that time had in and to the above described property or any part thereof to satisfy said execution, judgment order, and decree, interest, costs, and accruing costs.

Dated this 21st day of April, 1936.

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Last publication, May 2, 1936

J. W. Connell, Sheriff of Washington County, Oregon. adv c21-25

were Harold Mayer of Portland, Mrs. J. W. Huson and children, Virginia, Peter, and John and Helen Knight.



William H. (Bill) DIERDORFF
Candidate for
Republican Nomination
COUNTY CLERK
Primaries May 15, 1936
Washington County Farmer and
World War Veteran
(Paid Advertisement)

To Democrats

I ask your support at the primaries, May 15, for my candidacy for State representative.

I am a farmer and drs'man, and I will fight to protect the farmers' interests.

I believe in keeping down taxes and the costs of government.

I am in favor of giving the people the benefit of Bonneville power.

I support the President and the New Deal.

—Richard G. Scott,
Paid adv. Sherwood, Route 1

Vote for



JAMES LEWIS
for
County Commissioner

The development of Washington County depends on the state and county highway system.

JAMES LEWIS, candidate for County Commissioner, has worked unceasingly for the construction of primary state highways in and through Washington County, with the result that through the efforts and cooperation of the County Court four hundred men are employed on the Wilson River Road, W. P. A. project, and a like number on the Wolf Creek Highway.

Your vote to retain JAMES LEWIS as County Commissioner is a ballot cast for good roads.

(Paid Advertisement)

Sunday Mr. and Mrs. H. F. Waite and their guests the Al Cannons of Portland spent the day at Wilhoit Springs.



J. E. CARPENTER
Incumbent
Republican Candidate
For Assessor
For Washington County
Second Term Pd. adv.

The Oregonian

Great Newspaper of the Northwest

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Rev. I. N. Demy says:
I have found nothing in the past 20 years that can take the place of Dr. Miles Anti-Pain Pills. They are a sure relief for my headache.

Sufferers from Headache, Neuralgia, Toothache, Backache, Sciatica, Rheumatism, Lumbago, Neuritis, Muscular Pains, Periodic Pains, write that they have used Dr. Miles Anti-Pain Pills with better results than they had even hoped for.

Countless American housewives would no more think of keeping house without Dr. Miles Anti-Pain Pills than without flour or sugar. Keep a package in your medicine cabinet and save yourself needless suffering.

At Drug Stores—25c and \$1.00

DR. MILES' ANTI-PAIN PILLS



NEVER MIND, IT'S ONLY A HEAD-ACHE

WHY SUFFER? GET AN ALKA-SELTZER

Take ALKA-SELTZER for HEADACHE, Acid Indigestion, Colds, Neuralgia, Fatigue, Muscular, Rheumatic, Sciatic Pains. Pleasant, Non-habit forming, Non-laxative—does not depress the heart.

Get Alka-Seltzer at your drug store in 36 and 66c packages for home use, or get a drink of Alka-Seltzer at any drug store soda fountain.

BE WISE—ALKALIZE

MOTHERS' DAY SURPRISES



By BETTY BARCLAY

Ease of preparation and novelty are the two important factors in preparing a Mothers' Day dinner—for that is the day of the year the other members of the family make the meal and surprise Mother.

Spaghetti Rarebit is an ideal main dish. Not only is it delicious and nourishing, but economical, easy to prepare and sure to become a prime favorite with every member of the family.

Spaghetti Rarebit
1/2 lb. spaghetti
1/2 lb. grated cheese
2 eggs
1 cup milk
2 tablespoons butter
2 tablespoons flour
1/4 teaspoon dry mustard
1 tablespoon Worcestershire sauce
Salt and pepper

Make a cream sauce of the butter, flour, mustard, pepper, salt and milk. When thick, add grated cheese and cook till cheese melts. Add well-beaten eggs and Worcestershire sauce and cook about 7 minutes, stirring constantly.

Boil spaghetti in plenty of well salted water, until tender. Drain. Place on platter and pour rarebit over it. Serves 4 to 6.

Fresh Fruit Refrigerator Cake
Here is the simplest of all cakes to prepare, for it can be made long before time for serving and will not dry out or lose its luscious flavor.

