

The Cook's Nook

Recipes For Using It Better

Than Throwing Rice at Bride
 Lucky the bride the rice falls on! That's what the ancients thought, who started this centuries-old custom of throwing rice at the bride, to bring her fertility and happiness. So wedding guests continue to fling rice at the heels of the newlyweds, where it will nestle in the groom's cuff and the bride's hair, to tattle tales to the hotel clerk.

Much more to the point, according to brides of former seasons, would be to save the rice to give to the bride after the "at home" cards have gone out, together with recipes for toasting it, in cooked state, to her new male. Since the bevelled, beauty-of-the-hour scarce has time to collect the thrown grains, it's up to her homemaker friends to tell her how rice, the wedding symbol, can help in that rude transition from satin sheath to gingham apron.

Cooking for two, cooking thriftily in small amounts, is one bride's problem that yields to rice. You can boil as big a bowlful at one time as you like and put it in the refrigerator to use as needed, and is always ready for serving with the meats, for croquettes, salads, entrees, and desserts. So here are some recipes for serving the bridal rice, and a few for killing the bugaboos of the beginner cook.

"Fluffed Rice"

(The First Step)

Allow 1 cup rice to 2 quarts of boiling water and 3 teaspoons of salt. Wash rice thoroughly in several waters, or if you like put the rice in a sieve and hold it under the faucet for a few minutes, then drain. Have the boiling salted water ready in a deep saucepan, and slowly drop in the rice, a little at a time. Allow the rice to boil for about 12 to 15 minutes, or until a grain when pressed between the thumb and forefinger is entirely soft. The rice should not be stirred while cooking, although if necessary, the grains may be lifted with a fork from time to time to prevent sticking. When cooked, turn the rice into a colander or sieve, and run a little hot water through it. Drain off water and "fluff" the rice by placing in a colander (covered with a cloth) and putting over hot water.

"Tips" For Serving

Take a tip from the Southerners and serve brown gravy with the hot rice or make a Brown Nui Sauce to "dress up" the plain rice by browning 2 teaspoons butter, add 2 teaspoons peanut butter, and when well

mixed add $\frac{3}{4}$ teaspoons flour and continue to brown. Then pour on $\frac{1}{4}$ cups of milk or water gradually, stirring constantly. Bring to boil and season.

Rice Croquettes

(For Using Leftovers)

1 cup cooked rice
 1 cup left-over meat, ground
 Grated onion
 Chopped green pepper
 Salt
 Pepper
 Mix rice, ground meat, onion, green pepper and seasonings. Leftover vegetables or vegetable soup may be used. Moisten with soup or gravy to make a thick mixture. Chill and shape. Roll in cracker crumbs, beaten egg, then cracker crumbs. Fry in deep fat or make into patty shapes and saute. Drain.

Rice and Fruit Compote

(The Final Touch)

1 pkgt. strawberry flavored gelatin
 $\frac{1}{4}$ cup brown sugar firmly packed
 1 cup warm water
 1 cup mixed fruit juices
 2 slices canned pineapple, cut in wedges
 6 maraschino cherries, quartered
 1 cup cooked rice
 6 canned apricots
 Dissolve gelatin and sugar in warm water. Add fruit juices. Pour thin layer in ring mold. Arrange a few pineapple wedges and cherries in molded gelatin. Chill until firm. Chill remaining gelatin until slightly thickened and fold in remaining pineapple wedges, cherries and rice. Turn into mold. Arrange apricots on bottom. Chill until firm.

LOCAL NEWS

Mrs. C. C. Beach, accompanied by her mother, Mrs. James Pinder of Oregon City, left for her home in Omaha, Neb., on Wednesday evening.

Mr. and Mrs. A. M. Janney, and sons Edward and Wilbur left Friday for a trip to visit with relatives in S. Dakota and Wyoming, via the Yellowstone Park.

Mrs. H. F. Waite attended the Gold Star Mothers luncheon and business meeting at the Orange Lantern tea room in Portland, Saturday. Twenty-six ladies were present at the meeting, which is the last before fall.

CEDAR MILL NEWS

Mr. and Mrs. George Leahy are the proud parents of a baby girl.

