

## The Cook's Nook

Goose, Gobbler, Vegetable or fruit take with ease to "3:45" Menus.

More than just a "fowl" idea the scope of stuffing is broad and varied. Not only turkeys, and ducks may be stuffed, but breast of veal and double pork chops, both with handy pockets made in them by your meat dealer; green peppers, tomato 1/2 orange and grapefruit shells and more, many, more—may be stuffed. Stuffings take in many categories; they may be dry, moist, in-between, of bread, celery nuts oysters, sausage—anything.

Stuffings for tomatoes, peppers, citrus fruit shells, may be sal-

ad, served cold or meat stuffing served hot. Stuffed things are happy at parties, happy at family dinners. Foods with "stuff" go further, cost less, taste better—so start out with ideas like these for "stuffy" menus.

**Baked Stuffed Chili Onions**  
6 large onions  
2 tbsps. butter  
1 cup soft bread crumbs  
2 tbsps. minced parsley  
2 tbsps. deviled ham  
1/3 cup chili sauce  
1/2 cup buttered bread crumbs  
Dash of pepper.  
Peel the onions and parboil them in a large amount of salted, boiling water until almost tender. Drain, reserving water.

Cut out centers, chop and sauté mixture; stir milk vigorously while adding juice so it will not curdle. Add grapefruit sections and grapes and turn into trays of automatic refrigerator. Freezing stirring occasionally. Serve piled in grapefruit half shells. Serves 4.

**"Burger-Stuffed" Biscuits**  
2 1/2 cups flour  
4 tbsps. baking powder  
1 teaspoonful salt  
5 tbsps. shortening  
1/2 cup milk (about)  
Sift flour, baking powder and salt. Cut the shortening in with two knives or a pastry blender. Add enough milk to make soft dough; roll out to 1/4-in. thickness. Spread with Hamburger Filler (see below). Roll like jelly roll; cut into 1 1/2-inch pieces. Place cut-side-down in greased pan. Bake in moderate oven (350° F.) 45 minutes. Serves 6.

**Apple Bran Stuffing**  
4 cups soft bread crumbs  
1 cup all-bran  
1/2 cup melted fat  
1 teaspoonful salt  
1/2 teaspoonful pepper  
1/2 teasps. poultry seasoning  
2 tbsps. powdered sage  
1 cup chopped sour apples  
Combine bread crumbs and all-bran with the melted fat; add seasoning and other ingredients mixing well.

**Salad-Stuffed Tomatoes**  
3 ripe bananas  
3 sweet apples  
1 medium sized mild onion.  
1 1/2 teaspoonfuls salt  
Mayonnaise, tomato halves and salad greens.  
Use ripe bananas (yellow peel flecked with brown). Peel and slice bananas and apples very thin. Mix with chopped onion and mayonnaise. Pile into scooped-out tomato halves, and garnish with additional mayonnaise and serve on salad greens. Serves six.

**Sherbet-Stuffed "Half Shell"**  
1/2 cup sugar  
1 cup milk  
2 tbsps. lemon juice  
1 cup grapefruit juice  
1 cup grapefruit sections  
1 cup seedless white grapes  
Heat sugar and milk until the sugar is dissolved; cool. Strain fruit juice into sugar and milk.

472 1 medium sized onion  
3 tbsps shortening  
1 1/2 lbs. beef chuck, ground  
4 tbsps flour  
1 teaspoonful salt  
1/2 teaspoonful pepper  
1 cup stock or milk  
Place onion; brown in shortening. Add ground beef; brown. Add flour and seasonings; mix with stock or milk, stirring constantly; cook until thickened. Cool.

**Terpsichore—In the Thundering Herd Manner**

REEDVILLE, Nov. 30 (Special)—The hit of a Parent-Teacher association benefit show here Friday night was the breath-taking and stage-shaking ballet number presented by these six muscle-bound males of assorted size. The costumed caperers were Oscar Hagg, Don McInnis, Charles Imlay, Melvin Vandermost, Arthur Schroeder and Lloyd Bramball.



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## Coming Clean! . . . by Squier

INDEFATIGABLE BATHERS FROM INFANCY TO OLD AGE, THE JAPANESE AT ONE TIME SHUNNED SOAP IN THE BELIEF THAT IT TURNED THE HAIR RED - THE COLOR OF THEIR DEVIL! INSTEAD, THEY SCRUBBED WITH A SMALL BAG FILLED WITH BRAN.

**MARGUERITE OF NAVARRE**  
YOUTHFUL WIFE OF FRANCE'S POPULAR HENRY II.  
A BRIGHT LIGHT OF THE DARK AGES, SHE BORSTED THAT SHE WASHED HER HANDS AT LEAST TWICE A WEEK.

