OUR COMIC SECTION

Events in the Lives of Little Men

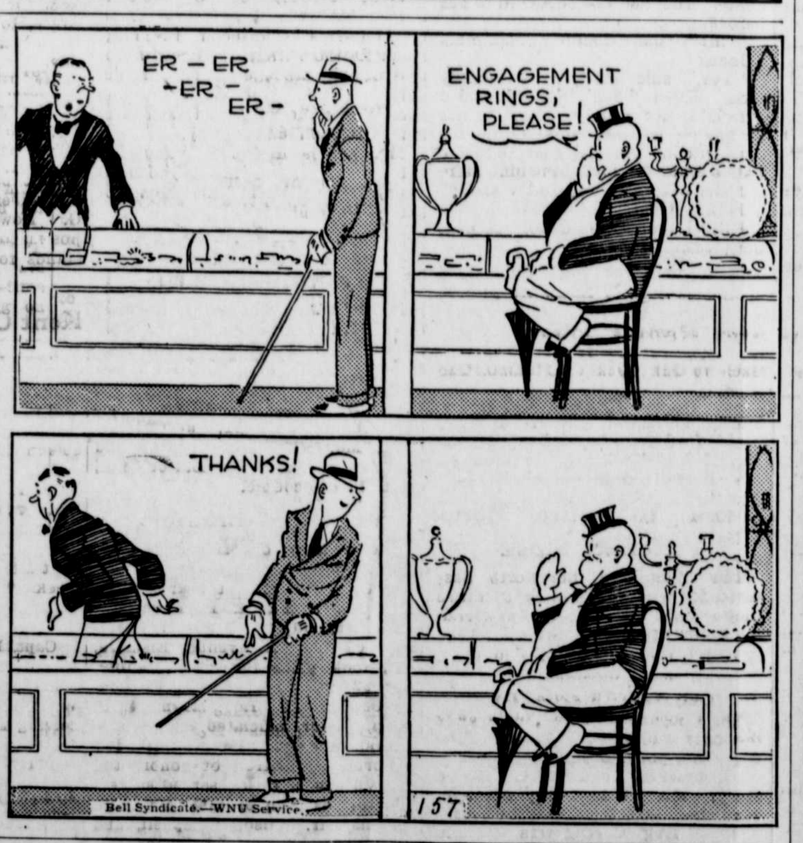
S'MATTER POP

By C. M. Payne

WNU

POP

By J. Millar Watt



WNU

WHERE IN CHINA IS THAT?

He—I see those Chinese thugs have been sent to Sing Sing.

She—In what part of China is that, John?

Wise Kiddie

Little Ralph, an only child of four, had been permitted to stay up one evening when his parents had company. At the table he made a quaint remark at which all the guests laughed. He instantly saw that he had made a hit, and with commendable enterprise sought to follow it up.

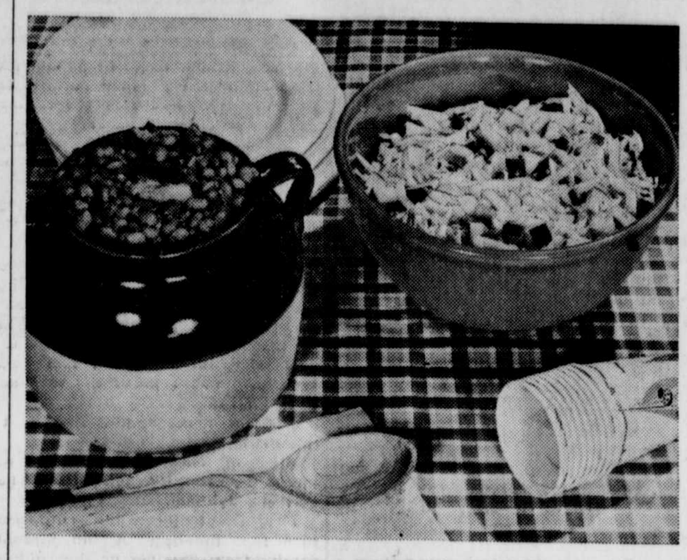
"Dad," he shouted, "what was that other smart thing I said yesterday?"

PERFECT QUIETUDE

"I found a place this summer where I could rest in perfect quietude."

"Did you enjoy it?"

"No. I spent half my time on the road getting to a place where there were movies and a band."



PICNIC BASKET A PASSPORT TO FUN
(See Recipe Below)

Let's Have a Picnic!

