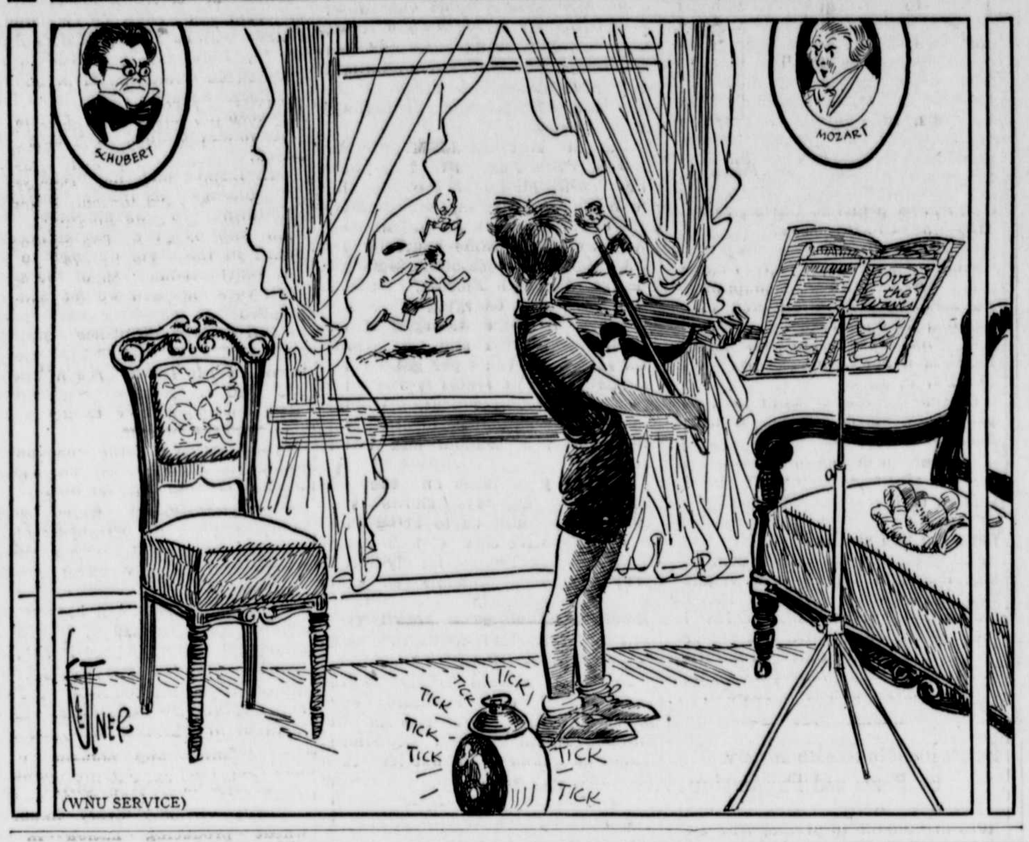
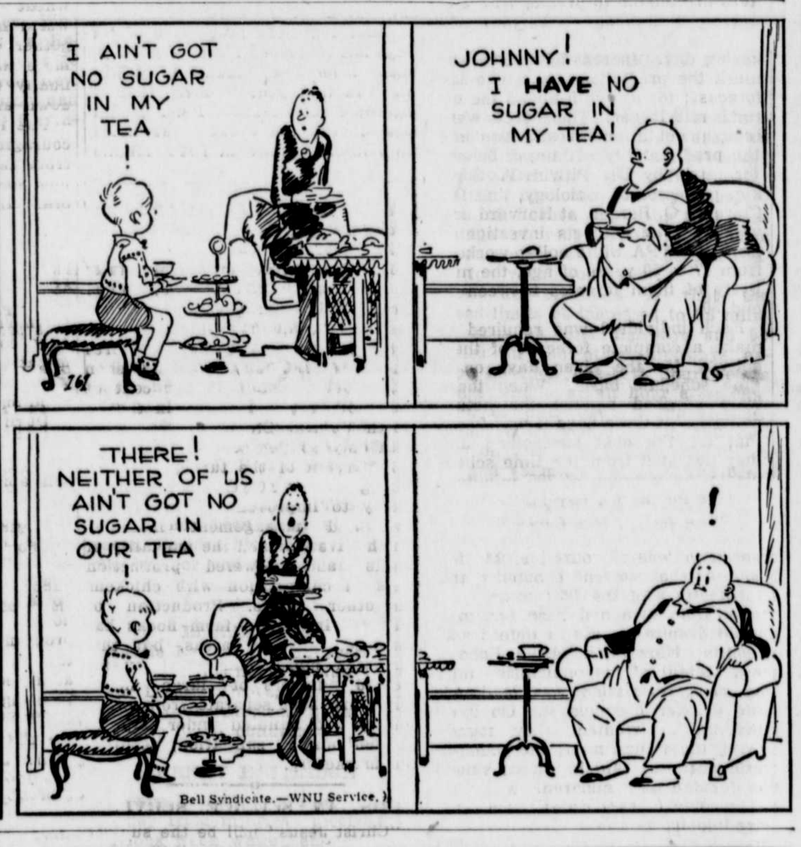
OUR COMIC SECTION

Events in the Lives of Little Men



POP

By J. Millar Watt



S'MATTER POP

By C. M. Payne

DOG'S LIFE

Wifey — Why are you always growling?

