

The Cook's Nook

Shh! Here's the Latest Gossip
If key-hole reporting, of the gossip column kind, were to hit the kitchen then food columns like this one might read something like the following—the difference being that these facts are strictly true!

Lemons were seen casting sour looks on fish last night. An announcement that garlic has been removed from the social register is expected shortly. Kale has replaced spinach in the dietitians' affections. It is rumored among the hot spots. Dates and cream cheese are being seen together everywhere, appearing on some of our smartest salad plates. Bananas will be wed to cereal this morning. Vitamin (cold-preventer) C has been discovered dwelling in Florida grapefruit. What housewife says that rice is getting all the gravy? Cranberry sauce is running after turkey on certain tables, with apple sauce going with roast pork and juicy oranges chasing around platters with roast duckling. But such nonsense—though it is full of sense in application—must be forgone for some of the latest, most luscious dishes, recipes for which appear below and are heartily recommended.

WINTER SALAD

Dates and cream cheese continue to hold their reputation as the well-balanced pair, and family health custodians are "strong" for them in winter menus. Dates, a concentrated source of energy rich in carbohydrates, and the cheese, an excellent source of Vitamin A, again prove their good-taste in a new salad.

2 pkgs. cream cheese
1 cup mayonnaise
2 tbsps. gelatin
1/2 cup cold water
1 can sliced pineapple
1/2 pkg. dates
1 cup chopped walnuts

Mix cheese with mayonnaise, soak gelatin in cold water, add pineapple juice heated to scalding, and stir until gelatin is dissolved. Cool; add first mixture, add dates, pineapples and pineapple cut into small pieces. Mix and place in individual molds or shallow loaf pan. Chill in refrigerator. Unmold on crisp lettuce and garnish with mayonnaise.

BANANA BUNDLES

1/2 cup sugar
1 tbsps. cinnamon
6 bananas cut in half crosswise
2 tbsps. lemon juice
Rich pastry (about 2 1/2 cups flour) rolled

Mix sugar and cinnamon. Roll banana halves in lemon juice, then in sugar and cinnamon mixture.

Place each half on a square of pie crust large enough to cover it. Roll so that pie crust completely encloses the banana. Bake in hot oven (425° F.) for 30 minutes or until browned. Serve hot with hard sauce or sweetened and flavored whipped cream.

STUFFED GINGERBREAD

It's a matter of gossip when a member of an "old family" goes modern! Gingerbread, made with cream frosting is seen everywhere. Just make some gingerbread and for the frosting blend 1 pkg. of cream cheese with 1 1/2 cups sifted confectioners' sugar. Grate one orange and add 2 tablespoons of the rind and enough of the juice to make mixture of consistency to spread. When gingerbread is cool, spread on frosting, cut in squares and serve.

RICE DATE PUDDING

Rice is "all-dated" up for November tables! The delectable combination of snowy rice, dates is so full of energy that it has been invited everywhere to add its "pop" to the menu.

2 eggs beaten light
2 cups cooked rice
1 cup milk
About 1/2 cup honey
1/2 cup chopped dates

1/2 beaten eggs and milk. Make alternate layers of rice and dates. Drizzle honey over each of these layers. Repeat process until all rice and dates are used. Pour beaten eggs and milk over mixture. Bake in a moderately hot oven (350° F.) for 45 minutes.

PLUM SHERBERT

The "smoothest thing I've ever met in ages" is the verdict of guests who make the acquaintance of plum sherbets during the most course at smart dinner parties.

12 canned plums
1/2 cup powdered sugar
1/4 cup plum juice
1 cup heavy cream
Powdered salt
1/2 cup white corn syrup

Drain plums, pit and rub through coarse sieve; add sugar and stir until dissolved. Combine plum juice, corn syrup and salt. Blend well, add to plum and sugar mixture and allow to stand a few minutes. Add unbeaten cream in thin stream, stirring all the time. Pour at once into refrigerator tray and freeze, 1 qt.

CHURCH ANNOUNCEMENTS

Methodist Episcopal Church
Earl B. Horsell, Pastor

Sunday School-9:45 a.m. Mrs. G. L. Pace, Superintendent. A separate Primary Department.

Morning Worship-11 a.m. Sermon-Topic "Thy Kingdom Come." Epworth League-7 p.m.

Evening Worship- A United service at the Congregational church. The Rev. E. D. Kellogg of Forest Grove, preachig.

CHURCH OF CHRIST

M. P. Man, Pastor

The evangelistic meeting conducted by Mr. and Mrs. L. E. Groseclose of Indiana will begin on Monday night November 30, Bible School-9:45 a.m. Mrs. V. Hepper, Supt.

