

The Cook's Nook

Choose to Chew These Creations

Are you chew-ey about your food? It's a good idea! Dentists have been telling us to "chew more and longer, and besides it's a pleasure to "get your teeth into it" when it comes to eating.

Of course those there be who have not the wherewithal to chew (pase Grandpa) and those there be who would rather not risk a filling even for the pleasures of the caramel. But contrasts are the goal of every menu-maker and the agreeable soft foods are considerably enhanced by others of chewier texture.

If you choose to chew you will find a very fine lot of choice recipes here. If you do not choose to chew, a couple of the other variety are here for you, too, in line with this column's policy of "something for every body".

Chewy Cinnamon Buns

2 cups flour
2 tbsps. sugar
6 tbsps. baking powder
1 tsp. salt
4 tbsps. shortening
1 egg
3/4 cup cold water
Butter
2/3 cup currants
Brown sugar
Cinnamon
1/2 cup dark corn syrup
Sift flour, sugar, baking powder and salt together; cut in shortening. Beat egg slightly in measuring cup and add water. Mix liquid with dry ingredients to make a soft dough. Turn out dough on floured board and knead lightly to smooth. Spread with melted butter, cover with fruit; sprinkle with brown sugar and cinnamon. Roll up dough like jelly roll and cut off pieces 2 inches thick. Melt 4 table-spoons butter in heavy skillet;

add corn syrup. Place buns, cut side up in the pan. Bake in moderate oven (350 to 375 deg. F.) about 35 minutes or until buns are done. Invert skillet and turn out cinnamon buns immediately. Serve with sticky side up.

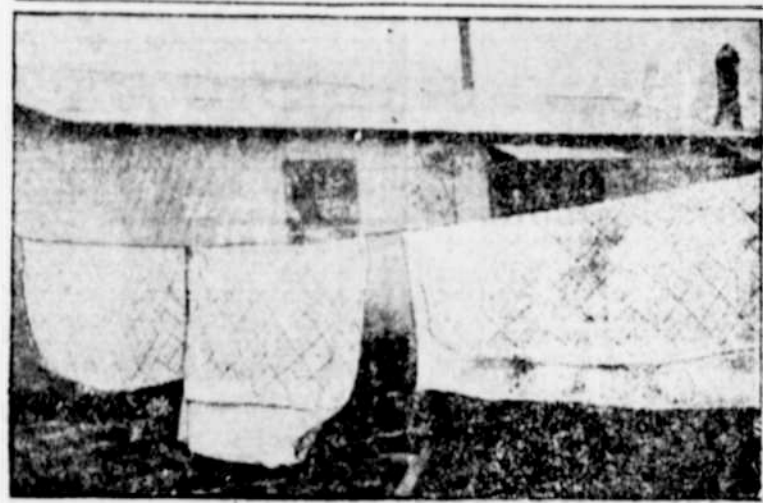
Date and Nut Bars

3/4 cup flour
1/2 tsp. baking powder
1/2 tsp. salt
2 eggs
1 cup brown sugar
1/2 cup chopped nut meats
1/2 pkg. dates, sliced
Mix and sift baking powder, salt and flour. Mix dates and nuts through flour with finger tips. Beat eggs until light; beat in the sugar gradually. Stir in dry ingredients, nuts and dates. Spread the mixture evenly over oiled shallow pan. Bake in a moderate oven (350 deg. F.) for 30 minutes, or until surface will spring back when pressed lightly with the forefinger. When cool cut into strips four inches long by one inch wide.

Banana Bran Muffins

1 cup sifted flour
1/2 tsp. salt
3/4 tsp. soda
2 tbsps. shortening
1/2 cup sugar
1 egg, well beaten
1 cup bran
2 tbsps. buttermilk
2 cups thinly-sliced banana (2 to 3 bananas)
Mix and sift together the flour, salt and soda. Cream shortening, add sugar gradually and cream well. Add egg, bran and sour milk. Mix and let stand while slicing banana. Add banana and mix well. Add sifted dry ingredients, stirring only enough to dampen all the flour. Bake in well-greased muffin tins in moderate hot oven (375 deg. F.) for 30 to 35 minutes. Makes six large or twelve small muffins.

Candlewick Bedspreads, Nation's Fad, Chief Product of Busy Town in Georgia



SPREADS ARE "HOME WASHED"

Candlewick bedspreads are all the rage just now. There is something about their beauty that draws almost every woman to them, and the great variety of their colorful designs makes it easy to find patterns appropriate for any bedroom furniture and color scheme.

