

# The Cook's Nook

**Sailing of Queen Mary Inspires Popularity of Salad "Boats"**

"Sailing, sailing—" right onto the table in a wake of applause, are those new banana boats, right in the menu limelight because of the Queen Mary's maiden voyage! Hostesses lauding them for salad or dessert find they keep menus on an even keel and the young ones do fancy their story-book appearance.

You will want to be deck your table with banana boats (pun!) so take a minute to find out how easy it is: Get a banana; no, get several, because there are innumerable uses for this fine fruit. Peel a ripe banana for each person to be served, cut into halves crosswise and place on salad plate on a bed of greens (which can represent the billowy deep if you care about it). Then cut a groove lengthwise along the top of each half. (A sharp knife will make two-stroke work of this, or for some types of "stuffing" use a spoon and scoop out a groove.) Then put your chosen filling into the groove, garnish to suit, and serve!

You can make your banana boat's "cargo" of fish, meat, fruit, or what-have-you. Here are some fair examples:

## Scandinavian Boats

To turn your banana boat into a fishing schooner, put a whole corned sardine into each groove so that it will stand upright. Use a lemon section for garnish and serve with mayonnaise.

Tuna fish and salmon are fashionable with bananas, or make a mixture of tuna fish, celery, scooped out banana and mayonnaise and put into deep groove.

Meat mixtures—chopped or deviled ham, with a little sour pickle and salad dressing—are excellent in banana boats, too.

## Great White Fleet

Fruit mixtures are also favorites with the boat-luncheoners. Pineapple cubes, diced apple, and nutmeats are one combination that is good with whipped cream mayonnaise. Slices of dates combined with cream cheese make a very fine "vessel" and the drying may add a touch of guava jelly to this.

## Queen Mary

For your next party try this one named for England's pride: use vanilla ice cream for filling the banana boat, and top with quartered strawberries, Munn—and Mm!

**And Some New Recipes**

Not "boats" but boats are these new recipes which will round out your menu.

## Tomato and Chicken Salad

1/2 cup cold boiled rice

1/2 cup diced cooked chicken  
1/2 cup string beans cut  
2 tbsps. chopped green pepper  
1/2 cup diced celery  
1/2 tbsps. minced parsley  
2/3 cup mayonnaise  
2/3 cup whipping cream  
1 tbsps. gelatin  
2 tbsps. cold water  
1/2 tsp. salt  
Tomato ice

Combine chicken, beans, rice, pepper, celery and parsley. Combine mayonnaise and whipped cream. Soften gelatin in cold water five minutes, then melt it over hot water. Cool. Add salt and combine all ingredients except tomato ice. Line refrigerator pan with waxed paper. Pour a layer of tomato ice, previously frozen to mushy state, into freezing tray. Then arrange layer of chicken salad, and cover with another layer of tomato ice. Freeze. Serve in slices on lettuce.

**Tomato Ice:** Heat two cups tomato juice, let partially cool. Add one tablespoon gelatin moistened in cold water. Then season

## STRAWBERRIES MEAN SHORTCAKE



By BETTY BARCLAY

"MA'S having strawberry short cake for dinner, boys, so pile in and get this hay moved away. The sooner we're done, the sooner we start eating."

And fifty million farmers can't be wrong. Haytime is strawberry time. Strawberry time is shortcake time. The modern woman wishing to serve a strictly old-fashioned strawberry shortcake while the berries either wild or cultivated are in season.

Such a cake is easy to prepare, decidedly inexpensive—and oh, how luscious. And once tried, it becomes a regular dessert—so long as strawberries can be obtained.

## Old Fashioned Strawberry Shortcake

2 cups flour  
1/2 teaspoon salt  
2 tablespoons sugar  
4 teaspoons Baking Powder  
3 tablespoons shortening  
1/2 cup milk  
1 quart berries  
Sift dry ingredients; mix in shortening; add milk to make soft dough; smooth out lightly. Bake in greased deep layer cake tin in hot oven at 475 degrees F. for 20 to 25 minutes. Split, butter and spread sweetened crushed berries or other fruit between layers.

with one teaspoon lemon juice, one teaspoon Worcester sauce. Freeze.