Communion service 11 a.m. Special music included.

Preaching at 7:45 p.m.

Mid-week Bible study, Wed. 8 p.m., and Intermediate Christian Endeavor at the same hour.

Our congregation joins with the Bethel Congregational church in union services in the evenings.

You are invited cordially to all assemblies.

Nazarene Church

Peter Clark, Pastor

Church Bible School-9:45, Mr. W. H. Hart, Supt. There are graded classes.

Divine Worship-11 a.m. Theme "Moral Bankruptcy."

Junior Young Peoples Society at 6:30 with Miss Ruth Varlin in charge.

We are discontinuing the Evangelistic service for two Sunday evenings as we are cooperating in the preaching mission. The first service will be held in the Congregational Church on Sunday evening. There are two services in the Church of the Nazarenes, Monday and Friday evenings.

Bethel Congregational Church

Harper S. Burns, Pastor

Bible School-9:45 a.m. R. C. Doty Supt.

Morning Worship-11 a.m. Anthem by the choir. W. L. Cady Director. Sermon Theme, "Black Clouds and Bright Clouds in the Skies of Radiant Girlhood." Note: This service is dedicated to Job's Daughters, who will attend in a body.

Junior and Senior C. E. at 7 p.m.

Evening Worship at 7:30 p.m. Anthem by the choir. Rev. Edwin Kellogg of Forest Grove is guest preacher.

Note: This is the first service in our local preaching mission with the four local churches cooperating.

GOOD BUSINESS

By Clayton Rand

There are those who would no more go to their stores with patched pants than they would attend church with dirt behind their ears, who still use printed forms fit only only for the waste basket.

Why a business man will drive a good car, smoke the best cigars, put on a bold front at his bank, and then shop for the cheapest, shoddiest printing is beyond the understanding even of an orangutan.

One's business pride is exposed by his letterhead or printed statement as his character is revealed by his words or personal appearance.

The poorest economy known to a going concern is unkept printing, smeared all over with the evident fact that the job finally went to the lowest bidder.

Borrowing

Go to friends for advice; to women for pity; to strangers for charity; to relatives for nothing. —Spanish Proverb.

Repose

When a man finds out repose in himself, it is in vain for him to seek it elsewhere.—From the French.

EARTH TO EARTH

Shovel, sexton, shovel; its all over now. The man died and he has gone out to meet his sins at the Judgement Day. For "It is appointed unto men once to die and after that the Judgment." "Bible.

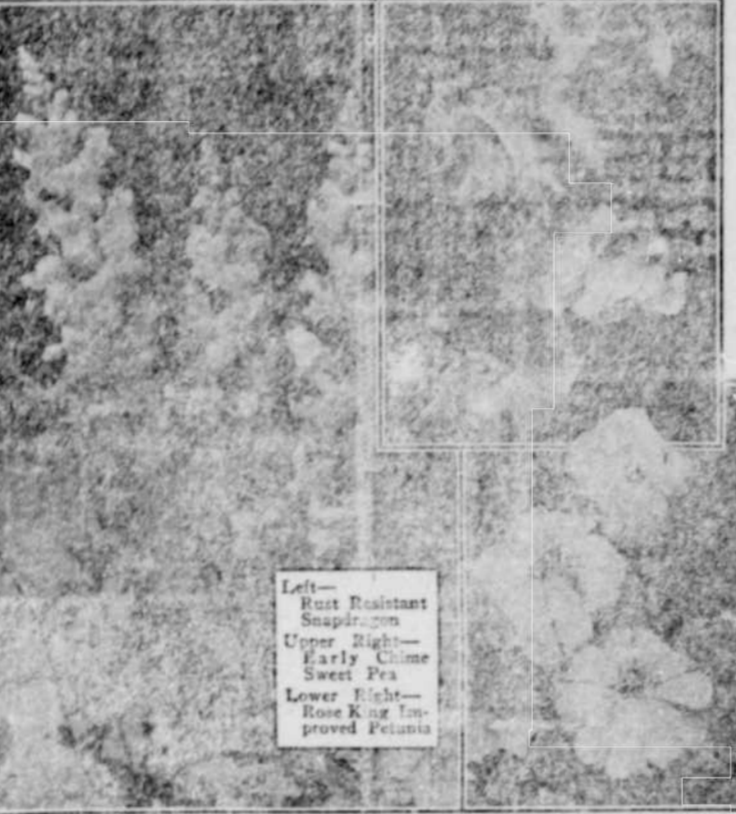
"Stuff," you say. "That old belief in eternal hell."