GIRLS AT A FASHIONABLE 17TH CENTURY FRENCH SCHOOL WERE ALLOWED ONE SET OF UNIFORMS, ONE PAIR OF STOCKINGS AND TWO HANKIES A MONTH. ONE FOOT BATH A MONTH AND THREE COMPLETE BATHS A YEAR WAS THE LIMIT!

TODAY THE FIRST ESSENTIAL, TO BEING WELL GROOMED IS A THOROUGH SOAP AND HOT WATER BATH.

## Kris Kringle's Choice

Don't let anyone fool you! Kris Kringle or Santa Claus enjoys Christmas dinner after his strenuous night. Here are some recipes for dishes that your particular Santa will relish this year:

**Hawaiian Yuletide Cocktail**  
2 cups cranberries  
2 cups water  
2 cloves  
1 cup sugar  
1 cup canned unsweetened Hawaiian pineapple juice  
1 tablespoon lemon juice  
Crushed ice  
Maraschino cherries  
Cook the cranberries in the water with the cloves until berries burst, or about five minutes. Strain through a sieve lined with wet cheesecloth. Add the sugar and stir over low heat until the sugar is dissolved. Cool, and add the pineapple juice and lemon juice. Pour over crushed ice in glasses. Garnish with cherries cut in circles. Yield: 8 servings.

**Lima Salad Manhattan**  
1 cup cooked, dried Lima  
1 cup sliced cabbage  
1/2 cup grated American cheese  
Bolted or mayonnaise dressing  
1 cup pickles, chopped  
Mix Lima, cabbage, and pickle with dressing. Serve on crisp lettuce leaves and sprinkle with cheese.

**Mincemeat Rennet-Custard**  
1 rennet tablet  
1 tablespoon cold water  
1 pint milk, ordinary or homogenized  
3 tablespoons sugar  
1/2 cup mincemeat  
Set out 4 or 5 dessert glasses. Dissolve rennet tablet by crushing in cold water in a cup. Add sugar and mincemeat to the milk and warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM, (120° F.) not hot, remove at once from stove. Add dissolved rennet tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in refrigerator.

**Magie Christmas Candles**  
2 squares unsweetened chocolate  
1 1/2 cups (1 can) sweetened condensed milk  
Chopped nut meats or coconut  
Melt chocolate in top of double boiler. Add sweetened condensed milk, stir over boiling water 5 minutes or until mixture thickens. Cool. Drop small spoonfuls of chocolate mixture into chopped nuts or shredded coconut and work into surface. Form into balls. Chill. May be dropped by large spoonfuls into nuts or coconut and formed into rolls. Chill rolls in refrigerator several hours, or longer. Cut in slices.

**Holiday Cheer Punch**  
Here's a Christmas punch that everybody can enjoy. It's made with decaffeinated coffee, so you and your guests can linger in the holiday spirit over second and third glasses without worrying over sleeping problems.  
4 cups freshly made, chilled decaffeinated coffee  
1 1/2 pints ice cream  
Grated nutmeg  
Pour the decaffeinated coffee over the ice cream in a punch bowl or a big mixing bowl, and blend lightly with an egg beater until the ice cream is partly melted. Sprinkle with grated nutmeg. Vanilla, coffee, or chocolate ice cream combines well with the coffee flavor.

To make decaffeinated coffee by the percolator method, use 1 heaping tablespoon decaffeinated coffee, regular grind, for each (1/2 pint) of cold water. Pour cold water into pot. Set percolator basket in pot and put coffee in it. Cover. Let percolate slowly and gently 15 to 20 minutes. (For a 4-cup percolator, use 1/2 cup coffee.)

**All-American Cheese Tray**  
Cheese and crackers for dessert is a charming continental custom that American hostesses will be able to copy this winter, in spite of war-time blockades. Such famous dessert cheeses as Camembert, tawny Liederkranz, Brie, Swiss and Limburger will be found at neighborhood groceries with "Made in America" labels and at economy prices. Liederkranz, the high-flavored dessert cheese, is the only American-invented cheese to achieve a continental reputation.

Light hearted games are the recipe for party success these troubled days. In two minutes you can show to crowd how to play Circle Gammon, the new development of backgammon that two, three or four can play. Hi-Lo is another party favorite that can be mastered in a jiffy and is adaptable to any number of guests. If you are entertaining arm chair strategists show them the new airplane game Dog Fight.

# Look What \$948 Buys A Big Nash Four-Door Sedan! Delivered Here in BEAVERTON!



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