

The Cook's Nook

Serve "Conversation Pieces" Or Dinners Which Cause Talk

What brings your friends to your house besides an invitation? If it's bridge or games or a party—be prepared for a change, because how you talk has become the social lure, and the art of conversation is the popular art of the day.

Our grandmothers knew the art of conversation—but they didn't join in they listened. And because they were good listeners, perhaps, they noted that even the most brilliant conversation among their men folks ran down without the stimulus of a short pause for refreshments. Today we go grandmother one better—our refreshments are the kind which cause talk, and we serve foods that sometimes make our guests "talk with their mouths full"—a custom grandmother would have considered shocking. Certainly the motherless isn't shocked at a guest who takes a bite—and manages to mumble.... "ummm, 'sgood."

Your guest from Florida, for instance, will take one look at the sunny Bimini Mold given below—and memories of golden State and will start the conversation ball a-rolling. If anything can change the subject it may be the delectable Banana Sherbert because that's news. Or perhaps these golden dates from the land of the Arabian Nights will hold the center of the conversational stage. Whatever the dish whatever the conversation you'll hear "economical delicious, delectable, unusual" and the catering is off to a flying start. If you would gain a reputation as a brilliant conversationalist, just serve the edible snafus given here.

Bimini Mold

- 1 pkg. lemon flavored gelatin
- 1 to 3 cups boiling water
- 1 to 3 tbsps. sugar
- Dash salt
- Mayonnaise and whipped cream dressing
- 1 cup grapefruit juice
- 1 cup diced grapefruit sections
- 1/2 cup shredded blanched almonds

Dissolve gelatin in boiling water; add sugar and salt; stir until dissolved. Add strained grapefruit juice; chill until it is thick and syrupy; fold in drained grapefruit and almonds, pour into one large mold; or individual molds. Chill until it is firm. Unmold by dipping quickly in warm water. Serve on lettuce leaves and garnish with mayonnaise whipped cream dressing. Serves 6.

Stuffed Gingerbread

Gingerbread just like George Washington ate when he was a little boy. Make your favorite gingerbread and while still hot split and put together with this stuffing:

- 2 pkgs. cream cheese
- 1 pkg. dates
- 1 cup chopped nuts
- 1/2 tsp. salt
- Cream to moisten
- Mash cream cheese (6 oz.) and add dates which have been pitted and sliced. Add nuts and salt and enough cream so that mixture will spread readily and not be too stiff. Serve warm, with a beverage.

Banana Sherbert

- 2 cups mashed bananas
- 6 tbsps. lemon juice
- 1/2 cup sugar
- 1/2 cup white corn syrup
- 1-8 tsp. salt
- 1 egg white
- 2 cups milk
- Mash bananas and mix thoroughly with lemon juice. Add sugar, corn syrup and salt. Beat egg white until stiff enough to form peaks. Fold into banana mixture. Add this mixture slowly to the milk, stirring constantly. Freeze in tray of your automatic refrigerator, stirring just before mixture becomes firm. 8 to 12 servings.

Creamed Peanuts and Rice

- 1 cup rice
- 2 cups chopped peanuts
- 2 tbsps. salt
- 3 tablespoons flour
- 1/2 tbsps. paprika
- 3 tbsps. salad oil
- 3 cups milk

Wash the rice thoroughly. Boil and drain. Make a white sauce of the salt, flour, paprika, salad oil and milk. Combine all the ingredients. Bake in a buttered baking dish in moderate oven (350°F.) about 20 minutes. Or serve the sauce in a bowl with a dish of hot rice.

Baked Lima Beans and Grapefruit
1 pint cooked lima beans
3 cups grapefruit sections
1/4 lb. butter
1 cup sugar
6 slices bacon
Arrange grapefruit segments on the bottom of greased casserole. Cover with sugar. Pour seasoned lima beans over the grapefruit; dot with 1/4 of the butter. Place in a moderately hot oven (375°F.) and bake about 30 minutes, basting with the rest of the butter, melted, every five minutes. Broil bacon until crisp and use to garnish the dish as soon as it comes out of the oven. (The liquid should be evaporated down to a gravy-like consistency.)

