

The Cook's Nook

Sponge Drops
1/3 cup sifted cake flour
Dash of salt
1 egg and 2 egg yolks
2 egg whites
1/3 cup powdered sugar
1/4 tsp. vanilla
1 tablespoon melted butter
Sift flour once, measure, add salt, and sift together four times. Combine egg and egg yolks and beat until thick and lemon colored. Beat egg whites stiff, and sugar gradually, and continue beating until mixture stands in peaks. Fold in egg yolk mixture and vanilla. Add flour, folding it in carefully; then fold in butter. Drop from teaspoon on ungreased paper. Bake in moderate oven (375° F.) 12 minutes. Makes 2 1/2 dozen sponge drops.

Cheese Roulletes
2 cups sifted cake flour
2 teaspoons baking powder
1/2 tsp. salt
4 tablespoons butter or other shortening
2/3 cup milk
Melted butter
1 cup grated American cheese
Salt
Paprika
Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll into oblong sheet, 1/4 inch thick. Brush with melted butter. Spread cheese evenly over dough. Sprinkle with salt and paprika. Cut in strips 6x1/2 inches, roll each strip, and place in greased muffin pans. Or roll sheet as for jelly roll, cut in 1/2-inch slices, and place slices on greased baking sheet. Bake in hot oven (425° F.) 15 to 20 minutes. Makes 2 dozen roulletes.

Scalloped Cauliflower and Ham
1 small cauliflower, separated into flowerets
3 tablespoons quick-cooking tapioca
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. paprika
2 cups milk
2 tablespoons butter
1 lb. boiled ham, chopped
1/2 cup fine bread crumbs, but-tered
Cook cauliflower in boiling, salted water 5 minutes; drain. Combine quick-cooking tapioca, salt, pepper, paprika and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Place layer of tapioca mixture in greased baking dish, then layer of cauliflower and ham; repeat, finishing with layer of tapioca mixture. Cover with crumbs. Bake in moderate oven

(350 deg. F.) 20 minutes, or until crumbs are browned. Serves 4.

Malted Milk Ice Cream
(Automatic Refrigerator Method)
2/3 cup sweetened condensed milk
4 tablespoons malted milk
1/2 cup water
1/4 tsp. vanilla
1 cup whipping cream
Blend sweetened condensed milk, malted milk and water thoroughly. Chill. Whip cream to custard-like consistency (not stiff, just to a foamy, fluffy thickness) and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

Lemon Ice
1 cup sugar
1/2 cup corn syrup
2 cups water
1/2 cup lemon juice
2 cups dried apricots, pureed
1 egg white
Cook together the sugar, corn syrup and one cup of water to 240 deg. F., or until it forms a soft ball when tried in cold water. Remove from stove and add lemon juice and apricot puree. (To make apricot puree, boil apricots until tender, then force through a sieve with a spoon.) Blend well and pour into 2 medium sized freezing trays of automatic refrigerator. Freeze for 1/2 hour and remove from refrigerator. Beat well and add stiffly beaten egg white. Return to refrigerator and freeze until firm, stirring well every half hour.

CEDAR MILL NEWS
By Girl Scout Troop, No. 61
Two cases of scarlet fever have been reported in the Cedar Mill area.
A wiener roast was enjoyed by the Irvin Heinrich family, and 16 of their friends, June 4.
The George Cote family is spending a week with the mother of Mrs. Cote in Seattle, Wash.
Mrs. John Walters gave a birthday dinner for her husband Sunday, with a guest list numbering 27.
Mr. and Mrs. C. B. West and two children spent Memorial Day at Silver Creek falls with a picnic and long hike.
Mr. and Mrs. A. R. Peterson spent the week-end at Long-bench, Washington, with Jean Grohe and Ray Peterson.
Mr. Charles Walters and Miss Phyllis White spent the week end with the Monner family on a ranch in Eastern Oregon.

Marie Johnson, who was seriously ill with a form of meningitis and sleeping sickness, is slowly recovering at her home.
The Girl Scout troop held clean-up day, June 3, in their club house, which was donated to them by the Heinrich family.

Sunday, June 7, the Mead and Walters families gave a pot luck dinner in honor of Mr. and Mrs. James Walters on their 25th wedding anniversary. There were fifty-two present.

Betty Lou Sills was honored with a birthday party on her eleventh birthday. Mrs. Elizabeth Lang was the hostess. There were six girls of Betty's age present.
Mrs. James Walters and her daughters, Verna, Evelyn, and

Barbara spent the week end at Nehalem visiting a brother of Mrs. Walters. Part of the holiday was spent at Manzanita and Nehalem beaches.

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Beatrice M. Dunn, Executrix.
G. A. Cobb and A. G. Fletcher, Attorneys for Executrix.
adv c26-30

CALL FOR BIDS

The Board of Directors of School District No. 48, Washington County, Oregon, ask for bids on a delivered price on 260 or more cords of No. 1 and alternate bid on No. 2 fir wood. To be delivered before September 1st, 1936. Bids must be submitted by July 1, 1936.

Althea Haukenbeck, District Clerk.
L. W. Short, Chairman.
adv c28-29

Voice Around the World Will Open World's Fair

DALLAS, Texas—A voice around the world will open the gates of the \$25,000,000 Texas Centennial Exposition here June 6.

