

The Cook's Nook

Everything's Peachy This Month

Hail The Prinkly Perfect Peach!

How about a helping of Prinkly Perfect Peach? Or perhaps you'd like a bit of Amygdalus? You're certain to like either—for these are just the botanical names for the popular peach! Two names have they because some experts say they're members of the plum family and came from Persia, while others claim they belong to the wild almond family, and began in ancient China.

It's the Spaniards we have to thank for peaches. From Mexico the trees—with their gorgeous blooms and downy fruit—spread over our country until the yearly United States crop is now valued at about \$35,000,000!

TWO THOUSAND KINDS

There are 2,181 varieties of peaches, know that? Not to mention the fuzzless nectarines! We generally think of them simply as either "freestones" or "clings" and know best the Elberta, the Belle of Georgia or the Rochester.

Peaches "go with" so many things; don't limit their use to "and cream," to pie or short-cake. Try them baked, glazed, try them in fruit cup, cunningly combined with citrus, or with dates. And did you know they are admirable partners for the banana? The creamy and juicy combination is nothing short of elegant.

To quote Stoopnagle, everything's "just peachy" this month. If you remember it, recite Eugene Field's "Little Peach" as you try one or all of these peachy portions!

Grapefruit Peach Roll

With Orange Glaze Sauce)
3 1/4 cups flour, sifted
1/4 teas. salt
1 teas. baking powder
1/8 teas. baking soda
1/2 cup shortening
1/4 cup butter
1/4 cup grapefruit juice
1 cup chopped stewed fresh peaches
1/2 cup brown sugar
Sift together flour, salt, baking powder and soda. Cut in shortening thoroughly. Add the grapefruit juice and mix lightly. Roll out to 1/4 inch in thickness and spread with finely chopped peaches. Roll as for jelly roll. Cut roll in slices about 3/4 inch thick and place on lightly greased pan. Sprinkle with brown sugar, dot with butter and bake 20-25 minutes in hot oven (400° F.). Serve with Orange Glaze Sauce made this way: Combine 1/2 cup sugar, 2 teaspoons cor-

starch and 1/8 teaspoon salt; heat one cup orange juice and stir into first mixture. Cook, stirring constantly, until mixture thickens—5 to 8 minutes. Pour over Grapefruit Peach roll and serve immediately.

Peach Mousse

1 cup mashed fresh peaches
1/4 cup sugar
3 tbsps. white corn syrup
1 teas. water
1 teas. gelatin
1/2 pint whipping cream
Almond extract
Salt

Peel and mash peaches. Add sugar, corn syrup and salt. Soak gelatin in cold water and dissolve over hot water. Add almond extract and gelatin to the peach mixture, gradually. Put in trays of automatic refrigerator or pack in ice and salt and chill for 3 hours. Serve with cookies or plain sponge cake.

Chinese Peach "Stone" Salad

6 large ripe peach halves
1 pkg. dates
1 lettuce
1/4 cup maraschino cherries
1/2 cup nuts, chopped
Cream mayonnaise

Place large perfect halves of peaches on cup-shaped lettuce leaves. Fill the cavity in the peach with fruit ball (about size of a peach stone). To make it: Chop dates, nuts and maraschino cherries together; moisten with maraschino cherry juice and roll into ball. Top ball in peach half with fluffy whipped cream mayonnaise and serve. 6 servings.

Banana Peach Cake

Make or buy a sponge or butter layer cake. Whip cream until stiff and color it a pale pink with food coloring. Peel and slice fully ripe bananas, and fresh ripe peaches. Put layers together with whipped cream, banana and peach slices in ring around edge of the cake; in center place peach slices in ring around edge of the cake; in center place peach slices arranged in "star shape."

Peachy Quick Dessert

Mix together grapefruit segment, and fresh diced peaches and arrange in a mound on a slice of sponge cake on individual dessert plates. Peel two ripe bananas. Make parallel grooves lengthwise with prongs of a fork on bananas; cut into fairly thick slices. Arrange "fluted" banana slices in overlapping circle around fruit on the cake. Top with sweetened whipped cream and garnish with peach slice.

CHURCH ANNOUNCEMENTS

Methodist Episcopal Church
Earl B. Horsell, Pastor

Sunday School—9:45 a.m. Acting Supt., L. L. Walker.
Morning Worship at 11 a.m.
Sermon—Topic: "Bitter Water."

Special music by the Epworth Choir.
Epworth League—7 p.m.
One hour in worship—One hour well spent for eternity.