CHURCH ANNOUNCEMENTS

Bethel Congregational Church
Harper R. Burns, Pastor

Bible School—9:45 a.m.
Morning Worship Hour—11 a.m.
Arthen by the choir W. L. Cady in charge of music. Sermon—mon-theme "Can we prove 'had the Bible as we now have it is precisely the same as when written by the men whose names it bears?"

Young People's Meetings 7 p.m.
Bible study class every Wednesday at 8 p.m.
Ever welcome to our services are strangers and the poor.

Methodist Episcopal Church
Earl E. Hordell, Pastor

Sunday School—9:45 a.m. Supt. Paul C. Holladay. Classes for all ages.

Morning Worship—11 a.m. Sermon—Topic "This Present Crisis." A discussion of the following questions: "Which Way Is America Going?" "How Serious Is This Present Crisis?" "How Is The Church Involved?" "What Can Be Done About It?"

Epworth League—7 p.m.
Forum 7 p.m.

Evening Worship—8 p.m. Lecture "European War Spots and

Danger Situations.

Nazareth Church
Julius Miller, Pastor

Sunday School—9:45 a.m.
Morning Worship—11 a.m. The subject "Living Without the Bible" Junior meeting, 6:30. Evangelistic meeting, 7:30. Subject, "The Meaning of Prayer." The mid-week prayer meeting, Wednesday night at 7:30.

CHURCH OF CHRIST
Geo. W. Hatch, Pastor

Bible School—9:45 a.m. Mrs. Verma Hopper, Supt.
Communion Service—11 a. m. followed by sermon by the pastor, subject "The Madness of Religion."

Young People's Society—7 p.m.
In the evening at 8 p.m. there will be preaching by the pastor. Midweek bible study on Wednesday will be led by Mrs. George Hatch, Intermediate C.E. at the same hour in the Prayer room.

Mrs. Curtis of Portland has been a guest at the Dr. F. Howard home this last week.

Mr. and Mrs. Brown of Portland were Saturday evening guests at the Dr. F. Howard home.

LETTERS AWARDED BASKETBALL SQUAD

After a successful season the basketball squad was awarded its letters, Friday April 16 at a special student body meeting.

Coch Cook centered his speech around attendance at basketball games in the past and future. He stated that basketball is a growing sport and in years to come will be one of the leading sport events.

Charles West, captain, was given a letter with a captain's star. Other lettermen were Jay Gibson and Chris Isaacson, seniors; Gene Brown, Albert K. Peters, John Barnes and Don Widling, juniors; Herbert Harrison, and Louis Bixby, sophomores. Don McIntosh and Andy Puhner managers, also received letters.

—From the Beaverton Hummer

SUMMONS

In The Circuit Court Of The State Of Oregon For Washington County
Alvin Pixler, Plaintiff, vs Ada Pixler, Defendant.

To Ada Pixler, 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 first publication thereof being on April 16, 1937, and if you fail to appear and answer for want thereof, the plaintiff will apply to the Court for the relief demanded in his complaint, to-wit: that the marriage contract now existing between plaintiff and defendant be dissolved and that plaintiff be granted a decree of divorce herein, and that plaintiff be awarded the care, custody and control of the minor child of plaintiff and defendant, viz: Alvin Pixler, Jr., and that he have such other and further relief as to the Court may appear equitable.

This summons is served upon you by publication by order of Honorable R. Frank Peters, Judge of the above entitled Court which order was made and dated at Hillsboro, Oregon, April 13, 1937.

Dated and first published April 2, 1937.

Date of last publication April 30, 1937.

Justus L. Fleming, Administrator of the Estate of Gladys

That plaintiff have judgment

Review

Beaverton, Oregon

I hereby subscribe, or extend my present subscription to The Review and the following Five magazines for one full year.

PICTORIAL REVIEW
MCCALL'S MAGAZINE
WOMAN'S WORLD

I am now making FULL PAYMENT of \$2.00.

Signed Address

P. O. State

Billed for Turnverein Show



Marian Boyson and Lillian Jacobs, who will perform in the 204 annual Olympiad exhibition to be presented by the Portland Turnverein in the public auditorium on May 2.

Photo courtesy The Oregonian

Date of first publication April 16, 1937.

Date of last publication May 14, 1937.

