

The Cook's Nook

Please Summer Appetizes
With An All Salad Meal



By BETTY BARCLAY

An all salad meal answers the problem of something different for summer menus. This three-in-one service is easy and simple to prepare, and will prove popular with family and guests. The salads chosen offer a variety of foods and flavors and are well-balanced in food value.

In the combination pictured, Macaroni Salad supplies calories, Tuna Fish Salad takes care of the protein requirements, and Orange Dessert Salad adds important and necessary health factors in minerals and vitamins as well as juicy refreshment. Potato salad may be substituted for the macaroni, veal or chicken for the tuna.

Lemon juice in the salad dressings gives a freshness of flavor and further health value. Some will like more of the tart lemon flavor for the fish and macaroni salads and for these a dish of lemon quarters is provided.

The three-compartment salad bowl is new and smart. If desired, salads may be served in separate bowls. Crisp salad greens are placed on the service plates, which should be large enough to hold good-sized portions of each salad. Salad recipes which follow are planned to serve 4 to 6.

Macaroni Salad
2 cups cooked macaroni
1 cup cooked peas
½ cup shredded raw carrot
2 tablespoons minced bell pepper
2 tablespoons minced pimiento
Lemon mayonnaise
Combine ingredients with mayonnaise to blend. Garnish with a pepper ring and pimiento strips.

Tuna Fish Salad
2 hard cooked eggs, sliced
2 ounce cans tuna
¼ cup chopped cabbage
¼ cup chopped celery
Lemon mayonnaise
Combine ingredients with mayonnaise to blend. Top with egg slices and parsley sprigs.

Orange Dessert Salad
2 cups slices cut from California oranges
1½ cups strawberries, raspberries or halved cherries
Lemon French dressing
Reserve enough of orange slices to garnish top of salad. Cut remaining slices in halves. Combine fruit with Lemon French dressing to moisten well. Top salad with whole orange slices, several berries or cherries, and mint sprig. California oranges are chosen for these slices because they are firm-meated and practically seedless. Peel with a sharp knife, removing all outer skin and inner membrane down to juicy meat. Cut in thin even slices.

Lemon Mayonnaise
1 egg
¼ cup lemon juice
1 teaspoon mustard
1 teaspoon salt
1 tablespoon sugar
Dash of pepper or paprika
1 pint salad oil
Combine egg, lemon juice and seasonings. Beat oil in slowly, using whirl type beater. Continue beating until dressing is thick. (Makes about 2½ cups.)

Lemon French Dressing
¼ cup lemon juice
½ cup salad oil
1 teaspoon salt
1 teaspoon paprika
2 tablespoons sugar or honey
Shake well before serving. (Makes 1 cup.)

Jam Egg Nog
1 cup milk, chilled
1½ tbsps. strawberry preserves or jam
Dash of salt
1 egg yolk
Dash of cinnamon
Dash of nutmeg
1 egg white, stiffly beaten
Combine all ingredients, except egg white in bowl, and beat well with rotary or electric beater. Just before serving fold in egg white. Serve cold in tall glass topped with dash of nutmeg. For variations, use pineapple, black raspberry or apricot preserves or jam. Yield 1 tall glass.

Foamy Egg Nog
1 egg, separated
1 tbsps. white corn syrup
Few grains salt
¼ cup cold milk
Few grains nutmeg
Beat egg white until stiff but not dry; add egg yolk and beat until thick and fluffy. Add corn syrup, salt and milk. Pour over cracked ice and sprinkle nutmeg on top. Serve at once.

Iced Coffee Butterscotch
½ cup dark brown sugar
¼ cup water
2 eggs
¼ teasp. salt
1 teasp. vanilla
2-3 cup heavy cream, whipped
4 cups double-strength freshly-made coffee
Cracked ice
Combine sugar and water in top of double boiler and stir until sugar is dissolved and the mixture boils. Pour slowly into beaten egg yolks, stirring constantly; cook over boiling water until thickened. Remove from heat, add salt and vanilla; chill. Beat egg whites until stiff and fold into mixture with whipped cream. Pour into freezing tray of automatic refrigerator and freeze until firm. Pour freshly made coffee over ice in tall glasses; put a large spoonful of frozen mixture on top. Serves six.

Grapefruitade
Pour contents of one No. 2 can sweetened grapefruit juice in ice cube compartment of automatic refrigerator; color with strawberry or raspberry juice if desired. When frozen, put grapefruit juice cubes in tall glasses; pour in chilled canned orange-grapefruit juice blend and garnish with Maraschino cherry and sprig of mint.