Independence Day Delights

By BETTY BARCLAY

Color plays an important part in our selection of July Fourth luncheon dishes. Appetite appeal hardly allows the combination of the patriotic color trio in one dish, but we can take passing notice of the national significance of the day by serving a colorful course such as Betty Ross Salad.

Pimiento cups are ideal carriers of the red note, against the contrasting white of cottage cheese as filling. Don't make the mistake, however, of serving so brilliant a color scheme without a parallel in flavor. The necessary piquancy in this case is provided by the chopped ripe olives, an interesting menu-note which may be used in many similar fashions.

Betty Ross Salad

1 cup sliced ripe olives (medium slices)
 $\frac{1}{2}$ cups cottage cheese (not too moist)
 $\frac{1}{2}$ cup sliced celery rounds
 Few drops Worcestershire sauce
 Few drops Tabasco sauce
 6 canned whole pimientos
 Lettuce
 Mayonnaise
 Pickle relish
 Combine sliced olives, cottage cheese, celery, Worcestershire and Tabasco sauces, and blend thoroughly. Use to fill pimientos. Place on beds of shredded lettuce, top with mayonnaise and a generous spoonful of pickle relish. Serves 6.

Washington Pie

2 cups sifted cake flour
 2 teaspoons combination baking powder
 $\frac{1}{4}$ teaspoon salt
 4 tablespoons butter or other shortening
 1 cup sugar
 1 egg, unbeaten
 $\frac{1}{2}$ cup milk
 1 teaspoon vanilla
 Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg

and beat very thoroughly. Add flour, alternating with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Do not frost. Spread raspberry jam between layers; sift powdered sugar on top.

Raspberry Sherbet
 (Automatic Refrigerator Method)
 $\frac{1}{2}$ cup sweetened condensed milk
 2 tablespoons lemon juice
 2 tablespoons melted butter
 $\frac{1}{2}$ cup water
 1 cup crushed fresh raspberries
 2 egg whites

Blend sweetened condensed milk, lemon juice, melted butter and water. Add raspberries which have been rubbed through a strainer, chill. Beat egg whites until stiff and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen, remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not all melted. Smooth out and re. all in freezing unit until frozen for serving. Serves 6.

Steamed Salmon

While $\frac{1}{4}$ cup milk and $\frac{1}{4}$ cup bread crumbs are cooking to a smooth paste, flake one can salmon, season, and add 2 tablespoons salmon juice. Stir this into the bread and milk, add 2 eggs beaten light, pour into a buttered mould and steam 25 or 30 minutes. Serve with white sauce to which 1 cup of peas has been added.

Your Morning Milk

Picnic or no picnic; parade or no parade; fire crackers or no fire crackers—your morning milk will be waiting for you, rain or shine. No matter what recipe you try out, you will not have to worry about your milk supply—for modern distribution methods have banished worry so far as milk is concerned. A cheery word to the milkman is never amiss. He represents a real industry.

Evelyn Walters has secured a position at the home of Judge Dean in Salem.

Mr. and Mrs. Hollis Jones are visiting his parents, Mr. and Mrs. Earl Jones, after an extended time in Alaska.

Mrs. Pete Johnson gave a birthday dinner and family reunion, June 10, in honor of her mother, Mrs. Annie Conway.

Fern McPherson, who has been visiting her uncle and aunt, Mr. and Mrs. John Walters, has returned to her home at Clarkston, Idaho.

Many improvements are being made at Lost Park by its owner, Frank Reeves. A larger swimming pool is one of the outstanding developments.

Wanda Mead, daughter of Mr. and Mrs. A. M. Mead, has been taken to the Good Samaritan hospital to recover from a serious case of scarlet fever.

Mrs. Fred Beck from San Francisco is visiting her sister, Mrs. Ethel Johnson, for two weeks. They are making a two-day trip to Seattle this week.

Mrs. Margaret Cochran and Mrs. Katherine Grimshaw and daughter, Joan, from Los Angeles, California, are visiting at the home of Mr. and Mrs. Philip Thorne.

Miss Rogene Swan has left with her parents for a tour of the east, including New York, Washington, D. C., and points as far south as Florida. Miss Swan is a teacher at the Cedar Mills School.