Spoken into a microphone before the main entrance, the voice—possibly that of President or Mrs. Roosevelt—will travel over radio waves to New York, England, France, Japan, California and back to Dallas, where it will strike an electrical device inside the grounds and swing the gate open.
The words will require 9 seconds for their trip around the world.

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 24th 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.

Notice of Annual School Meeting

NOTICE IS HEREBY GIVEN to the legal voters of School District No. 48, of Washington County, State of Oregon, that the ANNUAL SCHOOL MEETING of said district will be held at Beaverton High school to begin at the hour of eight o'clock P. M. on the third Monday of June, being the 15th day of June, A. D. 1936.

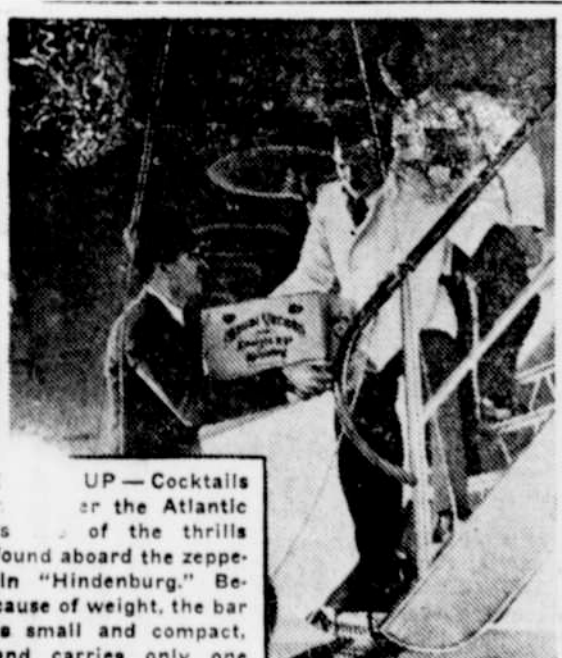
This meeting is called for the purpose of electing Director and Clerk and the transaction of business usual at such meeting. Dated this 1st day of June, 1936.
L. W. Short, Chairman Board of Directors.
Althea Haukenbeck, District Clerk.
adv c27-28

Meat Cuts and How to Cook Them BEEF CHART



Every housewife is confronted with the three-day question of variety in the meals she serves. In beef we become addicted to roasts or steaks and forget all about the other good beef cuts which will give pleasing variation and be easy on the pocketbook, too. Perhaps our trouble lies in the fact that we are not as familiar as we should be with many of the possibilities offered by beef. If you are one of those whose use of beef is limited to a roast or a steak, the chart given above will be invaluable in learning to identify and locate the many retail cuts of beef. The chart will show you at a glance just how each one should be cooked. You will want to preserve this chart for ready reference.

In The WEEK'S NEWS CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



UP—Cocktails on the Atlantic is one of the thrills found aboard the zeppelin "Hindenburg." Because of weight, the bar is small and compact, and carries only one American whiskey. Here the single case of Mt. Vernon rye is loaded just before the take-off.



A POLICEMAN in Detroit is shown wearing the robes of the "Black Legion," a secret society which is being blamed for many deaths in the mid-western states.



PRaises RURAL WRITERS—Wheeler McMillen, editor of The Country Home, has announced the magazine's second annual contest for country newspaper correspondents. It is designed to call attention to the excellent writing in the rural press and offers prizes which include a trip to New York and Washington.



NEW TOURING SERVICE BUREAU—A model touring bureau for motorists visiting New York has just been opened at the Socony-Vacuum Oil Company headquarters. A feature of the new exhibit is a motion picture depicting interesting places to go. Another touring bureau is maintained in Rockefeller Center.



ENDORSES PAY RAISE—The Senate Judiciary Committee approves \$1000.00 increase for J. Edgar Hoover and gives him power to collect and disseminate crime prevention information. Seated left to right: Sen. Ashurst of Arizona, Attorney General Cummings; standing left to right: Sen. Burke of Nebraska, and Sen. McGill of Kansas.



SOCIALIST NOMINEE—Norman Thomas, eloquent ex-minister, for the third successive time was nominated for the presidency by the Socialist Party at a tumultuous session in Cleveland.

FOODS, FACTS and FOIBLES



THE DRESSING KNOWN AS "FRENCH" REALLY ORIGINATED IN THE DAYS OF AUGUSTUS CAESAR. IT WAS SERVED ON THE GREEN LETTUCE OF SMYRNA AS THE FIRST COURSE AT FORMAL DINNERS. TODAY, FRENCH DRESSING IS WIDELY POPULAR THROUGHOUT AMERICA AS A PERFECT DRESSING FOR GREEN VEGETABLES.

THE CUSTOM OF SITTING INSTEAD OF RECLINING AT MEALS ORIGINATED DURING THE TIME OF CHARLEMAGNE, WHEN GAUL WAS CONQUERED BY THE ROMANS.

ESAU SOLD HIS BIRTHRIGHT TO JACOB FOR A DISH OF LENTILS.

ANCIENT PHYSICIANS USED TO PRESCRIBE LETTUCE AS SPECIFIC IN THE CURE OF NERVOUS DISEASES.

FAMOUS GOURMETS OF HISTORY

THE FAVORITE PASTIME OF NAPOLEON, BESIDES PLAYING SOLITAIRE, WAS DRINKING COFFEE.

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