

The Cook's Nook

Ready For 329th Thanksgiving?

Fare and Fowl Suggestions

Exactly 328 times has this country sat down to its Thanksgiving feast, if you reckon from the Pilgrim colony's celebration in 1607. It's 314 times of you start with the Pilgrim's first feast. In either case that's a lot of feasts to have passed beneath the belts of the nation! Yet - our 329th Thanksgiving feast, looming before us on Nov. 26th, will be greeted with cheers and cheers just the same, and will inspire, as always, the country's cooks to greater effort.

THANKSGIVING TIPS

Holiday Fruit Cake

You just must have fruit cake for the feast. If you want a hot fruit pudding for dessert instead of fruit cake, just slice the cake, heat, serve with sauce.

Southern Stuffing

Rice makes a specially delicious stuffing for the bird bringing out the flavor of the meat; it stays just right, not too dry not too moist, and is good as a leftover too. To make mushroom and rice stuffing: Fry about 3 tablespoons onion in 2 tablespoons salad oil until tender add 6 fresh mushrooms (broken) and 1½ cups raw rice; simmer until rice is golden in color. Then add 4 cups soup stock (canned soup may be used), 2 teaspoons salt, and 1 tablespoon poultry seasoning. Cover and steam 20 minutes then remove from fire, add 1 beaten egg and mix well. Add chopped celery if desired. Cool, stuff fowl. When fowl is stuffed, rub outside carefully with pastry brush dipped in salad oil and continue to do so at intervals; this prevents burning or sticking, and gives a beautiful brown color.

Platter Garnish

For decorating the platter (and to eat later), glazed apple rings: Core apples, but do not peel. Cut into ½ inch slices. Melt 2 tablespoons butter in a skillet and add two-thirds cup sugar, ½ cup water and one-third cup white corn syrup; cook to boiling. Put apple rings in syrup and simmer slowly until tender. Remove apples to platter, garnish with jelly.

For roast goose, pork or game you will like broiled grapefruit segments; they're new! Slice or segment grapefruit; sprinkle with a little salt and place under broiler for a brief period, just until fruit is tender; then serve around platter with fowl.

For duckling, the same idea is good, only use sliced oranges.

New for the Vegetable Course

Whatever your choice for meat or fowl, serve something different for the vegetable course: cooked bananas! Bananas, baked, broiled, or fried are worthy of your finest feast, the cooking giving them a different and delicious flavor. If your main course is roasted try baked bananas, served in the skin:

Choose green-tipped or all-yellow bananas for baking. Cut off both ends of each banana. Make a lengthwise slit with a sharp knife through the skin of the banana. Bake in a moderate oven (375° F.) for 15 to 20 minutes or until skins are dark and bananas are soft to the touch. Separate the peel and season with butter and salt, if desired. Serve very hot.

Sweet potatoes or squash are favored vegetables; they're both extra-good when split and filled with apple sauce. Make your apple sauce with nutmeg and a little lemon juice for seasonings.

Salad Suits the Meal

When your dinner is a feast the salad should prove a contrast. No heavy salads when the meal is a big one, but something light, juicy and tart enough to "freshen the tongue." Most welcome is a simple mixture of endive, chicory or lettuce and juicy grapefruit segments, with a bit of green pepper or pimiento for contrast. The grapefruit, of course, is alkaline in reaction, and just what is craved in the middle of a big meal. For a good French Dressing for your simple "dinner salad" just combine about 2 tablespoons of grapefruit juice with 6 tablespoons of salad oil, add one-third teaspoon paprika, two-thirds teaspoon salt, dash of pepper, and mix well. If you like add a little onion juice or Worcestershire. For a golden dressing, mix the yolk of an egg with the dressing.

LET US GIVE THANKS

ALOHA NEWS

Mrs. Floyd Brown is convalescing from a recent illness.

Mrs. Walter Tibbels spent the week-end over Armistice day with her children in Portland.

The Floyd Brown family late of Beaverton now occupy the Scott cottage on Stacy avenue.

Mr. and Mrs. J. H. Neal returned from a two weeks vacation in Eastern Oregon recently.

The Home Economics Committee of the Aloha Grange, will meet at the home of Mrs. Joe Bush next Wednesday.

The Neils Boyd family are moving from the Landsea place to a home of their own on Intersection of Tualatin Plains road.