Mr. and Mrs. H. I. Heiarichs and daughter Patricia have left for a two weeks' vacation in California. They will motor as far south as Tia Juana, Mexico, visiting friends and relatives along the way.

Ex-barman Tuned 'Em Up

We reached the Mission a bit late that night. But for all that things were on the move.

As we stepped in, we found one of the converts, an ex-barman, up in front song book in hand, leading the singing; heavily singing too. We took a seat down among the men to see what next. The one-time dispenser of fire-water gave out another number and motioned us to come up front, and take charge.

Now comes Chapter Two. For some reason the friend who was

to have given the message of the evening was not able to reach us. An unusual night, you see. But in the roomful of homeless men from all over the country were the converts of this and other Gospel Missions. One of these men took us up into the throne-room where the great God waits to honor our prayers. Then followed a Bible session of the kind that Mission men like so well; one full of action it was and that tells how God honors the spark of faith, even in a great sinner.

Next the men themselves took hold and filled out the hour with song and testimony. Longers, a college man or two, a one-time school teacher, ex-barnders; converts of many shades, some handy with the United States language and some hard to understand for old-country twist. One thing in common—their heart-wish to make known the power of the Christ who had lifted them.

So you see the great God has found a way to forgive and bless lost men. This way—See me reach my arms out and out. See me gather something to my self. What is it? I am showing how Christ in the hours that He was on the Cross, reached out and out to take to him—if all the shame and woe; all the eternities out in the dark away from God who made us for himself. We went into sin and earned the woe. For love of us he bore it away. So God stands ready to forgive you on the ground that a death has taken place for your sin.

Geo. N. Taylor, Beaverton, Oregon.—Paid adv.

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.

Date of first publication: May

29, 1936.

Date of last publication: June 26, 1936.

Beatrice M. Dunn, Executrix.
 C. A. Cobb and A. G. Fletcher, Attorneys for Executrix.
 adv. c26-39

CALL FOR BIDS

The Board of Directors of School District No. 48, Washington County, Oregon, ask for bids on a delivered price on 200 or more cords of No. 1 and altered bid on No. 2 fir wood. To

be delivered before September 1st, 1936. Bids must be submitted by July 1, 1936.
 Althea Haulenbeck, District Clerk.
 L. W. Short, Chairmen.
 adv. c28-29

MOTORING with MILADY

by JEAN MARSH

"DON'T apply your brakes making a turn at high speed," any race driver will tell you, and within reason this is sound advice. The proper time to apply them is on the straightaway before the car hits the curve. When one has entered the turn, he should feed the engine a gradually increasing amount of gas, since this gives the tires a better grip. If done properly, you will find that you can take curves at a fast clip, which means that you'll be able to keep up that good, old average. Of course, if one enters a turn at 70 or 80 miles an hour and attempts to accelerate as he rounds it, he may find himself in serious difficulty, being forced to use the brakes to keep the car on the road, or worse yet, to keep it from colliding with a vehicle coming the other way.

Wipers mounted at the bottom of the windshield, with the mechanism concealed in the cowl, have come into prominence since the first of the year. It is a wonder this type of installation was not adopted earlier, for having the widest portion of the "swept area" at the bottom certainly improves one's visibility. Another feature is the fact that the control buttons are mounted within easy reach on the instrument panel.

Accidents in which carbon monoxide plays a part could be eliminated if all motor vehicles were adequately ventilated. This is the reason, says William A. Fisher, president of Fisher Body, why all General Motors cars have no-draft ventilation, a system that utilizes

wind currents generated by the forward movement of the car to circulate fresh air in the interior, remove smoke and stale air, and prevent clouding of the windows and windshield, at the same time eliminating drafts.

Comfort is being stressed more and more by motor car manufacturers, for they realize that it lessens fatigue, a contributing factor in a number of accidents. As a consequence, we find such things as adjustable front seats, recessed foot rests to provide more leg room, inside sun visors, individually controlled ventilation systems, and arm rests for the driver and his seat mate in even the lowest-priced cars. All of them are important, in fact, I have reached the point where I won't drive a car any distance that isn't so equipped. One of the latest dogdest consists of combining the door handle with the arm rest. These metal-backed sponge rubber rests are now constructed in the

shape of a "U," with the result that the remote control handle, the window regulator and the crank operating the ventilator can be mounted well forward, where they are out of the way, a feature that should appeal to women, particularly young mothers. (See illustration).



