

The Cook's Nook

Out to Outdoors for Outings. You Ardent Picnic-Friends!

It's out to outdoors for an outing and back to Nature again, as May starts the season for picnickers. Once more the hardy souls who like their lunch from a basket are ignoring the brambles and insects to tote themselves to the woods and the fields. Once again are the ads full of hampers and vacuum bottles and sportswear (with even "picneshorts" displayed for the foppish male)! Now again are the roadsides peopled with flower-pickers and the watery ways with wanders. And once again are columns like this one full of food-thoughts for the picnicker!

Picnics are like olives: you like them or you don't. Just as the picnic fiend cannot be stayed from pursuing his troublesome hobby, so your porch-sitter cannot be persuaded to believe that a rock is better than a rocking chair for taking one's ease. But almost everyone likes "at"—which is cunning for "at fresco"—so picnic viands are valuable for suppers and snacks, even when they are without benefit of trees and sunshine.

Tuck these picnic suggestions between the leaves of your standard cook book.

Butterscotch Squares

- (Pack and Keep Well)
- 1/2 cup butter
 - 1 cup brown sugar
 - 2 eggs
 - 1/2 pkg. dates
 - 1/2 cup nutsmeats
 - 1/2 cup flour
 - 1 tsp. baking powder
 - 1/4 tsp. salt
 - 1/2 tsp. vanilla

Cook butter and sugar together until smooth and well blended. Cool. Add eggs, unbeaten, and beat well. Add sliced dates and nut meats and vanilla; stir in sifted dry ingredients. Spread in a pan lined with heavy waxed paper. Bake in moderate oven (325 degrees F.) for 30 minutes. Remove from pan immediately.

A cooling and refreshing beverage is a must at a picnic! The recipe given below may be made at home, iced and carried to the "site of the party" in a

Thermos bottle.

- May-Tea**
- 2 qts. boiling water
 - 1 lemon
 - 3/4 cup white corn syrup
 - 4 tbsps. tea
- Pour boiling water into teapot. Add tea and allow to steep from 5 to 7 minutes. (The corn syrup eliminates stirring and sweetening after serving.) Let cool, and add ice. Put into thermos, and when ready to serve add slice of lemon to each glass.

Fruit comes into its own at a picnic—if it's the "non-crushable" kind! Bananas, for instance, or apples.

Campfire Bananas

- 6 bananas, peeled
 - 12 strips bacon
- Cut bananas in half crosswise, roll each half of banana in strip of bacon. Secure with toothpick; spear with pointed stick and broil over open fire until bacon is crisp. Roasted bananas are another campfire treat. Prick the skin of whole bananas with fork 3 times, and place in very slow campfire coals. Cover with ashes, and roast 5 to 10 minutes.

Rice Uruguayan

- 1 cup rice
 - 2 or 3 carrots (depending on size)
 - 2 onions
 - Salt and pepper
 - 5 small clove garlic
 - 1 lb. beef, ground
 - 2 medium sized potatoes
 - 1/2 tsp. chopped parsley
 - 1 1/2 cups water
- These vegetables must all be chopped up finely. Wash the rice thoroughly. Combine all ingredients, except the potatoes. Cook slowly for twenty minutes, then add the potatoes and let everything continue to cook slowly about an hour.

"Picnic Pointers"

To broil a steak over a campfire use steak tongs, or a wire rack; before broiling, rub the whole steak with butter or shortening so it will brown easily. Pancakes made from prepared pancake flour, cooked over the open fire, and served with syrup and coffee make an excellent outdoor meal. Raspberry jam and sliced ba-

nanas are as easy but good "made on the spot" sandwich filling.

A jar of left-over rice and a few bouillon cubes in the picnic basket, and a camper's soup can be made in a jiffy.

Art Stipe of Bend, O.e., son of Mr. and Mrs. H. O. Stipe, was one of the lucky radio dealers of Oregon and Washington who won trips to New York and Havana.

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 of 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. R. 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



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



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NOTICE OF SHERIFF'S SALE

16777
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, upon a judgment rendered and entered in said Court on the 29th day of April, 1936 in favor of Doy Gray, an administrator of the John McGill estate, plaintiff, and against Ruth B. Anderson, defendant, for the sum of \$1790.00, with interest thereon from the 21st day of July, 1933, at the rate of 7% per annum, and the further sum of \$150.00 with interest thereon from the 29th day of April, 1936 at the rate of 6% per annum, and for the further sum of \$14.35 with interest thereon from the 29th day of April, 1935 at the rate of 6% per annum, and the further sum of \$18.09 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 Land 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 136, 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 for 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.
First publication, April 24, 1936.
Last publication, May 22, 1936.
J. W. Connell, Sheriff of Washington County, Oregon. adv c21-25

RE-ELECT



G. RUSSELL MORGAN
FOR
DISTRICT
ATTORNEY

I regret that my opponent has seen fit to inject into the campaign a personal attack of my record. Such attack appeared in last week's issue of the various county newspapers. Some of the statements are misleading to such extent that I do not seem to have any alternative, except to publicly correct them.