## Spicy Salad Dressing

1/2 cup sugar  
1/2 cup vinegar  
2 tbsps. salad oil  
2 tbsps. grated onion  
1 tbsps. ground sweet pepper  
1 tsp. salt  
Paprika  
4 drops Worcestershire sauce  
1 tbsps. ground celery  
Mix ingredients, add small piece of ice and beat one minute until thick. Serve on vegetable, fresh crisp greens or fish salads.

## Bluebonnet Suit



Eleanor Akers, Texas Centennial Exposition Rangerette, dons her customary chaps and 10-gallon hat to wear this bathing suit made of bluebonnets, the official state flower. The Exposition, a \$25,000,000 World's Fair, opens in Dallas June 6.

## New Rangerette



Here's Shirley Temple, the newest Texas Centennial Exposition Rangerette. Officials of the Exposition, a \$25,000,000 World's Fair opening in Dallas June 6, also invited her to attend opening day ceremonies.

## Will America Rot Down?

Will the young people now coming into the picture stand out against Communism, Atheism, Karpentation, Nationalism and all else that rots down a nation?

Will they be of the stuff that drives to stand up and be counted? The fellow who goes through his what we call moral fibre. And moral fibre rots down under easy times, plush rugs and Dad's spending money.

Attention, Mother and Dad—We

## NOTICE OF FINAL ACCOUNT

In the County Court of the State of Oregon for the County of Washington  
In the Matter of the Estate of Jane Eliza Andrews:  
Notice is hereby given that the undersigned, executrix of the Last Will and Testament of Jane Eliza Andrews, Deceased, has filed her Final Account in the County Court of the State of Oregon for the County of Washington and that Monday, the 22nd of June, 1936, at the hour of 10:00 A. M. of said day, at the County Court House at Hillsboro, in said County and State, has been appointed as the time and place for the hearing of objections to the said Final Account and the settlement thereof.

Date of first publication: May 1936.  
Date of last publication: June 26, 1936.  
Pauline M. Dunn, Executrix,  
C. A. Cobb and A. G. Fletcher, Attorneys for Executrix.  
adv c26-30

you would know whether your brood will be of the old rugged stuff; has your family program in it the thing that turns out patriots and statesmen?

1—Do you believe that God had a SON who died for your sins?—"Yes," you say to that. Good on Question Number One.

2—Do you point to Christ there on the Cross and confess that you put Him there? That is—You sinned and Christ died to clear you? Do you stand on it that forever you are cleared?—"Yes," to that also. Good again.

3—Now you have HIM as your Saviour. But has HE you as his servant? You say "NO" to this! Then one thing you still lack. You have yet to make the clean self-out to God. Everything to go until you have nothing left

## 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 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

## Check Up Big Boy, Don't Be Sick ALKA-SELTZER DOES THE TRICK



Why don't you try Alka-Seltzer for the relief of—  
**HANGOVER**  
Stomach Gas, Headache, Acid Stomach, Colds, Neuralgia, Fatigue, Muscular, Rheumatic and Sciatic Pains?  
ALKA-SELTZER makes a pleasant, sparkling drink. As it contains an analgesic, (acetyl-salicylate) it first relieves the pain of every-day ailments, then by restoring the alkaline balance, removes the cause when due to Excess Acid.

At your drug store, at the soda fountain, and in 3c and 6c packages for home use.

## 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

in this world that you can call your own. You yield over the remaining days of your life along with your natural gifts, abilities, family, business, worries, cares; your pet sin and all other sins. All over to Christ and you stand stripped. Now God

can command and you will obey. I see you now set up the old time family worship; Bible-study; prayer—life, with its peace, power and joy. I see your whole, some, fruitful life with the folks coming to love and trust you; a walking advertisement now for

Christ—so you are.  
Yes—Folks, the old-time home crew the kind that made America—"As for me and my house, we will serve the Lord." So said rugged old Joshua.  
Geo. N. Taylor, Beaverton, Oregon.—Pd. adv.