CHURCH ANNOUNCEMENTS

Bethel Congregational Church
Harper S. Burns, Pastor

Bible School-9:45 a.m. Classes for all ages. R. C. Doty Supt. Morning Worship Hour-11 a.m. Anthem by the Choir. W. L. Cady, Director. Sermon theme "A Communion Meditation."

Junior and Senior C.E. at 7 p.m. Note: Our Young People are having some fine and helpful meetings.

UNION SERVICES at 7:45 p.m. Note: This is the closing Mission service and it is hoped that there will be a large attendance from all the churches.

CHURCH OF CHRIST
M. P. Mann, Pastor

Bible School-9:45 a.m. Communion service and preaching 11 a.m.

We are joining in the eight day preaching mission which will close next Sunday night at the Methodist Church. On next Wednesday evening at 7:45 there will be a union Thanksgiving service in the auditorium of the Church of Christ, Rev. Burns of the Bethel Congregational Church delivering the message.

On Nov. 30 evangelistic services will begin, conducted by Mr. and Mrs. Groenewald of Indiana. We cordially invite you to all assemblies.

Methodist Episcopal Church
Earl B. Horsell, Pastor

Sunday School-9:45 a.m. Mrs. G. L. Pace, Supt. Classes for all ages. Morning Worship-11 a.m. Sermon-Topic "Aglow for Christ." Epworth League-7 p.m.

Preaching Mission Service-a united service in our church at 7:45 p.m.

Nazareth Church
Peter Clark, Pastor

Sunday Bible School-9:45 a.m. Divine Worship-11 a.m. Sermon theme: "Share With Others." Junior Young People's Society at 6:30 with Miss Ruth Martin in charge.

Regular Evangelistic service will not be held owing to the closing service of the Preaching Mission in the Methodist Church. Union Thanksgiving Service to be held on Wednesday evening at the Christian Church.

You are cordially invited to attend all classes.

An Evangelistic Crusade will

be held in the church commencing November 29 continuing to December 13 (inclusive). We are expecting the Young People's Societies of several Nazareth churches in Portland to furnish musical numbers each evening.

Mr. and Mrs. Arthur Kroeger and family, Mrs. Henry Kroeger and Mr. and Mrs. H. R. Kelling-ton and daughter Joyce all of Hillsboro, visited at the R. B. Denney home Sunday.

NOTICE OF CITY CAUCUS

Notice is hereby given that a City Caucus will be held at the Beaverton High School on Friday, November 20th, 1936 at 8:00 p.m. for the purpose of nominating candidates for City offices as follows:

One Mayor to serve one year
One Councilman to serve one year
Three Councilmen to serve two years

One Recorder-Treasurer to serve one year
and for the transaction of other business such as may legally come before the meeting.

Dated at Beaverton, Oregon this 17th day of November, 1936.
-Homer Wilson
Recorder-Treasurer

Always Tired And Worn Out

New Medical Discovery Quickly Restores Health Says Californian

WOULD you like to again enjoy that good old feeling of strength and health; to feel thrill of well-being which depends so much upon having a good appetite, improved elimination of waste matter and rich red blood coursing through your veins?

If you feel weak, run-down, nervous; without ambition or zeal for the good things of life; don't suffer another day without trying this doctor's prescription, known as WILLIAMS' S. L. K. FORMULA.

Let it help you, just as it did Mr. St. Clair, who writes as follows:

"I had been ailing for years, so tired in the morning I could hardly get to sleep. I was always constipated, had headaches all the time. I tried everything I could get without relief. I was advised by my druggist to take S.L.K., which I did, and after one bottle my trouble is all gone. My appetite has come back. I sleep all night and I am truly feeling fine again."

-RICHARD ST. CLAIR, 324 Court Street, Wodland, California.

Try It Without Risk

WILLIAMS' S. L. K. FORMULA is now for sale at Brown's Beaverton Pharmacy. This famous preparation is compounded by the formula of a renowned doctor of the World War and it is proving its merit in many thousands of cases. Get a bottle today and give it a chance to help you. If you are not fully satisfied—vastly improved after your first bottle, just return it and your money will be refunded in full.

GOING DOWN

"We didn't start as jungle beasts and work up."—So says Uncle Eb. "We went in at the top and worked down," he adds.

Uncle Eb is right. First step down—"Knowing God, they worshipped him, not as God." That was away back yonder before the flood. And, says the Bible—As it was in the days of Noah, before the flood, so shall it be when Christ returns to sweep aside this present set-up of nations and to take over all rule to himself.