M. B. Bump, Attorney for Plaintiff, Residence and address, Hillsboro, Oregon.

adv. c-10-24

Notice Of Final Settlement

In The County Court Of The State Of Oregon For Washington Co.

Glady L. Fleming, Deceased.

Notice is hereby given that the undersigned administrator of the estate of Gladys L. Fleming, deceased, has filed his final account and report as such administrator in the County Court of the State of Oregon, for Washington County, and that said final account and report has been set for final hearing and settlement before said court at the court room therein at Hillsboro, Oregon, on Monday, May 3, 1937, at 10 o'clock A.M. of said day.

Dated and first published April 2, 1937.

Date of last publication April 30, 1937.

Justus L. Fleming, Administrator of the Estate of Gladys

L. Fleming, Deceased.

M. B. Bump, residence and address, Hillsboro, Oregon. Attorney for said Administrator and Estate. adv. c-18-22.

SUMMONS

In The Circuit Court Of The State Of Oregon For Wash. Co.

August Kaptur, Plaintiff vs. Eleanor A. McDougall, and D. M. McDougall, her husband and Portland Loan Company, an Oregon Corporation, Defendants.

To D. M. McDougall, 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 the 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 being on April 2, 1937, and if you fail to appear and answer the plaintiff will apply to the Court for the relief prayed for in his said complaint, to-wit:

That plaintiff have judgment

against defendant, Eleanor A. McDougall, and against the real property hereinafter described for the sum of \$2800, with interest thereon since August 14, 1935. At the rate of 5% per annum and the costs and disbursements of this suit, and for the further sum of \$225, attorney's fee.

That the mortgage described is now owned by Plaintiff and covers the real property hereinafter described and which mortgage is recorded on page 387 in book 129, records of mortgages for Washington County, Oregon on or about August 14, 1935 he decreed to be a first lien and a first mortgage upon the real property therein and herein described as follows:

All the following bounded and described real property situated in Washington County, state of Oregon, to-wit:

The Northwest Quarter of the Northwest Quarter of Section 29 Township 2 North Range 2 West Will. Mer. Containing 40 acres more or less.

That said mortgage be foreclosed, and said real property be sold upon execution in the foreclosure of mortgages and the proceeds of said sale be applied as follows, viz:

First to the payment of the lien and claim of this plaintiff undersaid note and mortgage which amounts to \$2800 with interest thereon since August 14, 1935 at the rate of 5% per annum and the costs and disbursements of this suit and of said sale, and the further sum of \$225, attorney's fee, herein.

The balance, if any, to be disposed of as said Court may be advised and may direct; that the lien of said mortgage be decreed prior and superior to all claim, interest or equity of the defendants herein, and that such other and further decree be granted herein as may seem just and 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 March 31, 1937.

Date of first publication, April 2, 1937.

Date of last publication, April 30, 1937.

M. B. Bump, Attorney for Plaintiff, Residence and address, Hillsboro, Oregon.

adv. c-18-22

To Mothers on Mothers' Day

"At long last we, your children, have donated a day each year to you, our Mothers. You have given thousands of days to us, sacrificed that we might enjoy pleasures, remained awake that we might sleep, gone without that we might have, borne our sorrows, eased our pains, shared our secrets, and slaved for us. We give to you the Ninth of May and pledge ourselves to make it your happiest day. Rest, Mother! We, your children, are today your slaves."

By BETTY BARCLAY

What more need be said on this day allotted to Mothers? I rest my case by placing before daughters everywhere some easily-followed recipes that YOU may use to prepare a novel dish or two for YOUR Mother on Mothers' Day.

Brazil Chocolate Delicacy

A Chef's Masterpiece for the Home Kitchen
1/2 cup butter
1/2 cup powdered sugar
2 eggs
2 squares melted chocolate
1/2 cup ground Brazil nuts
Cream butter, stir in sugar gradually and cream together. Add the egg yolks, slightly beaten, and mix well. Stir in melted chocolate and Brazil nuts. Fold in stiffly beaten egg whites. Grease two shallow cake pans and pour one-third of the batter into each, reserving the rest for filling. Bake in a moderate oven, 325 degrees F., twenty minutes. Remove from pans and put together with the reserved portion. Serve on a cake plate and garnish with whipped cream.