1 1/2 cups (one can) sweetened condensed milk
1/4 cup lemon juice
1 cup quartered cherries, whole raspberries or sliced strawberries
24 vanilla wafers

Blend together sweetened condensed milk and lemon juice. Add prepared fruit. Line narrow, oblong pan or spring form cake pan with wax paper. Cover with fruit mix-

ture. Add layer of wafers, alternating in this way until fruit mixture is used, finishing with layer of wafers. Chill in refrigerator six hours or longer. To serve, turn out on small platter and carefully remove wax paper. Top may be decorated with fruit. Cut in slices and serve plain or with whipped cream. Serves 8.

Iced Pineapple Coffee
Drink to the health of Mother with iced pineapple coffee—a healthful, delicious drink that will prove delightful.

1/2 cup sugar
1/2 cup water
1/2 teaspoon grated orange rind
1/2 cups cold coffee
1/2 cup Hawaiian pineapple juice
1/2 cup cream
Crushed ice

Boil the sugar, water, and orange rind together for 10 minutes. Cool, strain and add cold coffee. Just before serving add pineapple juice and cream. Serve in tall glasses filled with crushed ice. Serves 6.

An After-Dinner Game
"Politics," a new game invented by Oswald Lord, New York cotton broker, has become the biggest parlor craze next to "Monopoly." With a \$1,000,000 campaign stake and the roll of dice, players try to elect themselves "President of the United States." Colored pins on a large map show control of counties. Since count is by electoral vote, it takes but one point to win in Nevada county; nine to win one in New York.

By paying a \$20,000 radio fee, players draw cards representing platform planks, and so win counties favoring their slogan. Thus the plank, "I favor unlimited coinage of silver," automatically wins counties in silver states. You guess who will enjoy the scramble to political office.

at the movies

AT THE RITZ
BEAVERTON - OREGON
Don't Forget—
All Shows Start at 7:30

Thurs. to Sat., Apr. 30-May 2 (Double Feature)
"LAWLESS RANGE" (Western), Plus "KANSAS CITY PRINCESS"
Two good features for the price of One

Sun. to Wed., May 3 to 6
"NAVY WIFE"
With Claire Trevor, Ralph Bellamy and a Good Supporting Cast
Beautiful scenery, with the interesting background of the navy, makes this a story that pleases all

Also news, and a Chas. Chase Comedy, "4-Star Boarder"

Thurs., Fri., Sat., May 7, 8, 9
Double Feature
"STRANDED" plus
"WESTERN FRONTIER"
Two Grand Pictures Bound to Please

Don't Forget—Saturday, May 9, IS AMATEUR NIGHT
A First and Second Prize Given Same Two Features, "Stranded" and "Western Frontier" are Also Included on the Program
Admission, 10c and 15c

Enjoy Relief from those Distressing External Muscular Pains (So often mis-called "Rheumatic")

If you are suffering from those wracking, so-called "surface rheumatic" pains which seem to bend your muscles and tie them into knots, don't endure this torture another day without trying Williams R.U.X. Compound. Take just a few doses and see how much better you feel. The first bottle must produce results or money back.



Compounded from a Doctor's Prescription

Williams R.U.X. Compound is a highly concentrated liquid preparation for internal use. It is prepared from the prescription of a doctor who used it in his private practice for many years. Now this valuable relief is available to sufferers at a cost of only a few cents a day.

Its Action Is Quick

The ingredients in Williams R.U.X. Compound are already dissolved, therefore it starts to work immediately to give relief from surface muscular, "rheumatic" or neuralgic pains. Because it is a concentrated solution, very small doses are required, therefore it is very economical. Many people who say they have

suffered for years with distressing surface muscular "rheumatic" pains, declare that Williams R.U.X. Compound has been a blessing to them. It is not a preparation to "rub on the outside." It is a medicinal formula which works from the inside out. Relief in many instances is so quick and effective that sufferers are astonished.

Make This Guaranteed Test

Williams R.U.X. Compound is sold under a flat guarantee that the first bottle must produce results or money back. Try a bottle under this guarantee today. Enjoy blessed relief as so many others say they have.

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Beaverton Pharmacy