Long Drinks For Long Days—And How To Dress Them Up!
Long for long drinks on long days (the drinks cold, the days hot)? Yes'm, you will or do. You want to beat the heat, ward off the thirst, cool the cuticle, and there's nothing better than looking at a big glassful of ices—except putting yourself around it!
Of beverages, you can buy in bottles, there's a flavorful flat. Best bet is to shop for them, look right through their glass outers to their tempting innards and sample. Try your hand at blending them for fun that pays. And mix them with the good kinds you make at home too!
Drink 'em cold, drink 'em straight or mixed. And for variety's spicy sake, dress them up. A straw is good, a slice of orange is fine, but for some real variations on the drink theme, how do you like the following collection?

Frosted Strawberry-Lemon Refresher
1 egg white, unbeaten
½ cup strawberry preserve, or jam
4 teasps. sugar
2 cups ice water
2 cups crushed ice
Juice of 2 lemons
Dash of salt
Place egg white, preserves or jam, and salt in a bowl and beat with rotary beater 3 to 4 minutes, or until mixture is stiff and creamy. Combine lemon juice, sugar an ice water. Just before serving place egg mixture, lemon mixture, and ice in shaker or tightly sealed jar and shake well. 1½ qts.

Banana Pineapple Egg Nog
1 ripe banana
1 cup cold milk
1 egg (well beaten)
2 tbsps. canned, unsweetened pineapple juice
Select ripe banana (yellow peel flecked with brown). Slice banana into bowl and beat with rotary egg beater or electric mixer until creamy (or press banana through medium mesh wire strainer with a spoon). Add milk, egg and pineapple juice and mix thoroughly. Serve cold. Makes 1 large of 2 medium size drinks.

CHURCH ANNOUNCEMENTS

ALOHA ASSEMBLY OF GOD
Church on Wheeler and Alexander Streets.
Sunday School 9:45 A. M.
Morning Worship 11:00 A. M.
Young People 6:30 P. M.
Evangelistic 7:45 P. M.
Tune in on KWJJ each Sunday from 6:00 to 6:30 p. m. to the Assembly of God Broadcast.
F. J. Huntley
Pastor

CHURCH OF THE NAZARENE
W. P. Keebaugh, Pastor.
Sunday School—9:45 A. M.
Classes for all ages.
Morning Worship 11:00 A. M.
N. Y. P. S. Meeting, 6:30 p.m.
Evening Message at 7:30 P. M.
Everyone welcome to all these services.

Methodist Episcopal Church
Earl H. Horsell, Pastor
Sunday School—9:45 a.m. C.
H. Rosman, Superintendent.
Morning Worship—11 a.m.
Sermon-Topic "A Stuffed Shirt in Church."
Midweek Service—Thursday at 8 p.m.

CHURCH OF CHRIST
A Home-Like Church
E. E. Coulter, Pastor
The Unified Service begins at 9:45 Sunday morning. Sermon subject "A Victorian's Church."
The Bible study classes follow with classes for all ages.
Endeavor services at 7 p.m. groups for all ages.
E. S. Singer, artist and cartoonist at 3 o'clock. Come and enjoy these beautiful pictures and a wonderful gospel message.

HAZELDALE NEWS

Mr. and Mrs. Clarence Walker and daughter Claire left Monday for a five weeks auto trip which will take them by the Northern route through Chicago to New York, to Washington, D. C., then south to Charlotte, N. C. where they will visit relatives, by the southern route to San Francisco and then home. They will take in both World's Fairs on their way.
Bernice Imlah is staying with Mrs. Oscar Pierson and helping with the house work.
Leon Seufert of Simnasho was a guest Tuesday at the home of Mr. and Mrs. John Imlah.
Joe Kruppa of Portland University is leader of the new Boy Scout troop at St. Mary's school.
George Looney, who underwent an appendectomy June 26 at the Good Samaritan hospital is getting along fine.
Mrs. Oscar Pierson received word last week of the serious injury of her cousin, Bob Gasser, son of Tony Gasser at Seaside, who had one arm and leg, badly crushed in a logging accident necessitating the amputation of the arm.
Eloise Imlah spent several days last week at West Slope with her sister Estella who is working for Mr. and Mrs. V. O. Steenrod.
Attendance was 41 at Sunday School. Prizes were given to those with perfect attendance for the past three months. There will be special music at Sunday's services.

