

# The Cook's Nook

### News Of Dishes For The Year

**"LOST BREAD" FOUND GOOD!**  
"Pain perdu" is not a kind of ache, but French for "Lost Bread." If you're lost as to what to do with your stale bread, find out how good this is:

Cut stale bread in medium slices, remove crust. Dampen with milk which has been boiled with a tablespoon of sugar and a teaspoon of vanilla and chilled. Dip dampened bread slices with beaten yolks of two eggs, coating evenly, and fry in hot oil to a deep golden brown. Drain and sprinkle with powdered sugar.

### WHIMSY: GOLDEN FLUFF

Catch yourself all the tangerines you want right now, before the short season flits by and when you have had your fill of fresh ones right out of the pell, try.

### Golden Fluff

- 2 cups tangerine or orange pulp and juice
- 1/2 cup brown sugar
- 3 tbsps. cornstarch
- 2 egg yolks
- 2 egg whites
- 1 tsp. butter
- Juice of 1 lemon
- 1/2 teasp. grated lemon rind
- 1/2 teasp. grated tangerine or orange rind
- 4 tbsps. granulated sugar
- 1/4 teasp. salt

Heat tangerine pulp in double boiler. Mix brown sugar, cornstarch and salt and add to fruit, stirring till smooth and thick. Beat egg yolks slightly. Pour hot mixture over them; blend well. Cook 1 minute. Remove from fire and add butter, lemon juice and grated rind. Cool. Beat egg whites till stiff but not dry. Add sugar gradually. Fold into first mixture and pile into sherbet glasses. Chill. Serves 6 generously. Makes luscious filling for 6 to 8 tarts.

### PERTINENT POINTERS

Add sliced ripe olives to your French dressing for use with salad of crisp celery and apples. Pour grape juice over halves of fresh grapefruit for a first

course appetizer—pretty! Thin mayonnaise with French Dressing instead of cream, for a change.

Nutmeg seasons brown sugar sauce to perfection—try it on apple dumplings. Grapes and tangerine sections are grand for breakfast. Hallow out a large head of cabbage and serve your green salad in the shell. Peanut butter and bananas mashed together are grand for salad dressing or for sandwich filling.

### ORANGE TOAST FOR TEA

Ever try orange toast? Spread your toast slices with creamed butter and cut in narrow strips. Remove pulp and juice from 3 or 4 oranges, add 4 teaspoons orange skin cut in fine shreds, and 4 tablespoons sugar, then bring orange mixture to a boiling point and pour over toast. Pile crisscross on plates and serve hot.

### BANANA COCONUT BALLS

If you've a big band of golden bananas ripening in that fruit bowl, you'll never be at a loss for a salad ingredient, a fresh flavor for your fruit cup or a quick dessert? If you doubt it just put this recipe in the emergency file: 6 firm ripe bananas 2 tbsps. lemon juice Shredded coconut Peel bananas. Roll in lemon juice and then in coconut. Place in well greased baking dish and bake in moderately hot oven (400° F.) 15 to 20 minutes or until coconut browns and bananas are tender. Serve hot with hot lemon or other fruit sauce. 7 servings.

### Lemon Sauce

Mix 1/2 cup sugar and 1 tsp. cornstarch. Add 1 cup boiling water gradually, stirring constantly. Boil 5 minutes. Remove from heat and stir in 2 tbsps. butter, 1 1/2 tablespoons lemon juice, few grains of salt and a few grains of nutmeg.

### MEDITERRANEAN FRUIT PIE

If you can't take a Mediterranean cruise, you can do the

next best thing and enjoy your Riviera sunshine in one of the most novel and tastiest of all pies:

- 1 recipe pie crust
- 1/2 cup seeded raisins
- 1-3 oz. sliced citron
- 1-3 oz. sliced orange peel
- 1/2 cup brown sugar
- 1/2 teasp. cinnamon
- 2 cups hot water
- 3 tbsps. cornstarch
- 1/4 cup cold water
- Juice 1 lemon
- 2 tbsps. butter

Cook raisins, fruit peel, sugar, spices and hot water for about 5 minutes. Add cornstarch mixed with cold water. Cook, stirring constantly about 10 minutes longer. Remove from fire, add lemon juice and butter; cool; then pour into pie tin lined with rich pie paste. Cover with strips of pastry and bake on lower shelf of hot oven (450° F.) until well browned (15 to 20 minutes). 1 large pie.

### Tropicl Confection

- 4 cups shredded cocoanut
  - 1 1/3 cups chopped dates
  - 1 cup walnuts, finely cut
  - 1 tsp. grated lemon rind
  - 1 1/3 cups sweetened condensed milk
- Combine ingredients in order given; mix thoroughly. Pack in greased pan. Bake in moderate oven (375 deg. F.) 25 minutes. When cold, cut in 1 inch sqs. 64 sqs.