Bethel Congregational Church
Harper R. Burns, Pastor

Special announcement—There will be a church picnic next Saturday at Roamers Rest. Basket Dinner will be held at 6:30 p.m. A cordial invitation is extended

RIGHT OUT OF THE AIR

By EARLE FERRIS

MORTON BOWE, network tenor, does not depend upon close friends and associates for criticism of his broadcasts. Bowe has what he terms a "cross section jury." It consists of twelve people of various ages in different sections of the country who write in weekly and give unbiased reports on his programs.



Morton Bowe

his fifth consecutive year on radio.

Johnny the Call Boy, notwithstanding the fact that he is only 43 inches tall and weighs 52 pounds, is the biggest master of ceremonies on the air. Johnny emceeds the Tuesday night "Thrill" show over NBC and the "It Might Have Happened to You" program over CBS Saturday night.

Jane Froman, beautiful singing star who has taken over Jack Benny's air spot for the summer, believes



JANE FROMAN

that talent enjoys greater opportunities than it did when she went on the air seven years ago. Not only has radio become more technically perfect, but Jane contends that program producers and musical directors are more patient and understanding of the nervousness which all beginners experience.

George Fischer does not employ anyone to provide material for his "Hollywood Whispers," but has two investigators to verify the authenticity of the information to broadcast.

Radio Theatre is already preparing for its return to the air on September 13. Cecil B. DeMille has written to all the leading Hollywood stars asking each to submit a list of plays he or she would like to do on radio next season. Then, even without fixing dates, work can begin on lining up the new season.

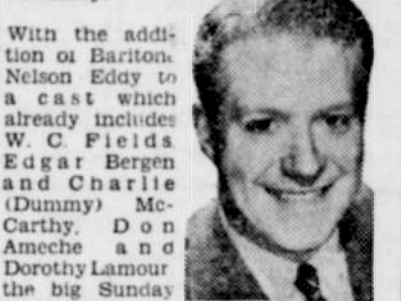
Loretta Lee, who now occupies one of radio's prize solo jobs on a Sunday night program, can't read a note



LORETTA LEE

of music and never studied it. She sings entirely by ear. Oddly enough, she's on the air with Werner Janssen, who has spent most of his life studying music and is known among musicians as a great technical authority.

Movie work will not interrupt Harriet Hilliard's radio appearance next season. She and Ozzie Nelson will broadcast from Hollywood beginning in October instead of New York as previously. Consequently, those long absences from the air when the cinema moguls call will not be necessary.

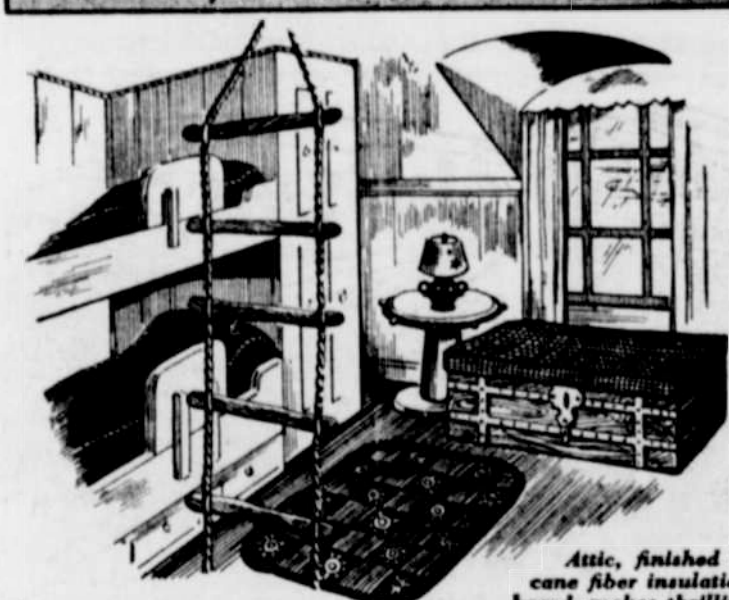


Nelson Eddy

With the addition of Baritone Nelson Eddy to a cast which already includes W. C. Fields, Edgar Bergen and Charlie (Dummy) McCarthy, Don Ameche and Dorothy Lamour

REMAKING THE HOME

By JANNETT ALLEN



Attic, finished in cane fiber insulation board, makes thrilling "ship room" for boys.

You Can "Stretch" Your House!

If only house walls were made of rubber! What home owner has not wished that at times? If they were you could push them out to make an extra room for Bobby and Slater to play in... or a company room where the noisy high-school group could meet for those weekly club sessions... or a quiet spot where a man might smoke or read in peace.

In case you have stopped at wishing, make a home survey immediately. You will probably find unused space which a little ingenuity and a small expenditure can turn into a new room for you.

