

Even Cupid Must Eat



By BETTY BARCLAY

Here are some recipes that will be appreciated by those who are celebrating St. Valentine's Day by having a family feast or a frolic with friends:

Valentine Punch

- 1-1 lb. 4 oz. can sour pie cherries
- 6 whole cloves
- 1 stick of cinnamon
- 3/4 cup light brown sugar
- 4 cups canned unsweetened Hawaiian pineapple juice

Red vegetable coloring
 Pour cherries and their syrup in a saucepan. Add cloves and cinnamon and bring to a boil. Add sugar and simmer for five minutes. Strain mixture through a fine sieve and chill sieved mixture. Combine with pineapple juice, which has been chilled in cans before opening. Add a few drops of red coloring, or enough to make the mixture a bright cherry color. To serve, pour over ice cubes in glasses. Yield: Eight 6-ounce glasses.

Carotene Salad

- Toss together lightly with 2 forks:
- 1 1/2 cups orange pieces
- 1 1/2 cups finely cut carrot
- 1/2 cup raisins

Add desired salad dressing to moisten. Serve on lettuce or shredded cabbage and garnish with 1/2 cup chopped peanuts. Serves 6.

Basta Fazoul

- (a one dish meal)
 - 2 cups cooked, dried Limas
 - 2 cups tomato sauce or strained tomatoes
 - 1 tablespoon chopped onion
 - 3/4 pound spaghetti
 - 6 tablespoons bacon fat
 - 1 teaspoon salt
 - 3/4 teaspoon pepper
- Cook the spaghetti in boiling salted water until soft and drain.

Cook the onion in the fat, add tomato, Limas and spaghetti.

Individual Strawberry Shortcakes

Individual strawberry shortcakes are attractive for dessert at a Valentine's day luncheon or for party refreshments. The quick-frozen strawberries come all ready to serve — cleaned, hulled, sliced and sweetened, as full of flavor and vitamins as the day they were picked and quick-frozen.

Spread 1 (16 oz.) box quick-frozen strawberries, just thawed, on the lower halves of 4 hot short-cake biscuits, split and buttered. Top with upper halves and additional berries. Garnish with 1/2 cup cream, whipped. Serves 4.

Valentine Rennet-Custard

- 1 pkg. vanilla rennet powder
- 1 pint milk, ordinary or homogenized
- 1/2 cup raspberry jam
- 1/2 cup whipping cream
- 1/2 teaspoon vanilla
- 1 teaspoon sugar
- 10 lady fingers
- 3 tablespoons graham cracker crumbs

Set out five dessert dishes. Divide the raspberry jam among them placing about 1 1/2 tablespoons in the bottom of each dish. Cut the lady fingers lengthwise, placing four pieces around the sides of each dish. Make vanilla rennet-custard according to directions on the package. Pour into dessert dishes on top of the jam. Do not move until firm—about 10 minutes. Chill in refrigerator. Just before serving, top with whipped cream, to which sugar and vanilla have been added. Sprinkle with graham cracker crumbs, or place a soft pink candy heart on top of whipped cream.

A children's variation is to cut marshmallows into very fine pieces and arrange in the outline of a heart on top of each rennet-custard just before serving.

Cupid's Brew

- 6 cups freshly brewed decaffeinated coffee
- 1/2 cup whipping cream, whipped
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Top hot decaffeinated coffee with a spoonful of whipped cream into which the spices have been folded. Sugar may be served with the coffee if desired.

Serve decaffeinated coffee at your Valentine's Day party and your guests won't be worried over sleeping problems later on.

Magic Valentine Candies

- 3/4 cup (7 1/2 oz. can) sweetened condensed milk
- 1 teaspoon vanilla
- 4 cups sifted confectioners' (4X) sugar (about)

Mix sweetened condensed milk and vanilla. Add confectioners' (4X) sugar gradually, mixing until smooth and creamy. Makes 1 1/2 pounds. Roll out on a slightly sugared board about 1/4 inch thick. Cut with a small heart-shaped cookie cutter. Decorate with motifs, such as "To My Love," put on with a water color paint brush dipped in melted chocolate.

You'll be sure of a gay St. Valentine's party if you start your guests off with one of the new parlor games that are easy to learn. Circlegammon, an exciting new development of backgammon or Do-Fight, the new airplane manoeuvring game played on a vertical board are sure to be party successes.

School Notes

The Parent-Teacher meeting at the grade school Tuesday was well attended. Mrs. George Smith the President presided. Mothers' Chorus, directed by Mrs. I. L. Mezler sang two selections. Mrs. Harold Miller accompanied at the piano. A discussion on P-T-A. bulletins was given.

