OUR COMIC SECTION

Events in the Lives of Little Men

(WNU SERVICE)

S'MATTER POP

By C. M. Payne

Bell Syndicate.—WNU Service.

POP

By J. Millar Watt

Bell Syndicate.—WNU Service.

PROTECTED

"If you walk in your sleep what protection are you giving yourself?"

"Oh, I have a small change pocket in my pajamas for carfare, you know."

Avoid Worry

Cryeng — Don't drive so fast around these curves. It frightens me.

Holowynge—If you don't want to get scared, do as I do—shut your eyes when we go around the curves.

Good Reason

Askit—And you wouldn't begin a journey on Friday?

Tellit—Most certainly not.

Askit—That's a silly superstition.

Tellit—It's no superstition in my case. My pay day is Saturday.

IN A HURRY

"Can't you help me a bit, sir? I've lost my arm."

"But you can't expect me to stop and hunt for it, my man."

ONE-PIECE MEALS WITH MACARONI
(See Recipe Below)

One-Piece Meals

Lucky is the homemaker who has in her recipe file a series of suggestions for "one-piece meals."

After a long, lazy afternoon at the beach, or perhaps a busy day with sugar 'nd spice, and the preserving kettle, the meal that can be prepared and served all in one course is a life-saver.

And what food can you find that lends itself as aptly to this type of meal as macaroni and its closest of kin? These foods, including spaghetti and noodles, as well as macaroni, are high in food energy and contain some building foods as well. Yet they're light and appetizing—the kind of food that's needed to meet the requirements of summer. Served with a green salad or a fruit dessert, any of these "one-piece" macaroni dishes make highly satisfactory meals.

Macaroni Creole Loaf.
(Serves 4-5)

2 cups cooked macaroni
1 cup soft bread crumbs
2 eggs
½ teaspoon salt
2 tablespoons green pepper (chopped)
⅔ cup cheese (grated)
1¼ cups tomatoes
¼ cup melted butter
1½ tablespoons prepared mustard
Dash celery salt, onion salt, and white pepper

Mix all ingredients in order listed. Pour into a greased baking casserole. Bake 35 minutes in a moderate oven (350 degrees). Unmold carefully and serve.

Spaghetti Ring With Asparagus and Eggs.
(Serves 6)

1 8-ounce package spaghetti
1 cup cooked ham (ground)
½ clove garlic (chopped)
2 tablespoons pimiento (chopped)
½ teaspoon salt
¼ teaspoon pepper
2 eggs (beaten)
¾ cup coffee cream

Filling.

2 tablespoons butter
2 tablespoons flour
1½ cups milk
½ teaspoon salt
¼ teaspoon pepper
1 cup cooked asparagus (cut)
2 hard cooked eggs (sliced)

Break spaghetti and cook until tender in 2 quarts boiling water to which 1 tablespoon salt has been added. Drain and add to it the ground ham, garlic, pimiento, salt, pepper, eggs and cream. Pour into buttered ring mold, place in shallow pan of hot water, and bake at moderate temperature (350 degrees) for about one hour.

To make the filling, melt the butter in a saucepan and add flour. Blend thoroughly and then add milk. Cook, stirring constantly, until mixture thickens. Add seasonings and lightly stir in the asparagus. Fill center of spaghetti mold with the creamed asparagus and garnish with slices of hard cooked eggs.

Baked Macaroni—Creole Style.
(Serves 4-5)

½ package elbow macaroni
2 tablespoons onion (minced)
2 tablespoons butter
1 green pepper (minced)
1 No. 2 can tomatoes
1 tablespoon sugar
1 teaspoon salt
½ pound country style sausage
¼ cup soft bread crumbs (buttered)

Cook macaroni in boiling, salted water until tender. Drain. Brown the onion in the butter; add green pepper and tomatoes. Add sugar and salt, and cook until the green pepper is tender. Make the sausage into small flat cakes. In a buttered casserole, place a layer of macaroni, then a layer of sausage, and another layer of macaroni. Pour the tomato mixture over this. Sprinkle with buttered crumbs. Bake in a moderate oven (350 degrees) for about 45 minutes.

Macaroni Supreme.