Search for this hidden room in the attic. Is it still unfinished? You can make it useful. Even if the ceiling is too low for adult comfort, the children will like it all the more; either as playroom or sleeping room.

Without going highbrow architecturally you may follow any one of a thousand schemes in your final effect. You may have a ship room with all seagoing attractions from life preservers to bunk beds. You may have a game room with storage space for every item from billiard cues to pick-up sticks. You may have a pirate

room with cutlasses and treasure chests or a fisherman's room with fish nets weighted with cork floats.

Let your imagination have its fling. Survey downstairs, too. There is clean basement space to test your inventive faculties.

Casting about for ideas and materials for your home re-making job, you will find an insulating building board easily cut and handled, such as Celotex. If you are set on an attractive new wall effect, easy to achieve, planking of cane fiber board with its beveled joints is quickly and neatly nailed into place. Stenciling over neutral tone of the board offers attractive decorations, while brilliant color effects are obtainable by finishing with paint.

As you add beauty and increased usefulness in this way, you also add comfort and economy, because this insulation board saves fuel by conserving winter heat. Equally, summer comfort is increased by greater coolness.

Don't wait for walls to be made of rubber. Start making plans for that extra room within your own four walls today.

CARAMELS LEND INTEREST TO SUMMER DESSERTS



Caramels, chewy and rich, have long been a favorite confection. From the days when we doled them out as children, "You take this one, and I'll take that one," they've held their own as a candy-favorite.

But these days, when caramels are creamier and softer than ever before—they've gone social in a big way. As sauces for ice cream, cakes, and puddings, caramels have graduated into a new and interesting summer use. The secret of their success in this role is the extra milk which is added to the confection these days.

A sauce made with twelve caramels, assorted blonde and brunette ones—is the smoothest, and richest of dressings for ice cream, and the answer to the busy hostess' prayer for greater simplicity in summer meal preparation. A dozen ordinary sized caramels will provide sufficient sauce for six servings of ice cream. Simply melt the caramels, with a half cup of water, in the top of a double boiler, stirring occasionally. Vanilla and chocolate caramels blended together are a pleasing combination—just the right topping for a dish of ice cream.

ed to all members of the church, bible school, Christian Endeavor Society, Ladies Aid Society, and members of the choir both Juniors and Seniors, as well as to all friends of the church to bring your baskets, swimming, boating, horseshoes, indoor baseball will be enjoyed.

Those not having a full car please meet at the church by 3:00 p.m. to assist in taking those who do not have any means of transportation.

Parents are urged to accompany their children when in swimming, as everybody will be responsible for themselves. Let's make this worthwhile and have a large crowd.

A special rate has been made for admittance to the park.

Note: Regular services will be held at the usual hour.

St. Cecilia's Church
Rev. G. L. O'Keefe, Pastor

Sunday Services—7:20 and 9:30 A.M.

MRS. HUPY SELLS B & E LUNCH

The B & E Lunch has been sold by Mrs. Peter J. Hupy to Mr. and Mrs. Charles Dowd of Ashland, Oregon, who took possession Wednesday of this week. Mrs. Hupy is leaving for Seattle to spend a week visiting with relatives. She will then go to Mountainview, California to stay

\$25.00 REWARD

Will be paid by the manufacturer for any CORN GREAT CHRISTOPHER POSITIVE CORN CURE cannot remove. Also removes warts, and Callouses. 35¢ at Brown's Beaverton Pharmacy. jc-3951

WAKE UP YOUR LIVER BILE—

Without Calomel—And You'll Jump Out of Bed in the Morning Rarin' 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, sick and the world looks punk.

Laxatives are only make-shifts. 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." Harmonious, gentle, yet amazing in making bile flow freely. Ask for Carter's Little Liver Pills by name. Stubbornly refuse anything else. 21c.

COME A HUMMING



TOMORROW IS THE LAST DAY TO GET **FREE OIL** WITH THE GENUINE ESTATE HEATROLA

OPPORTUNITY knocks at your door for the last time—tomorrow. So hurry. Reserve your Estate Oil Heatrola—get Free Oil for your foresight. 50 to 100 gallons of good oil* that won't cost you a penny. Just a small deposit now. Nothing more until Fall. And then, monthly payments to suit your convenience. Come in—or phone. There's still time—if you hurry.

*depending upon the model you select

Richey Hdw. & Furn. Co.

"The Friendly Store"

Beaverton

Oregon

ANNUAL FESTIVAL

On The Grounds Of
St. Mary's Of The Valley
One Mile West Of Beaverton

LABOR DAY, SEPT. 6

Dinner Served, 12:00 M. to 6:00 P.M.

**FREE ADMISSION TO GROUNDS
EVERYBODY WELCOME!!!**