The center of the industry is Dalton, Ga. Factories and private families for many miles around make these popular and decorative spreads. Many million dollars worth are shipped annually to every part of the United States. The business is so great, in fact, that one Dalton establishment does nothing but wash the spreads before they are shipped to be placed on the beds of the whole nation. The washing is

necessary because the design is marked on the fabric with lead. These guidelines, of course, have to be removed after the pattern has been filled in.

The center of the cleansing plant uses regular household washing machines. It has found no other way to clean the spreads economically and easily, and at the same time preserve the brilliant colors of the designs. With three home washing machines it has been cleaning 600 bedspreads a day, now increasing business has compelled him to add two more household washers.

Dalton's popular candlewick spreads are on beds in homes, big and little, in every state of the Union.

A New Way With Left-Over Ham

By Caroline B. King
Home Economics and Culinary Authority

NO matter how delicious the boiled or baked ham was when you first served it, or even the day afterward, there is sure to come an occasion when you look at it and wonder how you will ever face the family if you set it before them again. Food is like that, you know—heavenly the first day, delicious the next, acceptable the third. But—well, you know how it is, especially with the end of a whole baked or boiled ham.

But have you ever tried transforming it into an entirely different and intriguing dish? Something so unlike its first appearance that it can scarcely be recognized? If not you will enjoy the method I am about to describe, and I'm quite sure the family will demand this good Ham a la Raleigh so often you will be obliged to purchase the cooked variety just to satisfy their longing.

Ham a la Raleigh requires 1 cup of cooked diced ham, or you may shred it if more convenient, 3/4 glass plum or other tart jelly, 3 tablespoons granulated sugar, 1/2 tablespoon butter, and 1/4 glass sherry. (Corned beef or tongue may be substituted for ham.)

Arrange the diced ham in a baking dish, blend the other ingredients together, adding paprika and salt as well if necessary, pour over



the meat, cover and set in a moderate oven to simmer slowly for half an hour or a little longer if necessary. The sauce should permeate the meat well in order to bring out the haunting, delicate flavor which is so desirable.

Serve on a platter with a border of mashed or browned sweet potatoes, or French fried sweet potatoes, as you like. In either case add a little sugar and sherry to them, mashing it in, or sprinkling it over them.

A fruit salad with coffee, crackers and cheese, completes a light supper or dinner that is unique and tempting.

Chewy Balls

3 qts. popped corn
2 cups sugar
1 1/2 cups water
1/2 cup white corn syrup
1/2 tsp. salt
1/2 tsp. vinegar
1 tbsps. vanilla
Boil sugar, water and corn syrup together until syrup forms a medium hard ball in cold water or syrup registers 260° F. Add salt and vinegar and cook until syrup forms a hard ball in cold water, or 264° F. Add vanilla extract and stir very little. Sort popped corn to remove unpopped or burned kernels and put in deep pan; pour on syrup slowly, stirring and lifting the corn to coat it evenly. Form the corn into balls.

Statisticians always annoy us with such figures as this one: 2,500,000 additional unemployed have come of age.

MUSCULAR PAINS GET QUICK RELIEF

No longer is there any need for men and women to suffer torturing, stabbing, shooting, simple muscular rheumatic pains of arms, legs, shoulders and body, without the benefits of the doctor's prescription known as Williams R.U.X. Compound. This remarkable preparation is now available at a cost of only a few cents a day, and just a few doses usually give quick relief.

SUMMONS

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

Raphaella 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, 1935, 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 end 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, 1935. D. D. Bump, Attorney for Plaintiff, Forest Grove, Oregon. adv c22-26

Ref. Being a liquid highly concentrated, already dissolved—it starts to work almost immediately. It is not just something to "rub on". Those things help, but Williams R.U.X. Compound works from the "inside out." Its pain relieving ingredients are absorbed into the blood, and carried to sore, inflamed muscles and parts, giving a feeling of ease and comfort which is a blessing to sufferers. Try Williams R.U.X. Compound today. The first bottle must produce results or money back. On sale at Brown's Beaverton Pharmacy.—Pd. adv. (3)



Don't let HEADACHE, Acid Indigestion, Neuralgia, Muscular, Rheumatic, Sciatic Pains, rob you of healthful recreation. Take Alka-Seltzer. Find out for yourself how quickly it will relieve your every-day ailments.

Alka-Seltzer relieves pain because it contains an analgesic, (acetylsalicylate), Alka-Seltzer's vegetable and mineral alkalizers neutralize excess acid.

Your druggist sells Alka-Seltzer by the package and over his soda fountain.