When skies are blue and cloudless and the weather's warm, a picnic basket is the passport to fun. It may be a spur-of-the-moment picnic with a simple lunch prepared from supplies on hand in pantry and refrigerator; or it might be a steak fry or barbecue with the food cooked on the picnic grounds; but it's more likely to be an old-fashioned "family style" picnic for a half-dozen to a hundred hungry guests with plenty of good-tasting food of delicious variety.

Whether your picnic is planned for a family, a Sunday school class, or a lodge, you'll find these foods prime favorites with the guests. Recipes are given here in quantities to serve a family; for a larger number the difference is a simple process of multiplication.

Cream Salad Dressing.

1 teaspoon mustard
1 teaspoon salt
2 teaspoons flour
1½ teaspoons sugar
Dash cayenne pepper
1 teaspoon butter
1 egg yolk
⅓ cup vinegar
½ cup heavy cream

Mix all dry ingredients together thoroughly. Add butter, egg yolk and vinegar. Place in double boiler and cook, stirring constantly, until mixture thickens. Cool, fold in cream (stiffly beaten) and serve with cabbage salad.

Baked Beans
(Serves 6)

1 pound navy beans
½ pound pork (from the shoulder)
3 cups water
¾ cup brown sugar
6 tablespoons molasses
1 teaspoon salt
1 teaspoon dry mustard

Soak the navy beans over night in water to cover. In the morning cut the meat into 2-inch pieces and brown well. Add the 3 cups water, and cook slowly for about ½ hour. Add beans and continue cooking for 2 hours, or until both meat and beans are tender. Add remaining ingredients. Place in a baking dish, and bake in a moderately slow oven (325 degrees) for about 1½ hours. If necessary, add more water to the beans while cooking.

Camp Coffee.

Early in the day measure the coffee into a sugar bag, allowing 1 tablespoon per cup. Place this in the coffeepot with a little cold water and let it stand all day. Then when nearly time to serve, pour boiling water, which has been previously measured, into the pot. Boil 5 minutes, remove the bag, and your coffee is ready to serve. It will not harm it to let it stand for a while. You will find that this unusual way of making coffee will give you a most delightful, full-flavored beverage, and at the same time saves considerable measuring and pot-watching when you want to be enjoying your picnic, too!

Fresh Peach Ice Cream.

1¼ cups granulated sugar
1 tablespoon flour
⅛ teaspoon salt
1 egg (slightly beaten)
2 cups milk (scalded)
1 teaspoon vanilla extract
2 cups coffee cream
2½ cups crushed peaches
⅓ cup confectioners' sugar

Mix sugar, flour and salt thoroughly. Add the beaten egg and blend. Add the scalded milk and cook as a custard in a double boiler until the mixture will coat the spoon. Add vanilla extract and cool. Add cream and the crushed peaches, which have been mixed with confectioners' sugar. Pour into container of ice cream freezer and freeze, using 3 parts ice to 1 part salt.

Frankfurters de Luxe.

12 frankfurters
American cheese (cut in strips ½ by 4 inches)
12 strips bacon

With a sharp knife make a slit along one side of each frankfurter. In each slit place a strip of cheese. Press together and wrap a strip of bacon around each frankfurter. Fasten with toothpicks. Roast on a charcoal grill, turning occasionally, to cook the bacon evenly. Or place on a toasting fork (or stick), and roast over an open fire for about 5 minutes.

Cabbage Salad.
(Serves 6)

2 cups cabbage (shredded fine)
1 stalk celery (cut fine)
3 apples (unpeeled, diced)
2 to 3 green onions (sliced)
½ teaspoon salt

Mix all ingredients in order given. Add cream salad dressing and garnish with paprika.

Cup Cakes.
(Makes 18 small cakes)

½ cup water
1¼ cups sugar
2 eggs (separated)
2 cups cake flour
2 teaspoons baking powder
¼ teaspoon salt
¾ cup cold water
1 teaspoon vanilla

Cream the butter, and gradually add about half of the sugar. Beat the egg yolks until very light, add remaining sugar, and beat well. Combine with the first mixture. Sift together the flour, baking powder and salt, and add to the batter alternately with the water. Beat egg whites until stiff, but not dry, and fold into the batter. Add vanilla. Bake in well-greased muffin pans in a moderately hot oven (375 degrees) for about 25 minutes. Cool and frost with boiled icing sprinkled generously with cocoanut.