At the Friday assembly the 1st and 2nd grades will present "The Woman In The Shoe Who Knew What To Do." Songs, recitations and a Danish dance will be given, followed by the Rhythm Band in a closing number. In the "March of Dimes," \$18 was brought in by the school children and teachers.

The Camp Fire Girls are going

to have an ice skating party Saturday and are to meet at the Speedy Freeze at 2:30 p.m.

A dancing class has been organized for grade school children. A teacher has been secured and the first lesson will be given Friday afternoon at 3:30 p.m. at the grade school.

Beaverton Grade School basketball team played Aloha-Huber last Thursday. Beaverton won, 22 to 8.

Grade school students who won scholarship honor in the 6-weeks period just completed include:
 Honor roll (no grade below 2)
 First Grade: Curtis Wilson, Joanne Springer, Fern Smith, Suzanne Schultz, Donna Phelps, Patricia Madden, Gretta Howard, Arthur Holmen, Beverly Hall, Jack Haldeman, Jimmie Frazer, Ilene Boge.

Second grade: Dolores Carl-

son, Jo Ann Kramer, Barbara Schurman, Ellen Smith, and Lavonne Winget.

Third grade: Leroy Bodjne, Joan Thompson, Patricia Seodler, Donna May Kreiske, Jean Clawson, Dorothy Lee Carr.

Fourth grade: Gloria Huddleston, Kathleen Ackerman, Nancy Rae Nagues, Arthur Marsh, Virginia Talbert.

Sixth grade: Caroline Talbert, Arieta Boge, Evelyn Marsh.

Seventh grade, Duane Cushman

Eighth grade, Larry Kirkwood, Debra Satchell, Mary Ann Thoren (Honorable Mention students' names will be published next week.)

LOCAL NEWS

There were thirty-five ladies at the Book Club meeting Thursday to listen to the review given by Mrs. Robert Stewart.

Mr. and Mrs. Sprnger have moved into the house formerly occupied by Mr. and Mrs. Fleetwood, located on Watson St.

There will be a Job's Daughters Food Sale at Thrifty Market Saturday, February 1, starting at 9:00 a.m. Come and buy a cake or pie. You'll get your money's worth.

DOG LICENSE NOTICE

The license fees for licensable dogs, over the age of eight months and for such dogs owned or kept within the State of Oregon over 30 days for the year 1941 are:

- MALE DOG \$1.00
- FEMALE DOG 1.50
- SPAY'D FEMALE DOG 1.00

After March 1st, 1941, the license fee is \$1.00 more for failure to procure license for the dogs above stated.

Also, after March 1st, 1941, the fee is \$1.00 more for failure to procure licences for licensable dogs becoming over 8 months of age after March 1st, 1941, and for dogs over eight months old owned or kept within the State of Oregon over 30 days, after March 1st, 1941.

License may be ordered by mail.

Write the name and address of the person to whom the license is to be issued, and the sex of the dog.

Fees are payable to: A. Turner, County Clerk, Tillamook, Oregon.

Published by Order of the County Court of Washington County, Oregon.

FOOD FACTS AND FOIBLES



DURING THE REIGN OF LOUIS XIV. PEAS FIRST BECAME KNOWN TO FRANCE.—A LUXURY FOR ONLY THE VERY WEALTHY. THE MARKET PRICE WAS \$62.50 A PINT.



PARMESAN CHEESE TESTERS "LISTEN" FOR THE RIGHT STAGE OF RIPENESS. THE CHEESES ARE TAPPED WITH A HAMMER AND JUDGED BY THE TONE THEY EMIT.



THE DEDOUIN BRIDE "ESCAPES" TO A MOUNTAIN CAVE THAT HAS BEEN PREVIOUSLY WELL STOCKED WITH FOOD, AND REMAINS THERE TILL HER HUSBAND FINDS HER.



IN OLDEN TIMES, MEAT ROASTING ON A SPIT OR JACK BEFORE AN OPEN FIRE WAS TURNED BY A SMALL DOG CALLED "TURNSPIT," TRAVELING ON A TREADMILL.

FAMOUS GOURMETS OF HISTORY

IT IS SAID THAT AFTER HIS RETIREMENT AND HOME PLANNED TO LIVE IN THE MOUNTAINS, LIFE TO THE SCIENCE OF COOKERY

BOOST YOUR HOME TOWN

ACT NOW

Let's Make 1941 A FRIENDLY YEAR

Let's Work Together

For Our Country

And

Our Community