# MOTORING with MILADY

by JEAN MARSH

It will be interesting to see which of the new steel roofs become the most popular. Of those now on the market, the one known as the "turret top" is a single sheet of seamless drawn steel that extends from the top of the windshield to a point well below the rear window. It presents a gracefully contoured and perfectly smooth surface that adds greatly to the eye appeal of the cars equipped with it. Aside from this and its strength, the manufacturer claims that the one-piece construction eliminates the possibility of leaks and the necessity for repairs. Another type covers the "soft spot" with a steel patch. The U-shaped trough around it, where the weld is made, is filled with a rubber composition. Flash welding is employed to give a smooth finish to the third variety, which is constructed in sections.

Development of insulation certainly has meant a great deal to all of us. Any one who has ever lived in the mid-west agricultural section knows that the tin-roofed structures so popular there provide an excellent imitation of a Turkish bath under a broiling summer sun. We might still be denied the protection of steel overhead in our motor cars were it not for the highly efficient insulating materials now procurable. Recent tests with a group of "turret top" cars, which have a 1/2-inch layer of asphalt impregnated deadener cemented to the underside of the seamless steel roof, show them to be cooler in summer and warmer in winter than others. This would not have been possible a few years ago.

Many regard chassis and engine design as the most complex phase of



motor car manufacture, and I am told that this would be true were it not for the tremendous number of body styles that must be produced, to say nothing of such things as special paint, upholstery and trim. The body-building division of one large automobile manufacturer is now producing 101 different body styles for the 15 chassis the parent company is marketing. The lowest priced car of the line requires 11 different bodies to fit its standard and master models, and each must have its own complement of dies, tools and fixtures.

Seeking smooth, flowing lines inside and out, automobile body designers are eliminating all protrusions that might mar the beauty of the new cars. One of the latest developments along this line is the curtain over the back window, which is "up" when it's "down." The roller is hidden behind the seat back. To pull the curtain "down," one raises it, hooking the ring that is provided over a screw mounted above the garnish molding.

I am told that in breaking in a new car one should speed up occasionally

to as much as 60 miles an hour, and then drop back to 25 or 30. In this way, the cylinder walls and other parts will be subjected gradually to the heat that accompanies normal driving. Consequently, there is less danger that they will be warped out of shape than would be the case if you drove slowly for the first 500 or 1,000 miles, and then took the car out to see what it would do on the open road.

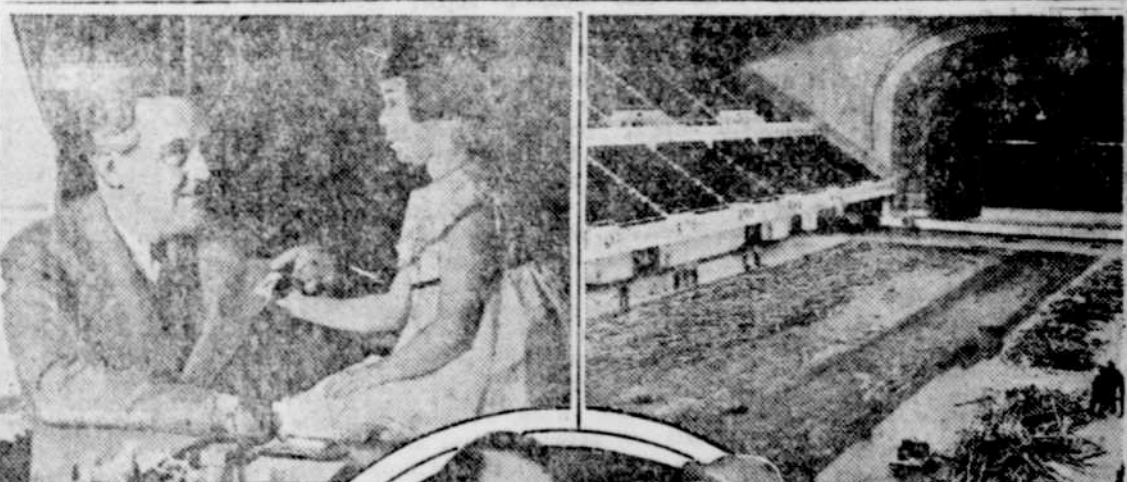
Here's a little tip. When you buy your new car, insist on chromium plated hardware. It's more expensive to manufacture because it has to be nickel- or copper-plated first, but it will not tarnish! It can be obtained on all but the very cheapest cars, and even on some of those.