It pays to keep an eye on the front tires, for they will wear out quickly if the wheels are even slightly out of alignment. If you run into a curb, it would be my suggestion to have the wheels checked over immediately. Either that, or watch them closely, and at the first sign of wear at the sides, drive into a service station.

Driving a car with the new knee-action front wheels certainly is a pleasure. If one is forced off the road onto the shoulder, he can bring the car back on the concrete without the slightest

Which One Is Really Dangerous?



Travelers Ins. Co. Safety Service.

The driver only has the privilege of using the streets and highways as long as he does so in a proper manner. Notwithstanding that this principle is generally recognized, it seems to be difficult to the streets and highways of the careless and reckless driver. It seems to be the impression, in theory as well as in practice, that a person should be permitted to drive as he pleases as long as he is able to pay for the injuries or the damages he causes. The fellow who, for example, thinks he's Napoleon—everyone knows the type—isn't allowed to run loose. Not at all. Even if such a person isn't put somewhere to be cured, he is not permitted to play around with potentially dangerous implements. But how about the driver who

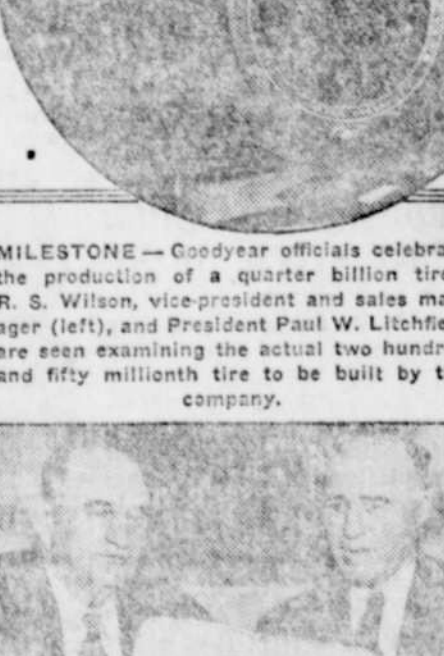
thinks he's Sir Malcolm Campbell? That is the fellow who thinks that he can do anywhere from 60 to 100 miles an hour on the highway, and very often does. Shouldn't society demand that such a driver be kept out of circulation? The answer to that question will depend largely upon how many think they are capable of driving at excessive speeds. People have been heard to say, "Well, maybe what you say about speed is true, but it's different with me because I'm a good driver." The driver has yet to be found who admits he may be a little under par at times. Often the more under par a driver may happen to be, the more he is likely to think he's a Sir Malcolm Campbell. People are funny that way.

In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



NEW—Art, pictorial as well as automotive, brightens New York streets. This rural scene, hand-painted in oil, gives a surprising touch to the last word in trucks. Autocar officials foresee an increase of this style.



MILESTONE—Goodyear officials celebrate the production of a quarter billion tires. R. S. Wilson, vice-president and sales manager (left), and President Paul W. Litchfield are seen examining the actual two hundred and fifty millionth tire to be built by the company.

SUCCESSFUL LEADER—Marshal Pietro Badoglio who led his Italian troops into Addis Ababa, capital of Ethiopia.

FARM MORTGAGE BILL AUTHORED—Senator Lynn Frazier (left) and Representative William Lemke, whose \$3,000,000,000 farm mortgage bill was brought to life by a discharge petition signed by 218 members of the House.



RED AND WHITE HAT—White stitched linen forms the flattering hat worn by Anita Colby. It has a shallow crown and narrow turned-up brim. A cluster of red flowers is placed on the crown just above the right eye, and over it all is a wide-meshed veil.



CONVALESCING—Secretary of the Navy Claude A. Swanson, in his wheel chair at the Naval Hospital, Washington, where he is recovering from an illness which threatened his life for several weeks.