And yet suppose it were true? Shovel, sexton, shovel; its all over now.—"He that hath not the Son shall not see life but the wrath of God abideth on him." —John 3:36.

God harbor wrath! It cannot be, so you say. And yet suppose it were not?—"The angels which kept not their first estate, but left their own habitation, both he reserved in everlasting chains under darkness unto the judgement of the great day." —Jude 6. So God stored up his wrath against the heavenly beings who turned against him to follow Satan. Judgement awaits them.

Conscious, eternal anguish! A relic of the outgrown past—So, yet tell yourself. But it is the eternal God who is warning you. He made you for himself and you turned to sin. He sent his Son to die under your sins and free you from the sentence that was

NEW HUES IN "WHO'S WHO"



Places among the Who's Who of the garden flowers are assured a large number of introductions for 1936, several of which are shown here.

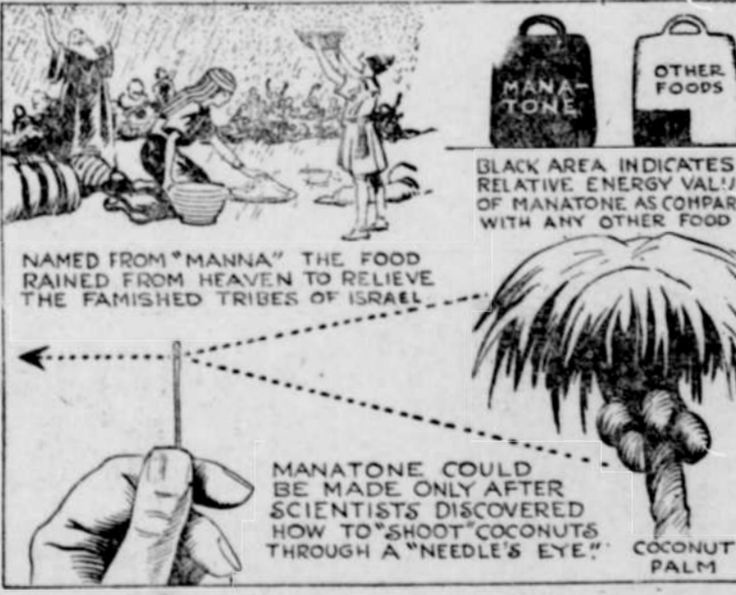
The snapdragon, at the left, which has almost a habit of making news, has become something of a crusader among flowers. It is the leader of a battle against a flower killer, the rust disease. Snapdragon mixtures 75 percent resistant to rust were offered last year. They had been developed by professors of the University of California horticulture department and improved by various seed breeders. Breeding Institute succeeded in developing distinct color strains of snapdragon, such as that pictured here, which are 100 percent immune to rust. Snapdragons white, yellow or golden orange may now be grown in soil infested with rust.

Numerous new petunias will be found among the year's flower garden elite, and one of them is the Rose King Improved, lower right. This flower is unusual because of its clear rose pink color. It produces large blossoms which have golden throats. Another petunia with an interesting new color which is expected to win high favor is the Flaming Velvet.

The Floral Who's Who each year acquires several new members from the sweet pea family, and 1936 is no exception. One of the newcomers is Early Chime, upper right, which boasts unusually large blossoms of a fascinating shade of light salmon pink on cream ground. Noted for its strong growth is the new Early Redwood Sweet Pea, and Early Triumph is a 1936 variety with a soft but clear shade of lilac mauve.

Other novelties this year are numerous: double and semi-double nasturtiums in new shades, hardy asters, calendulas of new hues—scores of items to swell the Who's Who list. New gardening pleasure should be found in any or all.

Recent Achievements in the Realm of Science



A concentrated food containing every element necessary to sustain life and having six times more energy value, weight for weight, than most known foods, 120 calories to the ounce, has been recently developed at the research laboratories of McKesson & Robbins, Inc., at Bridgeport, Conn.

Named Manatone after the heaven-sent manna which is said to have rained upon the famished Israelites, it is composed of the few potent survivors of more than one thousand foods which were analyzed in the process of determining its formula. Developed primarily as an all-inclusive diet for convalescents it combines the exceptional characteristics of bulk, scientific nutritive balance and easy digestibility. Also because of this it is said to be ideally suited to the quick replenishment of energy requirements in growing children. It may be taken hot or cold in milk or water or sprinkled on cereal. Having many times the caloric count of other known nutritional concentrates, the unusual nature of this food is apparent. Moreover, results of feeding tests indicate that manatone and water alone could be used to sustain life for indefinite periods.