I learned something the other day, as I always do in prowling around. That is, that eight or ten different things may cause excessive gas consumption. Improper timing of the ignition, valves that are lashed too tightly, burned distributor points, brakes that are dragging, incorrect carburetor adjustment and leaky piston rings are just a few of them. The better service stations have machines that actually tell what is going on inside the engine, so that one avoids guesswork. With these new gadgets, the operator knows immediately what is responsible for such things as hard starting, the engine missing at either low or high speeds, loss of power, poor acceleration, stalling, and too little gas mileage.

Have you noticed that many of the new cars have the filler cap of the gasoline tank on the right-hand side? That is because there is less likelihood of smashing the right fender than the left.

# In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



**FIRST POPPY TO PRESIDENT**—Little six-year-old Iris Hildebrand, presenting the first Buddy Poppy of the 1936 National Poppy Sale, to President Roosevelt. The proceeds are used for relief work.



**REUNITED IN NEW AIR SERIES**—Again Ed Wynn will have Graham McNamee as his "straight man." This famous team who have appeared together for 142 successive radio broadcasts, will be heard again in a new series every Tuesday night at 9:30 p. m. E.D.S.T. NBC Red network. The candid camera caught them celebrating the announcement.



**BACK FROM ETHIOPIA**—W. B. Courtney, who covered the war in Africa for Collier's Weekly, has returned with a vivid series of articles on his experiences. Courtney saw plenty of action as the Italian troops moved toward Addis Ababa.

**WPA WORKING FOR G.O.P.**—Carpenters for WPA building a new floor in Cleveland's Public Auditorium. Two shifts are being used to complete the job in time for the Republican Convention to be held June 9.



**IF AMERICAN BUSINESS** men don't exercise more, they'll soon find their chests down inside their belts, prophesied Charles Atlas, noted U. S. physical culturist, returning to America from abroad with praise for British physical fitness.

# FOODS FACTS and FOIBLES



**ASAFOETIDA, SERVED UP IN TASTY ROOTY BUNCHES TO THE PERSIANS, BEFORE OMAR, BELIEVE IT OR NOT WAS THE WORLD'S VERY FIRST KNOWN SPECIFIC AGAINST SPRING FEVER—AND INCIDENTALLY, THE WORLD'S FIRST SALAD.**



**THE GREEKS, DEVELOPING AN ESPECIAL TASTE FOR THE FINE CRISP, GREEN LETTUCE OF SMYRNA, PREFERRED A SORT OF LETTUCE SALAD SERVED AFTER MEALS. BUT THE ROMANS, FIRST IMITATING THE GREEKS IN THEIR SALAD-MUNCHING, DECIDED, UNDER THE RULE OF DOMITIAN, THAT LETTUCE SHOULD BE SERVED IN THE FIRST COURSE OF THEIR BANQUETS, SO AS TO WHET THE APPETITE OF GUESTS.**

## FAMOUS GOURMETS OF HISTORY



**AN UNKNOWN GOURMET** IN SAXON, ENGLAND, FIRST SAID, "A BAD DINNER IS OFTEN RECLAIMED BY A GOOD SALAD."

**SALADS ARE UNIVERSAL, BUT TASTES IN SALAD DRESSINGS VARY, ACCORDING TO GEOGRAPHY AND RACE. THE MOST POPULAR SALAD DRESSING IN AMERICA TODAY IS A BLEND OF OLD-FASHIONED BOILED DRESSING AND MAYONNAISE.**



**THE ART OF MIXING SALAD DRESSINGS HAD ACHIEVED SUCH PROPORTIONS BY THE TIME OF LOUIS XII THAT A COMPANY OF THE COUNTRY'S FINEST SAUCE-MAKERS WAS ORGANIZED, EACH TYPE OF DRESSING WAS SPECIFIED BY LAW, AND THEN ONLY ACCREDITED MEMBERS OF THE ORGANIZATION COULD PREPARE THE DRESSING. MAYONNAISE WAS INVENTED IN FRANCE.**