### Tangerine Cocktail

- 1 1/2 cups tangerine juice
  - 1 pkg. lemon gelatine
  - 1 cup tangerine sections
  - Finely chopped mint
- Heat tangerine juice almost to boiling; pour over gelatine; add lemon juice. Set in pan of ice water, and when thick, add tangerine sections; pour into oblong pan; chill thoroughly. To serve, cut into 1/2 inch squares, pile into cocktail glasses and sprinkle chopped mint, blended with tangerine juice, on top.

## CHURCH ANNOUNCEMENTS

**Bethel Congregational Church**  
Harper E. Burns, Pastor

Bible School—9:45 a.m. Good classes for all ages. R. C. Doty, Superintendent. Why not attend Bible School?

Morning Worship Hour—11 a.m. Anthem and solo by members of the choir. W. L. Cady, choir director. Sermon by Pastor. Theme, "We Stand At Armageddon." Text—Rev. 16:16.

Intermediate and Senior C.E.—6:30 p.m. A helpful service for young people.

Evening Worship Hour—7:30 p.m. Congregational singing. Special musical concert. Sermon by Pastor. Theme, "Standing on the Promises of God."

If your church attendance does not impel you elsewhere, YOU are very cordially invited to worship with us.

**Methodist Episcopal Church**  
Earl B. Horsell, Pastor

Sunday School—9:45 a.m. Superintendent, Marie Sams. Classes for all ages. Morning Worship at 11 a.m.

Sermon topic "The Mystery of the New Covenant."

Epworth League—7 p.m. Evening Worship—8 p.m. Sermon topic "The Man Who Staged a Comeback."

Monday evening—6:30 p.m. Men's Brotherhood dinner in the church dining room. Speaker—Dr. E. C. Farnham, Portland. All men are invited to attend.

**Nazarene Church**  
Julius Miller, Pastor

Sunday School—9:45 a.m. Bring your family and study the Word of God with us.

Morning Worship—11:00 a.m. The pastor's theme will be: "Contending for the Faith."

Young People's Meeting—6:45 p.m. Evangelistic meeting—7:30 p.m. Subject: "The Price of Discipleship."

Midweek prayer meeting, Wednesday night at 7:30. Bible study Friday night at 7:30 p.m.

Our services are inspirational and spiritual. Come and worship with us.

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

Sunday services—7:20 and 9:30 a.m.

**Use Of Fern Land Partly Solved**  
OREGON CITY—At least partial solution of the long standing problem of obtaining satisfactory stands of grass on wild fern waste land has been reached through demonstrations conducted by Richard Poleham of Ireland and other Clackamas county farmers in cooperation with the County Agent J. J. Inskeep.

Mr. Poleham obtained an excellent stand of chewing fescue and tall meadow oat grasses last spring by springtoothing the ground well, sowing the seed broadcast and rolling. He reports the stand best where the fern was formerly thickest. It is also believed that successful stands can be obtained by burning the old growth of ferns during January or February, and broadcasting seed on snow or during periods of heavy freezing, Inskeep says.

## POWER

He quit his job and took a year off to enroll in a Bible Institute a thousand miles away. Yes—he and the young wife broke up housekeeping and spent the twelve months in study to be better able to serve the Lord.

What moved them to do it? Out under the trees on the Conference Grounds that summer day a preacher spoke with power, for the Holy Spirit was upon him. Forty minutes of it changed two for life. Such preaching is meant to win a verdict and it does.

"Ye shall receive power, after that the Holy Spirit is come upon you."—Acts 1:8. And how do they come into that power? There is only one door. It must be by a clean sell-out to God of all you have. Every talent capacity, ability, gift must be deeded over to the Lord who bought you with His blood Deeded

over to be used of Him when and where He will.

Preaching, teaching, buying, selling, building, travelling, Christian is intended to be used of his Lord—"Ye shall be My witnesses," says He. Out on the street, over next door and out to the end of the earth, men stand in poverty of spirit. The wealthiest of them are not filled even though they sweep the continents for new luxuries and nicknacks. The poor live in their misery. All have need down deep in the soul and only the Christian's Christ can satisfy that hunger. When you have tasted and know that the Lord is good, you are to be His witnesses. And ye shall receive power to speak after that the Holy Spirit has possession of you.

There under the street light that bleak night in March, up in Iron Mountain, Mich., sounded a familiar voice from out the Salvation Army band. A surpassing voice, but it could not belong to the banker's daughter who gave the big spreads to the Norman School. Come closer and see. Sure enough, she it was. And how did it happen. "I came into salvation and gave my voice over to God." So she sold out to Him and the Holy Spirit could use her.