CARD OF THANKS
We wish to express our sincere thanks and appreciation to our many friends and neighbors who were so kind to us during our recent bereavement and also for the beautiful floral offerings.
Mrs. C. J. Shively & Family.
We wish to express our sincere appreciation to our many friends for the kindness and sympathy extended to us at the death of our beloved husband and father. Also our deepest thanks for the beautiful floral tributes.
Mrs. Anna Berthold & Family

IN A PARKED CAR
They were not sissies. One was an architect-to-be. Another a nut man who weights in at 180 lbs. and was good enough in the wrestling game to make the team that faced the University of Chicago men. And there in the early morning they wanted the car brought to the curb to give pause for a few minutes of prayer.
What was the burden of their hearts as they yielded to the

prompting of the Holy Spirit who brings the Lord's own into this business of praise, thanks and petition? What do such college men when they bow before the sovereign God? What this group who were in the upper scholastic brackets? Not sissies, we say again, but campus leaders. They were looked up to in debate, laboratory, class activities and athletics. What do they there with bowed heads in the early dawn with 3000 miles to be covered? For one thing they sought power to bear witness so that station men and strangers along the way might glimpse the Christ who indwelt them. They would set forth the cheer, holy boldness, smiles, tenderness, hope, joy of their Lord. Quite right they were in that: "A people belonging to God that you may make known the perfections of Him who called you out of darkness into His marvellous light." See 1 Peter 1:9. Then they asked for guidance as they labored among the young people in the camp by the lake in Canada where they had been invited to serve. And what was one of the notes of praise they sounded? That being saved from the guilt of sin they stood in God's holy eyes as without blame or blemish. This is Bible. God sees those of the new birth as Christ Himself is seen; sinless and guiltless. (And when they do sin, "If we confess our sins, He is faithful and just to forgive us our sins, and cleanse us from all unrighteousness.") God brought into the day, they raised their heads; the car picked up and the journey was begun. And what? NOT ONLY FOR THE RECORD MEN BUT FOR THE REST OF US WHO JUST JOG ALONG, THIS HOLDS—JESUS CHRIST SAVES—KEEPS—SATISFIES IN WHATEVER BRACKET WE MAY BE.

APPLICATION
Application for registration of container brand under Chapter 531, Oregon Laws 1939. To the Department of Agriculture; State of Oregon; Salem; Oregon:
The undersigned, whose place of business is Beaverton; Washington County; Oregon; engaged in the manufacture; packing; canning or selling of tree fruits, vegetables and small fruits, has adopted the following described names, marks; devices and brands; to-wit:
R. I. MacLaughlin & Co.
Oregon Berry Packing Co.
R. I. M.
Gresham Packing Co.
Such names, marks; devices; or brands to be impressed or produced upon any containers; lugs or crates; and request that such names; marks; devices and brands be filed in the office of the Department of Agriculture of the State of Oregon in accordance with the provisions of Chapter 531; Oregon Laws; 1939.
R. L. MacLaughlin & Co.
adv. 30-32

NOTICE TO CREDITORS
In the County Court Of The State Of Oregon For Washington County
In the Matter of the Estate of C. W. Bloom, Deceased.
NOTICE IS HEREBY GIVEN that the undersigned has been duly confirmed by the above entitled court as executrix of the Last Will and Testament 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 law office of Bagley & Hare, in the First National Bank Building, in Hillsboro, Oregon, within six months from the date hereof.
DATED this 5th day of July, 1939.
Augusta Anderson, Executrix of the Last Will and Testament of said deceased.
W. G. Hare, Attorney for Executrix.
adv. 32-36

CITATION
IN THE COUNTY COURT OF THE STATE OF OREGON FOR THE COUNTY OF WASHINGTON
In the Matter of the Estate of Lisetta Wolf, Deceased.
TO: Carl Wolf, Otto Wolf, Anna Jessen, William H. Wolf, Rudolph M. Wolf, Ernest J. Wolf, John Wolf, Lisetta Hansen, Minnie Willoughby, Della Wallace, Dora Jessen and Katherine Schwab, devisees and heirs mentioned in the petition filed herein, asking for the sale of real property of said estate, and to all other devisees and heirs unknown, if any such there be. GREETING:
IN THE NAME OF THE STATE OF OREGON, You are hereby cited and required to appear in the County Court of the State of Oregon, for the County of Washington at the Court Room thereof, within ten days from the date of the service of this Citation upon you if served within the County of Washington, State of Oregon, where this proceeding is pending, and within twenty days if served within any other county of this State if personally served; or if served by Publication, within twenty-eight days from the date of the first publication of

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3 pounds 35c

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Smoked Back lb. 151-2c
Beef Steaks . lb. 21c
Pure Lard . 2 lbs. 15c
Silver Salmon . lb. 15c
Bacon Squares . lb. 10c
Pork Liver . lb. 10c

SAFEWAY