Hubby—Because you treat me like a dog.

Missed by a Kick

Father—Vicky, I've just kicked that young fellow of yours into the middle of next week.

Vicky—Oh, that's too bad, daddy; we had arranged to get married on Monday.

Outside Help

Habeeb—So your wife quarreled with you? I thought you said she was blind to your faults.

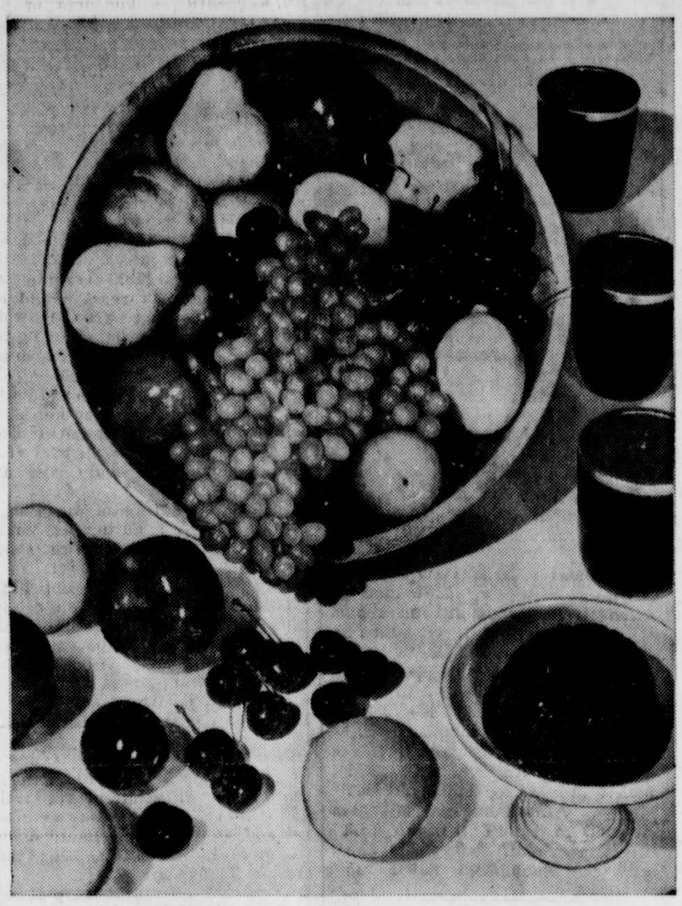
Coyimjoglu—She was blind to them all right, but wasn't deaf, and the neighbors posted her.

FOUND WHAT HE LOST

"He says he's rapidly losing his faults."

"That explains why his wife is always finding 'em."

Household News By Eleanor Howe



HOME-CANNED FOODS ALWAYS WELCOME
(See Recipes Below)

Sugar and Spice

I've long believed that one reason the art of canning and preserving has been neglected is that many of us have forgotten just how good some of the home canned foods can be. We've forgotten the teasing tang of pickling spices, the mellow aroma of rich fruit butters that used to make the air fragrant at canning time. Maybe we need only to be reminded of all this to restore a lost art to favor!

What pride of accomplishment row upon row of jewel-colored jams, jellies and marmalades can create! And how simple it is to make them in the modern manner! You'll find these tested recipes from my own kitchen as practical as they are delicious. Detailed instructions are included in each recipe; you'll find these general suggestions helpful, too.

For Success in Canning and Preserving.

1. Make only a small amount of the product at one time.
2. Follow the recipe exactly.
3. Be sure that jelly glasses, jars, and covers are sterilized.
4. When they are to be filled with hot food, place the hot glasses or jars on a clean towel wrung out of hot water.
5. Use a small, inexpensive teapot for melting paraffin and pouring it. It eliminates dripping wax all over the glasses and your work table.
6. Store jams, jellies and preserves in a cool, dry place.

Apple Chutney.

2 pounds sour apples
½ pound onions (chopped)
1 pound tomatoes (chopped)
Juice 1 lemon (strained)
1 teaspoon salt
½ teaspoon garlic salt
1½ tablespoons ginger
¼ teaspoon red pepper
2 pounds raisins
2 cups vinegar
1 cup brown sugar

Pare, core and chop the apples. To them add the remaining ingredients. Simmer gently until tender, then rub through a fine sieve. Seal in sterilized jars.

Peach Conserve.

3 pounds of peaches (peeled)
2 oranges (cut in small pieces)
1 pound seedless raisins
3 pounds sugar
1 pound chopped walnuts

Scald peaches, remove skins, cut into small pieces; discard pits. Place in a saucepan with small pieces of orange pulp and peel, raisins and sugar. Stir until sugar is dissolved. Set over a slow flame and cook until thick, stirring occasionally. Add the chopped walnut meats, pour conserve at once into hot sterilized glass jars or glasses.

Amber Jam.
(Makes 8 glasses).