Tired of the same old sandwiches for lunch boxes, picnic baskets and party meals? Then be sure to see Eleanor Howe's column in next week's paper and learn how to take the "sameness" out of sandwich making.

Get Your Copy of This New Book.

This clever, little book by Eleanor Howe will give you 350 simple, easy-to-use, practical, tried and true helps for everyday housekeeping. "How can I substitute sour milk for sweet milk in my favorite chocolate cake recipe?" "How can I wash my son's wool sweaters without shrinking them?" "What can I do to prevent small rugs from slipping?" The answers to these and other puzzling questions will be found in this new book. Send 10 cents in coin to "Household Hints," Eleanor Howe, 919 North Michigan Avenue, Chicago, Ill., and get your copy of "Household Hints" now.

(Released by Western Newspaper Union.)

HOUSEHOLD HINTS

Boil a little vinegar in the skillet after having fried fish. It will make cleaning easier.

Put a piece of wax paper under the trays in the refrigerator and they will come out easier.

Green bananas will ripen quickly if they are placed in a paper bag and stored in a dark place.

In making fancy sandwiches cut a piece out of top slice of bread with thimble. In opening insert slice of olive.

After using the hot-water bottle let it drain, blow it full of air and put in the stopper. This will prevent it from sticking.

Smart New Fashions For Now and Later

HERE'S a charming new pattern (1784) that gives you a pretty sleeveless dress, with a jacket that transforms it into the nicest kind of street suit. It's delightfully simple and cool—very easy to make, with flattering frills as the only trimming. Chiffon, georgette, silk print, flat crepe and linen are smart materials for this fashion.

Girl's Play Suit.

There's a place in every girl's life for the smart little play suit and suspender skirt that buttons

all down the front. Cool, comfortable and easy-to-wear for summer play, it will be nice for school in the fall too. The shorts are becomingly flared, and the blouse has a becoming sports collar. Gingham, pique, linen and broadcloth are nice cottons for this outfit, 1786.

The Patterns.

No. 1784 is designed for sizes 14, 16, 18, 20; 40 and 42. Size 16 requires 6⅞ yards of 39-inch fabric, without nap for dress and jacket with three-quarter sleeves; 2½ yards of trimming.

No. 1786 is designed for sizes 8, 10, 12 and 14 years. Size 10 requires 1⅝ yards of 35-inch fabric, for blouse; 1⅛ yards for shorts; 1¾ yards for the skirt, without nap.

Send your order to The Sewing Circle Pattern Dept., 247 W. Forty-third street, New York, N. Y. Price of patterns, 15 cents (in coins) each.

1st, 2nd, 3rd Reich

The First Reich was unified Germany, more properly the German empire, which was born amidst the throes of the Franco-Prussian war of 1871 and which lasted until 1919. The Second Reich was the German republic under the Weimar constitution, adopted by the National assembly July 31, 1919, after the abdication of the German emperor. The Third Reich is the present Germany governed under the Enabling act of March 24, 1933, which virtually set aside the Weimar constitution by giving absolute power to Adolf Hitler and his cabinet.

NERVOUS?

Do you feel so nervous you want to scream? Are you cross and irritable? Do you scold those dearest to you?

If your nerves are on edge and you feel you need a good general system tonic, try Lydia E. Pinkham's Vegetable Compound, made *especially for women*.

For over 60 years one woman has told another how to go "smiling thru" with reliable Pinkham's Compound. It helps nature build up more physical resistance and thus helps calm quivering nerves and lessen discomforts from annoying symptoms which often accompany female functional disorders.

Why not give it a chance to help YOU? Over one million women have written in reporting wonderful benefits from Pinkham's Compound.

Circumstances as Tools

Circumstances are the rulers of the weak; they are the instruments of the strong.—Lover.

FOR BOILS

A wonderful aid for boils where a drawing agent is indicated. Soothing and comforting. Fine for children and grown-ups. Practical. Economical.

GRAY'S OINTMENT 25¢

Always a Duty

It is an everlasting duty—the duty of being brave.—Carlyle.

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Miserable with backache?

WHEN kidneys function badly and you suffer a nagging backache, with dizziness, burning, scanty or too frequent urination and getting up at night; when you feel tired, nervous, all upset . . . use Doan's Pills.

Doan's are especially for poorly working kidneys. Millions of boxes are used every year. They are recommended the country over. Ask your neighbor!

DOAN'S PILLS