BE WISE-ALKALIZE



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

GOING EAST?

We'll give you a

FREE TICKET through California



On your trip East, from most western Oregon and Washington points, you can include California on the going or returning journey for not more rail fare than the lowest roundtrip direct East and back! In effect, a free ticket through California!

See the world's greatest bridges nearing completion at San Francisco. Enjoy gay days in Los Angeles. Visit San Diego's Exposition. Then continue East through the adventurous Southwest. Air-conditioned trains all the way. Mexico City is only a \$50 sidetrip. See Carlsbad Caverns, Texas' 25 million dollar Centennial at Dallas, the Old South and glamorous New Orleans on your way. If you wish, cruise from New Orleans to New York on our steamer "Dixie." Meals and berth aboard ship are included in the rail fare. Return West via your choice of northern line trains. Summer fares (in effect May 15 to Oct. 15, return limit Oct. 31) are very low. Example roundtrips (from main line points) to:

	FIRST CLASS	TOURIST	COACH
CHICAGO	\$86.00	\$68.80	\$57.35
NEW YORK	124.40*	107.20*	95.75*

* 45 day return limit; longer limits slightly higher. FIRST CLASS fares good in Standard Pullmans (plus berth). TOURIST fares good in tourist sleeping cars (plus berth). COACH fares good in coaches and chair cars.

Southern Pacific

For details, see your local S. P. agent or write J. A. ORMANDY, General Passenger Agent, 705 Pacific Building, Portland, Oregon

In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



WINS DUAL AWARD—Robert H. McMahon of Marion, Ohio, received checks totalling \$400 from C. A. Dunham, vice-president of the Ohio-Buick Co., as winner of second prize in a nationwide contest sponsored by Fisher Body for retail salesmen handling General Motors cars.

FIRST OF A MILLION—Uncle Joe Thum, right, is revealed in Collier's as the man who built the first American bowling alley, more than fifty years ago. In his New York restaurant, now 8 million are addicted to the game, including hundreds of thousands of women who find bowling a good substitute for reducing diets.



SIX THOUSAND MILES BY CANOE—Sheldon P. Taylor (left) of San Francisco and Geoffrey Pope of Montreal start in their canoe from New York City on a 6,000 mile canoe trip to Nome, Alaska, which they expect will take eleven months.



HUNGRY ARMY LEADERS—Ray E. Cook, leader of New Jersey's Unemployed Army whose members took possession of the state Senate Chambers, was quickly barred from the floor after he called a legislator a



MARY BRIAN, famous movie star, examines one of her many evening slippers. This particular one, designed by Dolman, is a cut-out sandal with a shining Louis heel.



BLACK UHLAN HERE TO MEET BROWN BOMBER—Max Schmeling arrives in New York where on June 18th he meets Joe Louis in a fight to be heard around the world. The battle will be broadcast in English and several foreign languages for transmission by short wave to all corners of the globe.

More and more people are buying the
NEW 1936 CHEVROLET
because it's the only complete low-priced car

People today want a car that's absolutely safe. And the 1936 Chevrolet is the safest car that money can buy, for it's the only low-priced car with New Perfected Hydraulic Brakes.

Wise buyers also want complete overhead protection . . . a Solid Steel one-piece Turret Top . . . the strongest top made. This feature also is exclusive to Chevrolet in the lower price range.

Genuine Fisher No Draft Ventilation is another comfort and safety feature which is found only on this one low-priced car. It scoops in breezes on warm days, and prevents drafts on cold days.

And when you're riding, you naturally want the smoothest and most comfortable ride known. That means the Knee-Action Gliding Ride! Only Chevrolet brings it to you at low cost.

It's sensible to save money, particularly when you can get the finest performance along with the saving. Chevrolet's High-Compression Valve-in-Head Engine—exclusive to Chevrolet in its price range—gives unequalled performance with economy.

Drivers prefer it for still another reason . . . Shockproof Steering* . . . a feature which makes driving effortless. Follow America's judgment—buy a new 1936 Chevrolet—the only complete low-priced car!

ALL THESE FEATURES AT CHEVROLET'S LOW PRICES
AND UP. List price of New Standard Coupe at Flint, Mich. With bumpers, spare tire and tire lock, the list price is \$20 additional.
*Knee-Action on Master Models only, \$20 additional. Prices quoted in this advertisement are list at Flint, Mich., and subject to change without notice.
CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN

GENERAL MOTORS INSTALLMENT PLAN—
MONTHLY PAYMENTS TO SUIT YOUR PURSE
\$495

STIPE'S GARAGE

Beaverton,

Oregon