Cook ¼ pound macaroni (broken in 3-inch lengths) in boiling salted water until tender; drain. Cut 2 thin slices smoked ham in two crosswise. Arrange strips of macaroni on ham. Put ¼ teaspoon horseradish on each portion and sprinkle with ⅓ cup grated cheese. Roll and tie in position. Place close together in shallow baking dish. Cover with ½ cup milk and bake in a slow oven (325 degrees) for 25 minutes. Uncover and continue baking until ham is lightly browned. Serves 4.

Scow.
(Serves 6)

½ pound bacon (sliced)
2 onions (medium size)
1 pound round steak (ground)
1 No. 2 can tomatoes
1 8-ounce package spaghetti
1 No. 2 can whole kernel corn
¾ teaspoon salt
¼ teaspoon pepper

Cut bacon into small pieces and cook until crisp in a large skillet. Remove bacon bits, brown the sliced onion in the hot fat, and finally take out the onion slices and use the remaining fat for browning the ground meat, breaking it into small bits as it cooks. Then pour in the tomatoes, and allow the mixture to simmer until it is fairly thick. Next add the spaghetti, which has been broken into 2-inch lengths and cooked until tender in boiling salted water. Then add the can of corn, the browned onions, and crisp bacon bits, and the seasoning. Allow this mixture to simmer slowly for another half hour, covered.

Hasty Noodlefest.

Cook half a pound of noodles in salted water and drain. While they are cooking, heat a can of cream of mushroom soup, adding a cup of milk to it if it is the condensed kind. Add also a tablespoon of chopped onion, ½ teaspoon salt and two hard-cooked eggs, sliced. Add the drained noodles, mix well and put into a buttered casserole. Cover the top with buttered crumbs and bake 35 minutes in a moderately hot oven (375 degrees).

This year's crop of peaches, pears, plums, and berries is waiting to be transformed into rows of sparkling jellies, spicy relishes and rich marmalades. In this column next week Eleanor Howe will give you some of her favorite recipes for easy-to-make and delicious-to-eat jams, marmalades and pickles.

Easy Entertaining.

In this new cook book by Eleanor Howe you'll find over 125 practical suggestions and recipes for parties of every description. Birthday parties, picnics, buffet suppers, and parties for the bride—for all these and many more social occasions, you'll find unusual menus, new recipes and practical hints for the hostess. Send 10 cents in coin to "Easy Entertaining," Eleanor Howe, 919 North Michigan Avenue, Chicago, Ill., and get your copy of "Easy Entertaining" now.

(Released by Western Newspaper Union.)

TIPS FOR HOUSEWIFE

Wet knife with cold water when cutting a meringue pie.

Oil of lavender sprinkled sparingly through a bookcase will save a library from mold.

Use the blower attachment of your vacuum cleaner to remove dust from your radiators.

A good floor wax rubbed on window sills after they have been refinished will keep them in perfect condition.

Sirup left over from spiced fruits makes an excellent basting for ham, pork and veal roasts.

Pretty for Afternoon Or to Wear at Home

THE dress with shirring on the shoulders and sleeve tops is a charming, soft fashion for afternoons. No. 1795 gives you an unusually nice figure-line—rounded above and very slim at the waistline and hips, because the paneled skirt is cut high and beautifully fitted. This is very easy to make. Choose georgette, chiffon or silk crepe.

For the Young Girl.

No. 1793 is a perfect dream of a dress for slim young girls, who look especially sweet in high neck-

lines, roundly puffed sleeves, a softly bloused bodice and very flaring skirt. Little bows and a sash add to its fluttery charm. Dimity, organdy, taffeta and dotted swiss are especially pretty for this. Later on it will be lovely in thin wool.

The Patterns.

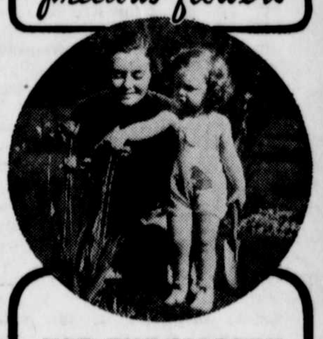
No. 1795 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires, with short sleeves, 5 yards of 39-inch material; 5½ yards with long sleeves.

No. 1793 is designed for sizes 8, 10, 12, 14 and 16 years. Size 10 requires 3½ yards of 35-inch material; 2½ yards of ribbon for sash and 2½ yards for little bows.

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.

(Bell Syndicate—WNU Service.)

PROTECT YOUR *precious flowers*



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The Sufferer

The humble suffer when the powerful disagree.—Phaedrus.

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.

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