The elements of exceptional potency which comprise manatone are emulsified banana, malted milk, skim milk, whey powder, dextrose, lactose, maltose, sucrose, dextrins, cocoa flavoring and emulsified coconut meat. Inclusion of coconut raised the question as to the manner in which it could be added to the mixture. This was solved by grinding the rough fibrous meat, husk and all to extreme fineness. The resulting particles are so small as to defy detection except through a powerful microscope. It has been observed that when these particles enter the stomach they swell several times their original bulk and thus help provide work for the muscles of the digestive tract. This is a brand new characteristic for a concentrate food.

Other ingredients in addition to coconut are submitted to a similar process, thoroughly mixed, then shot at high speed through a spray nozzle into a vacuum tank. The nozzle through which this mass passes is no larger than the eye of a sewing needle. This process assures retention of the potency of vitamins A, B, C, D, E, G, of the 21 bone building phosphorus-calcium ratio, of the 1:1 fat-protein ratio, and of the essential mineral salts, carbohydrates, enzymes, and other ingredients. Thus, a remarkable food, the compounding of which has for years been a subject of scientific speculation, joins the list of agents upon which mankind can draw for improving health.

against you. A Christ Jesus came into the world to die for sinners. And all these days you have been standing God off and hiding behind your pet excuse. "I am not good enough." That is an old standby for a lot of folks.

So you stand God off because you are not good enough? The people who get the blessing know they are not good at all. You must come away down and confess yourself a sinner and lost "I came not to call the righteous but sinners to repentance," says Christ. It is a great day when you wake up to it that you are not willing to face the sin of a lifetime at the Judgment Throne of God. "He that heareth my word, and believeth on Him that sent Me, hath eternal life and shall not come into condemnation; but is passed from death unto life." John 5:24.

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

SPECIAL SCHOOL MEETING
A SPECIAL SCHOOL MEETING will be held by the High School on November 20, 1936, at eight o'clock, for the purpose of selecting a site upon which to locate the new school garage.

Date of first publication, Nov. 13, 1936.

Date of last publication, Nov. 27, 1936.

PROPOSALS INVITED
School District Number 48 Beaverton, Oregon will accept offers of one or more pieces of real property 100' x 100' or over to be used for a school garage. All offers to be submitted on forms provided by School District Clerk and to be in the hands of the clerk not later than noon November 25th, 1936.

Date of first publication, Nov. 13, 1936.

Date of last publication, Nov. 20, 1936.

NOTICE TO CREDITORS
In the County Court of the State of Oregon for Washington County, No. 4504

In the matter of the Estate of Thomas W. Bishop, deceased.

NOTICE IS HEREBY GIVEN that the undersigned has been duly appointed by the above entitled court as administrator of the estate of said deceased, and has duly qualified as such.

Now, therefore, all persons having claims against said estate are hereby notified and required to present the same together with proper vouchers

terior, to the undersigned at the Bishop Hardware store in Beaverton, Oregon, within six months from the date thereof.

Dated at Hillsboro this 29th day of October 1936.

The estate of Thomas W. Bishop, Frank Deich, 1194 Guardian Building, F. W. Bishop, Administrator of the above estate.

First publication Friday Oct. 30, 1936.

Last publication, Friday Nov. 27, 1936.

"You don't have to be rich to enjoy rich whiskey!"

SCHENLEY'S OLD QUAKER Straight Whiskey 90 proof. As you prefer in Bourbon or Rye. The Old Quaker Co., Lawrenceburg, Ind.

WHEN You Are Hungry You Are Thirsty
TRY the "U and I"
Beaverton, Oregon

at the movies

AT THE RITZ BEAVERTON -- OREGON

Wed. to Sat. Nov. 11 to 14... (Double Feature) "THE BORDER PATROLMAN" With George O'Brien, Polly Ann Young and Smiley Burnett Plus "SPEED" Four star picture

SUN., Mon., Nov. 15 and 16 (Two days only on account of interior work being done on the theatre.)

"EX MRS. BRADFORD" Featuring William Powell and Jean Arthur Also two- reel comedy with Pat Kelly. Cartoon and news.

Thurs. to Sat. Nov. 18 to 21 "THE LAST OUTLAW" With Harry Carey, Hoot Gibson and a host of western stars. Plus "LITTLE MISS NOBODY" With Jane Withers. A double feature that you just can't miss. Next: "The Unguarded Hour."

What! THANKSGIVING already?

When there's a "free lunch" in the barnyard twenty-four hours a day, it's time for Ole Man Turk to watch his neck! Easy victuals—like easy money—may foretell the beginning of the end. The wise Turk eats in moderation, to keep his figure—and his head!