**Gran Taylor**  
Beaverton, Oregon. Pd. adv.

### PROPOSALS INVITED

The County Court of Washington County will receive sealed bids on Public Liability and Property Damage and Fire and Theft Insurance on County owned automotive equipment, which bids must be submitted by 10 o'clock A.M., Saturday, January 29, 1938. Details may be had at the County Court, Hillsboro, Oregon. Bidders must be residents of Washington County. adv c-9

**NOTICE TO CREDITORS**  
In The County Court Of The State Of Oregon For The County Of Washington

In the Matter of the Estate of Harry W. Howard, deceased. NOTICE is hereby given that the undersigned, Arthur G. Howard, has been appointed Administrator of the estate of Harry W. Howard, deceased, by the County Court of the State of Oregon, for Washington County, and has qualified. All persons having claims against said estate are hereby notified

to present same, duly verified as by law required, to the undersigned at 1220 Spaulding Building, Portland, Oregon within six months from the date hereof.

Dated and first published: January 14, 1938.

Last publication: February 11, 1938.

Arthur G. Howard, Administrator.  
Collier, Collier and Bernard, Attorneys for Administrator. adv. 7-11

**NOTICE TO CREDITORS**  
In The County Court Of The State Of Oregon For The County Of Washington

In the Matter of the Estate of Robert D. Smith, deceased. NOTICE is hereby given that the undersigned, Margery A. Smith, has been appointed Executrix of the estate of Robert D. Smith, deceased, by the County Court of the State of Oregon, for Washington County, and has

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## RIGHT OUT OF THE AIR

By EARLE FERRIS



Charles Martin, shown here, author-producer of the "Johnny Presents" shows heard Tuesday and Saturdays on the networks, could step into an acting role at a moment's notice. Before he began writing for radio he appeared on Broadway stages with Eve LeGallienne.

Friends of Mary Margaret McBride, CBS newscaster, call her the "corn-fed ingenue," because although she came to New York from Missouri sixteen years ago she has never adopted city habits.



When Bess Johnson, shown here, crooned a lullaby on "Hilltop House" in which she is starring over CBS, it marked the sixth talent she has exhibited on the air—others being as actress, writer, director, producer and sound-effects expert.

The Voice of Experience has taken on ten more women assistants, which increases his present staff to 45. So heavy is his mail that the additional girls are to work on a night shift.

Recent visit to one of the Sunday broadcasts featuring Peg Murray, Ozzie Nelson and Harriet Hilliard. Has 14-month-old David Ozzie Nelson, who pulled the microphone cord.

untied his father's shoelaces and refused to show off when his mother (Harriet Hilliard) wanted him to hum "Mama, I Wanna Make Rhythm."

Kate Smith has adopted the Hollywood custom of holding open house for friends in her dressing room backstage after each broadcast.

Versatile Spencer Bentley is cast as the romantic lead in "Betty and Bob" and as the villain in "Hope Alden."



This concerns Grace Moore and her performance in the Monday night CBS Radio Theatre's "Enter Madame." After her triumphs in the Metropolitan Opera and concerts where the audience is so important, it is strange that of all radio performers Miss Moore is just about the most indifferent to the studio audience because she concentrates on the microphone. Not a bad objective for some other radiolites to shoot at!



Harry "Bottle" McNaughton, Phil Baker's goody butler on the air, is anything but out of character. True to his English tradition he's an immaculate and natty dresser at all times.

## CONCERNING THE SCHOOL LUNCH BOX



WHAT is so rare as a morning which is not hurried when there are school lunches to pack? Here then are some ideas to lessen the "hurry." Puddings and salads can be made up the day before, placed in covered paper containers or in hollowed-out orange or tomato shells, and these can be stored in the refrigerator all ready to be tucked away in the lunch box "come morning." Much time can also be saved in the morning if you make the luncheon sandwiches up the night before and store them in the refrigerator also. Such a luncheon supply of sandwiches can be wrapped in wax paper, of course, but if you have a modern ice refrigerator you have probably learned that it isn't necessary to cover foods to prevent rapid drying out and mingling of food flavors. A supply of clean-washed, properly-moist air is constantly circulating around the food in the air-conditioned ice refrigerator, carrying off odors which otherwise might spread to other foods. But speaking of sandwiches here is a grand "sandwich filler" that you can make up and keep on hand in your refrigerator. PIMIENTO CREAM FILLING (Makes 1 1/2 cups filling). Scald 1/2 cup evaporated milk, add 2 cups American cheese (cut in cubes) and heat over low flame, stirring constantly, until cheese is melted. Remove from flame, add 1/2 cup pimiento (cut fine) and a dash of salt, blend thoroughly. Chill in ice refrigerator and use as needed.

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