3 oranges
2 lemons
4 apples
2 cups crushed pineapple
Sugar

Grate rind of one orange and one lemon. Then peel the remaining 2 oranges and the lemon, being careful to remove all of the white part of the skin. Peel and core the apples. Put all of these fruits through the food chopper and then add the grated orange and lemon rind, and the pineapple.

Measure this fruit and to it add an equal amount of sugar.

Bring slowly to the boiling point and cook, stirring frequently, for ½ hour. Pour into sterilized jelly glasses and top with paraffin.

Note: Amber Jam is delicious when used as a cake filling or as a topping for ice cream.

Lindbergh Relish.

2 medium heads cabbage
8 large carrots
8 green peppers (or 4 red and 4 green)
12 medium sized onions
1 bunch celery
1 cup grated horseradish

Put all through food chopper. Add ½ cup salt and let stand two hours. Drain and mix 3 pints vinegar, 6 cups sugar, 1 tablespoon mustard seed, 1 tablespoon celery seed. Do not cook. Pour into sterilized jars.

Whether your cookie jar is an old-fashioned earthen crock, or a brightly painted tin on the pantry shelf, it needs to be kept filled to satisfy a hungry family. In this column, next week, Eleanor Howe will give you some of her favorite cookie recipes—"Grandmother's Sugar Cookies," and "Butterscotch Brownies" are just two of the delightful recipes you'll find here.

Blackberry Jam.

Wash and drain berries; then pick over and remove the hulls. Take 4 cups of berries and 2 cups of sugar; let come to a boil, and boil 5 minutes. Add 1 more cup sugar and boil 5 minutes longer. Then add 1 more cup sugar and boil approximately 5 minutes more, or until the jelly stage is reached. Then place in sterilized jelly glasses and seal when cold. Makes 4 small or 3 large tumblers.

Pickled Peaches.

1 peck small peaches
4 tablespoons whole cloves
2 quarts vinegar
6 pounds brown sugar
4 teaspoons mace
1 tablespoon stick cinnamon (broken in small pieces)

Peel the peaches and stud with whole cloves. Make a syrup of vinegar, sugar, mace and cinnamon. Add the peaches and boil until tender. Pack in hot sterilized jars; cover with syrup and seal.

Easy to Find Answers in This Book.

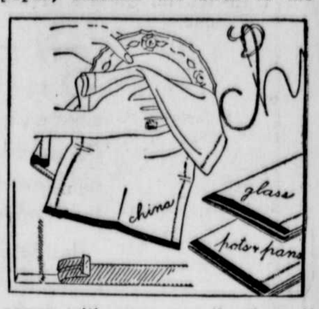
How to fry fish without spattering of fat, how to cut grapefruit or oranges into skinless sections, a quick method of peeling tomatoes, how to restore over-whipped cream—suggestions for all of these are found in Eleanor Howe's book "Household Hints." To get your copy now, send 10 cents in coin to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

(Released by Western Newspaper Union.)

Dish Towels Marked In Your Hand Writing

By RUTH WYETH SPEARS

THERE is logic in the idea that glasses, china and pots and pans should have their own towels. Here is a simple way to make that logic work. Write across the corner of each towel with a soft pencil the purpose for which it is to be used. Use a soft pencil and your best script with the tall letters at least two inches high. If you want to trace the words from paper, blacken the back of the



paper with your pencil, place it black side down on the material, then draw the outline.

Work over the hand writing with heavy, bright colored embroidery thread. Chain stitch, as shown here at the upper right, gives a good strong outline and may be done quickly. Use a different color for each kind of towel. Colored facings of prepared bias binding used flat as shown at the lower left make a practical edge finish. If you use flour and sugar sacks for dish towels, these suggestions for adding color will be especially useful.

GOOD NEWS is here for every homemaker. SEWING BOOK No. 3 is now ready for mailing. It contains 32 useful homemaking ideas, with all directions clearly illustrated. You will be delighted with it. The price of this new book is only 10 cents postpaid. Enclose coin with name and address to Mrs. Spears, 210 S. Desplaines St., Chicago, Ill.

HOUSEHOLD QUESTIONS

Cretonne Curtains.—When you wash curtains or loose covers of cretonne, put a large cupful of vinegar into the rinsing water. It brightens the colors.

* * *

Colorful Berries.—To make sure berries will retain their bright color be careful not to overcook them. If they are used in preserves store the jars in a dark place.

* * *

Biscuit Pans.—Pans used in baking biscuits should not be too deep. Otherwise the biscuits will not brown evenly on all sides. Select a pan that is about one inch deep.

* * *

Vegetables.—Keep root vegetables in a rack, not touching each other. Keep lettuce in a muslin bag suspended from the larder ceiling. Use left-over vegetables the same day, as they readily putrefy and become sour.

* * *

Add Horseradish.—A little horseradish added to salad dressing or white sauce makes a piquant sauce for fish. Horseradish also may be added to whipped cream and served with baked, boiled or fried ham.

Bargains YES!

You find them announced in the columns of this paper by merchants of our community who do not feel they must keep the quality of their merchandise or their prices under cover. It is safe to buy of the merchant who ADVERTISES.