Macaroni-Fruit Salad

1/2 lb. elbow macaroni
1 cup chopped apples
1 cup mayonnaise
1 can fruit cocktail
1 cup chopped celery
Cook macaroni in salted boiling water, till tender. Drain and chill. When cold, combine with the vegetables and fruit. Marinate with mayonnaise and serve on lettuce leaf.

Chocolate Pecan Slices

2 squares unsweetened chocolate
1 1/2 cups (1 can) sweetened condensed milk
Pecan nut meats
Melt chocolate in top of double boiler; add sweetened condensed

milk and stir over boiling water 5 minutes or until mixture thickens. Cool for 5 minutes. Drop large tablespoonsful of chocolate mixture into halved or chopped pecans and work nut meats into surface. Form into roll. Chill in refrigerator 3 hours or longer. Cut in slices.

Mauie Ice Box Cake

1 tablespoon gelatin
1/2 cup cold water
1 cup hot Hawaiian pineapple syrup
1/2 cup sugar
1/2 teaspoon salt
1 teaspoon grated lemon rind
1 tablespoon lemon juice
2 egg whites
1/2 cup whipping cream
Sliced sponge cake or 2 dozen lady fingers
1 1/2 cups Hawaiian pineapple gems
Maraschino cherries
Soak gelatin in water 5 minutes. Dissolve in hot pineapple syrup, add sugar and salt, and stir until dissolved. Add lemon rind and juice. Chill until jelly starts to thicken, then fold in stiffly beaten egg whites and whipped cream. Line sides of an oblong mold with sponge cake or lady fingers. Fill mold with alternate layers of pineapple mixture and sponge cake or lady fingers. Chill until firm. Unmold and serve garnished with the pineapple gems, cherries, and additional whipped cream slightly sweetened, tinged a pale green and put on the cake with a pastry tube. 8 servings.

Ripe Olive Salad Mold

1/2 cup sliced ripe olives
1/2 cup flaked crab meat
1 tablespoon granulated gelatin
3 tablespoons cold water
1/2 cup mayonnaise
2 tablespoons lemon juice
1/2 teaspoon salt

1/2 teaspoon Worcestershire sauce
Few drops Tabasco sauce
4 tablespoons tomato catsup
1 cup heavy cream
24 short asparagus tips
Lettuce
Whole ripe olives

Moisten gelatin in cold water and dissolve over hot water. Add slowly to mayonnaise, beating briskly to prevent "stringing." Add lemon juice, salt, Worcestershire and Tabasco sauces, catsup, and blend thoroughly. Add cream, sliced olives, and crab meat and blend. Let stand until thick but not firm. Place 4 asparagus tips upright, blossom end down, in each of 6 individual molds (flat bottomed paper cups are ideal). Fill molds with salad mixture and chill until firm. Unmold onto lettuce garnished salad plates. Surround base with whole ripe olives. Serves 6.

Treats for Mother

Order an extra quart of milk or pint of cream today and prepare some light tasty custard or pudding for mother. She will appreciate it greatly. Incidentally, one of the wonders of this age is the distribution of our daily milk and every mother owes a debt of gratitude to the purity of our milk supply. Fifty years ago one out of every five babies died in its first year of life. Cholera infantum and typhoid carried off thousands. Today out of every 20 babies born, only one dies. If today we had the huge infant mortality of 1885 more than 400,000 babies would have died in 1936. Actually 300,000 of these children were saved—through pure milk and the contributions of science. Every day our milk is on the doorstep. We seldom stop to appreciate the wonder of it all.



The Morning After Taking Carter's Little Liver Pills

WAKE UP YOUR LIVER BILE—

Without Calomel—And You'll Jump Out of Bed in the Morning Ready to Go

The liver should pour out two pounds of liquid bile into your bowels daily. If this bile is not flowing freely, your food doesn't digest. It just decays in the bowels. Gas builds up your stomach. You get constipated. Your whole system is poisoned and you feel sour, sunk and the world looks pink. Laxatives are only makeshifts. A mere bowel movement doesn't get at the cause. It takes those good, old Carter's Little Liver Pills to get these two pounds of bile flowing freely and make you feel "up and up." Harmless, gentle, yet amazing in making bile flow freely. Ask for Carter's Little Liver Pills by name. Stubbornly refuse anything else. See.

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