DEPUTY: I have never employed a deputy at any time to assist me in conducting the office. Prior to my term, the county paid not less than \$225.00 per month for a deputy and a secretary to assist the District Attorney. My secretary is paid \$100.00 per month, a direct saving of \$125.00 per month. I have personally handled every case of the District Attorney's office, of which there has been almost 1000 thus far during my term.

FINES: It is well known that the decrease in income from fines has been occasioned entirely because of the repeal of the prohibition law.

TAX SUIT: The statements made by my opponent with reference to the tax suit are especially vicious and misleading. The suit has not been declared void. Only highly technical points pertaining to the sale of

property thereunder are questioned. The same identical points are questioned in the suit in which Mr. Patterson participated when Deputy District Attorney. The County will lose nothing. On the contrary, the County has already realized more than \$70,000.00 from old delinquent taxes as a direct result of such suit.

CONVICTIONS: My opponent continues to make a percentage comparison between my record of convictions and the record of convictions of my predecessor, Mr. Tomaze, who was District Attorney for over 20 years. Such a comparison is not only incorrect, but is wholly unfair. If any fair comparison is to be made, it should be upon Mr. Patterson's record as against my record. Here is such record: Of the many cases tried in Circuit Court during my term, Mr. Patterson has opposed me in four of them. Such four trials have resulted in three convictions and one acquittal.

I continue to stand upon my record. I have faced every responsibility of the office to the very best of my ability. Throughout my term, I have maintained my office at the Court House

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where it properly belongs for the convenience of the public. During my term more than 95% of all arrests have resulted in pleas of guilty or conviction in reducing the average annual cost of maintaining the office from the Courts, I have succeeded in reducing the average of \$1432.00 during the preceding term to an average of \$1432.00 during my term—a saving of almost 50%.

If re-elected, I will continue to conduct all civil and criminal business of the county honestly. (Paid Advertisement)

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Delicacies For The June Bride's Shower



By BETTY BARCLAY

ONE of the most important things connected with a shower for the lovely June bride is the food. It should be excellent. It should be unusual. It should be appropriate. Garnished with candied orange blossoms what dainty or more appropriate dessert could one serve than the orange coupe below—or where could one find a more delicious Bride's cake than the last recipe? Try them both if you are fortunate enough to officiate at a bridal shower this month.

Orange Coupe

- 12 large oranges
- 2 cups strawberry halves
- 1 cup sugar
- 1 quart vanilla or strawberry ice cream
- 1/2 pint whipping cream

Candied orange blossoms

Cut slices from tops of oranges. Remove pulp, leaving inside of oranges clean. Dice pulp and mix with strawberries and 1/2 cup sugar. Fill orange shells half full of this mixture, add a heaped tablespoon of ice cream to each and top with sweetened whipped cream. Garnish each orange with a spray of candied orange blossoms. Serves 12.

Bride's Cake
(10 to 12 egg whites)

- 3 3/4 cups sifted cake flour
- 1 1/2 teaspoons combination baking powder
- 1 3/4 cups butter
- 2 cups sugar
- 1 1/4 cups egg whites, unbeaten
- 1/2 teaspoon vanilla
- 1/4 teaspoon almond extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg

whites, 1/4 cup at a time, beating about 3 minutes after each addition. Add flour, a small amount at a time, beating well after each addition. Add flavoring and beat vigorously. Turn into 10-inch tube pan which has been greased, lined on bottom, sides, and around tube with heavy paper, and again greased. Bake in slow oven (275° F.) 1 hour; then increase heat slightly to 300° F. and bake 50 minutes longer, or until done. Insert favors, if desired, wrapping each in waxed paper, and pressing into small slits cut in cake. Spread Ornamental Butter Frosting smoothly on top and sides of cake. Decorate with simple borders, festoons, and rosettes of Ornamental Butter Frosting, and trim with silver dragées. Serve on silver tray or platter surrounded with delicate sprays of fern, cosmos, or bridal wreath. Place special bridal favor on top of cake; or the small wedding bells or other favors to white ribbons and intertwine through sprays.

Ornamental Butter Frosting

- 4 tablespoons butter
- 5 cups sifted confectioner's sugar
- 2 egg whites, unbeaten
- 2 tablespoons cream (about)
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon salt

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with egg whites, then with cream, until of right consistency, to spread. Beat after each addition until smooth. Add vanilla and salt. Spread frosting smoothly on top, sides, and inside center-opening of Bride's Cake. With remaining frosting make borders, festoons, and rosettes on cake, using pastry tube. Fill tube only 1/2 full. Decorate with silver dragées. Makes enough frosting to cover 10-inch tube cake and to use for special decorating.

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