So worship died but back there before the flood in Noah's time and these last days being like that, we ask if men now have time for God? Does God get the family together and open the Book to read the words of life and light to the brood?

Step 2—"Neither gave thanks" Too busy is he today, also too busy is how the knee and open his heart and mouth to praise God and plead for the kiddies and elders that the rich blessings of heaven may follow them through the day.

Step 3—"Became absorbed in useless discussions." Reasoned God out of it next. Set up their own way instead of his way.

Step 4—"And their senseless minds were darkened." How God himself takes a hand. You

see, He draws a veil over their spiritual eye sight. Blinded then as a judgement for quitting him, the giver of all good, Run through the Bible and see for yourself what the Lord does to all who turn from the light as he gives it.

Step 5—"Boasting of their own wisdom, they became utter fools." Step 6—"And instead of worshipping the imperishable God, they worshipped images resembling perishable man. Step 7—"The last step down. They strike bottom and worship images of beasts, birds and creeping things. See Romans 1:21-23 for the above.

Folks can get right anywhere on the way down. Count the blood of Christ as blotting out the stain of all sin. "There is a fountain filled with blood; Drawn from Immanuel's veins, And sinners plunged beneath that flood, lose all their guilty stains."

George N. Taylor, Beaverton, Oregon. Paid adv.

SPECIAL SCHOOL MEETING

A SPECIAL SCHOOL MEETING will be held at 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. 7, 1936.

NOTICE TO CREDITORS

In the County Court of the State of Oregon for Washington Co. No. 4594

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 therefor, 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, 1104 Guardian Building, F. W. Bishop, Administrator of said estate, Attorney for the above estate.

First publication Friday Oct. 30, 1936.

Last publication, Friday Nov. 27, 1936.

PROPOSALS INVITED

School District Number 18 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 26th, 1936.

Date of first publication Nov. 13, 1936.

Date of last publication, Nov. 7, 1936.

Easy Pleasant Way To LOSE FAT

How would you like to lose your fat, increase your energy and improve your health?

How would you like to lose your double chin and your too prominent hip and abdomen and at the same time make your skin so clean and clear that it will compel admiration?

Get on the scales to-day and see how much you weigh—then get a bottle of Kruschen Salts that cost next to nothing and which will last you 4 weeks. Take one half teaspoonful in a glass of hot water in the morning—cut down on pastry and fatty meats—go light on potatoes, butter, cream and sugar—and when you have finished the contents of this first bottle weigh yourself again.

Notice also that you have gained in energy—you feel younger in body—Kruschen will give any fat person a joyous surprise. Refuse imitations—safeguard your health—you lose fat SAFELY the Kruschen way.

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

YOU WOULD LAUGH IF YOU HAD MY COLD



"For Colds - - Salicylate Alkaline Medication"

That's what modern doctors say. That's what Alka-Seltzer is. Instead of being administered in two disagreeable doses, Alka-Seltzer furnishes this medication in one pleasant drink.

If you ever used anything more effective than Alka-Seltzer for Acid Indigestion, Headache, Muscular, Rheumatic and Sciatic Pains, we will refund the money you paid for your first package.

Your druggist sells Alka-Seltzer.

BE WISE-ALKALIZE!

Low Fares to California!

The gay cities, desert resorts and guest ranches of California and the Southwest are only a day or two away when you travel Southern Pacific. You'll go swiftly, SAFELY, comfortably—in air-conditioned comfort all the way. FARES ARE 2¢ A MILE AND LESS. Pullman costs are way down. Coffee, milk, sandwiches and a variety of similar items are 5¢ and 10¢ in our coaches and tourist cars. Dining car meals are moderately priced.

Southern Pacific
See your local S.P. agent or write J. A. ORMANDY, Gen. Pass. Agr., 705 Pacific Bldg., Portland



WHEN You Are Hungry You Are Thirsty TRY the "U and I"

Beaverton, Oregon

at the movies

AT THE RITZ BEAVERTON - OREGON

Thurs. to Sat. Nov. 18 to 21

"THE LAST OUTLAW"

With Harry Carey, Hoot Gibson and a host of western stars.

"LITTLE MISS NOBODY"

With Jesse Withers. A double feature that you just can't miss.

Sun.-Mon.-Tues. Nov. 22-23-24

"THE UNGUARDED HOUR"

With Loretta Young and Paulette Goddard.

Also two-reel comedy and a Mickey Mouse cartoon.