Wise diners, too, eat in moderation—even on such feast days as Thanksgiving. Or, if the food is just too tempting to resist, they try to balance their diet. Since the alkaline reaction of fresh fruit juices tends to offset the ill effects of heavier foods, natural, unswartened Hawaiian pineapple juice, served as an appetizer or used in a fruit salad or dessert dressing such as this below, will aid marvelously in the digestion of that Thanksgiving dinner.

Dessert or Salad Dressing
2/3 package cream cheese
1 cup whipping cream
1/2 teaspoon salt
1/4 teaspoon paprika
1 cup Hawaiian pineapple juice
Few drops lemon juice

Work cheese to a smooth paste, add gradually the cream, salt, paprika and pineapple juice. Just before serving, beat well and add the lemon juice.

This is a delicious dressing for fruit salads. One tablespoon chopped walnuts may be added just before serving, if desired.

And while we are talking about Thanksgiving dinner, here are a few additional suggestions that will tend to make your meal this year particularly delicious and decidedly "different":

Brazil Nut Stuffing
Few drops lemon juice
2 minced onions
1/2 cup melted butter
2 cups sliced Brazil nuts
Salt and pepper
Sage or other herbs
8 cups soft bread crumbs

Mince onions and cook two minutes in the butter. Mix nuts and seasoning with bread crumbs and stir into butter. Cook two minutes more, stirring constantly. Heat butter-sage mixture is desired, add the soft bread crumbs and

Turkey Ring
1/2 cup sliced mushrooms or stems
2 tablespoons butter
1 1/2 cups chopped turkey
1 1/2 cups chopped veal
3/4 cup diced celery
2 tablespoons chopped parsley
3 tablespoons quick-cooking tapioca
1/2 teaspoon salt
Dash of pepper
1/2 teaspoon onion juice
1/2 cup stock or milk
Creamed mushrooms

Sauté mushroom stems in butter; combine with remaining ingredients in order given. Turn into well-greased ring mold and bake in hot oven (450° F.) 30 minutes, or until done. Let stand 2 minutes before removing from mold. Unmold and fill center with creamed mushrooms. Or (fill center) with any desired creamed vegetable or combination of vegetables. Serves 6.

Creamed Mushrooms
2 1/2 cups quartered mushroom caps
2 tablespoons butter
2 tablespoons flour
1/2 cup stock
1/2 cup top milk
1/4 teaspoon salt
Dash of pepper
2 teaspoons Sherry

Prepare mushroom caps and sauté in butter until tender. Add flour and stir until smooth; add gradually stock and milk and cook until thickened, stirring constantly. Season with salt and pepper. Just before serving, add Sherry and turn into center of turkey ring.

HOW MODERN WOMEN LOSE FAT SAFELY

Gain Physical Vigor—Youthfulness With Clear Skin and Vivacious Eyes That Sparkle With Glorious Health

Here's the recipe that banishes fat and brings out all the natural attractiveness that every woman possesses. Every morning take one half teaspoonful of Kruschen Salts in a glass of hot water before breakfast—cut down on pastry and fatty meats—go light on potatoes, butter, cream and sugar—in 4 weeks get on the scales and note how many pounds of fat have vanished. Notice also that you have gained in energy—your skin is clearer—you feel younger in body—Kruschen will give you a joyous surprise.

Get a bottle of Kruschen Salts—the cost is trifling and it lasts 4 weeks. If you don't feel a superb improvement in health—so gloriously energetic—vigorously alive—your money gladly returned.

NOTE—Many people find that the only diet change necessary while taking Kruschen regularly is TO EAT LESS.

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, (sodium acetyl-salicylate). Alka-Seltzer's vegetable and mineral alkalis neutralize hyperacidity of the stomach.

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

BE WISE-ALKALIZE!

REDUCED ROUNDTRIPS East via California

NOT ONLY can you buy a winter roundtrip East at lower cost than ever before, but the privilege of going or returning through California at no additional fare applies from most western Oregon and Washington points, providing, in effect, a free ticket through California! Example roundtrips from main line points:

Coach	Tourist	Standard
CHICAGO.. \$57.35	\$ 68.80	\$85.00
NEW YORK.. \$9.75	\$10.20	\$136.50

Coach fares are good in coaches or chair cars and tourist fares are good in tourist Pullmans (plus berth) to Chicago, St. Louis, Memphis, New Orleans, etc. Hence in coaches to destinations east of those points. Coach and tourist fares are good in standard 6-month return limit. Standard fares have a 30-day return limit. Pullmans (plus berth) and have a 30-day return limit.

Southern Pacific

See your local S.P. agent or write J.A. ORMANDY, Gen. Passenger Agent, 705 Pacific Building, Portland, Oregon