Wed. to Sat. Nov. 25 to 28

"IT HAD TO HAPPEN"

With George Raft and Leo Carrillo.

"SPECIAL INVESTIGATOR"

With Richard Dix

Next: "MARY OF SCOTLAND"



The Thanksgiving season often presents problems of left-over meats which demand usage in ways which leave no trace of belonging in that class. Turkey Puffs do this so well that no camouflage is apparent. Ripe olives add delightfully to flavor and bulk and announce the fact that this is a gala occasion. Here also you will find some other new Thanksgiving recipes that are exactly what you are looking for this year:

Turkey Puffs
Puffs: ¼ cup water
¼ cup butter
Few grains salt
½ cup sifted all-purpose flour
2 eggs
Turkey: 3½ cups white sauce
2 cups flaked turkey (or chicken)
1 cup sliced ripe olives
2 pimientos, cut fine

Puffs: Combine water, butter and salt, and bring to a boil. Sift flour into boiling mixture, stirring briskly; cook and stir until paste leaves sides of kettle "clean" (about 2 or 3 minutes). Cool slightly and add eggs one at a time, beating well after each addition. Force mixture through pastry bag or paper cone onto ungreased baking sheet in very small mounds. Bake in a hot oven (400 degrees F.) about 20 minutes.

Turkey: Combine white sauce, turkey, olives, and pimientos, and

slowly over the well-beaten yolks, beating all the time. Then gradually, while beating, add the milk. Freeze to a soft mush in refrigerator tray or freezer. Fold in the stiffly beaten egg whites and finish freezing. Stir several times during freezing if sherbet is in refrigerator tray. 6 to 8 servings.

Brazil Nut Chews
1 cup granulated sugar
1 cup white sugar
½ cup water
1 cup dark corn syrup
½ teaspoon salt
1 tablespoon butter
4 cups chopped Brazil nuts

Combine sugars, corn syrup and salt and stir over low fire until dissolved. Cook to a temperature of 245 degrees F. (firm ball in cold water) and remove from fire. Add butter and nuts and drop by spoonfuls on a greased pan or slab. If desired, shape into cones with fingers. These may be coated with fondant or with chocolate if desired.

Macaroni Meat Pie

A favorite luncheon dish combining meat and wheat, the latter in its best, most easily digested form.
1 package macaroni
1 teaspoon salt
2 cups milk
1 cup chopped cooked beef
1 cup chopped cooked pork
½ teaspoon pepper

Put seasoning in milk and heat in double boiler. Mix chopped meats. Into three quarts of rapidly boiling salted water drop macaroni (spaghetti or elbows). Stir occasionally but always keep product covered with water. Boil until tender; drain.

Place alternate layers of macaroni and meat in a buttered baking dish ending with macaroni on top. Sprinkle with crumbs. Pour milk over all and bake in a moderate oven (400° F.) for 45 minutes. Will serve from 4 to 6 persons.

Modern Mince Pie

1 (9 Oz.) pkg. dry mince meat
1½ cups water
3 tablespoons sugar
pie crust

Break mince meat into pieces. Add water and sugar. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for one minute. Allow to cool. Line a 9-inch pie plate with pastry and fill with mince meat. Place upper crust on filled lower one and press edges firmly together. Trim off surplus pastry. Bake 35 minutes in a hot oven (400° F.).

heat to boiling. Serve very hot and top each serving with several puffs. The puffs should be added at the last moment to preserve crispness. Serves 6 to 8.

Jellied Cranberry Relish

1 package lemon-flavored gelatin
¼ cup sugar
1 pint hot water
2 cups raw cranberries
2 to 3 teaspoons horse-radish
Dissolve gelatin and sugar in hot water. Put cranberries through food chopper. When gelatin is slightly thickened, fold in cranberries and horse-radish. Turn into 12 individual molds, filling them half full. Chill until firm.

Creamed Limas and Asparagus Tips

2 cups cooked, dried Limas
2 cups canned asparagus tips
1½ cups medium white sauce
½ cup grated cheese
Prepare white sauce in a double boiler. When cooked, add Limas, asparagus tips and cheese. Cook until thoroughly heated, about 15 minutes, then serve over toast points or in ramekins or patty shells.

Hilo Honey Sherbet

¼ cup Hawaiian pineapple juice
4 tablespoons lemon juice
¼ cup honey
2 eggs
1½ cups milk
Mix fruit juices and honey, pour