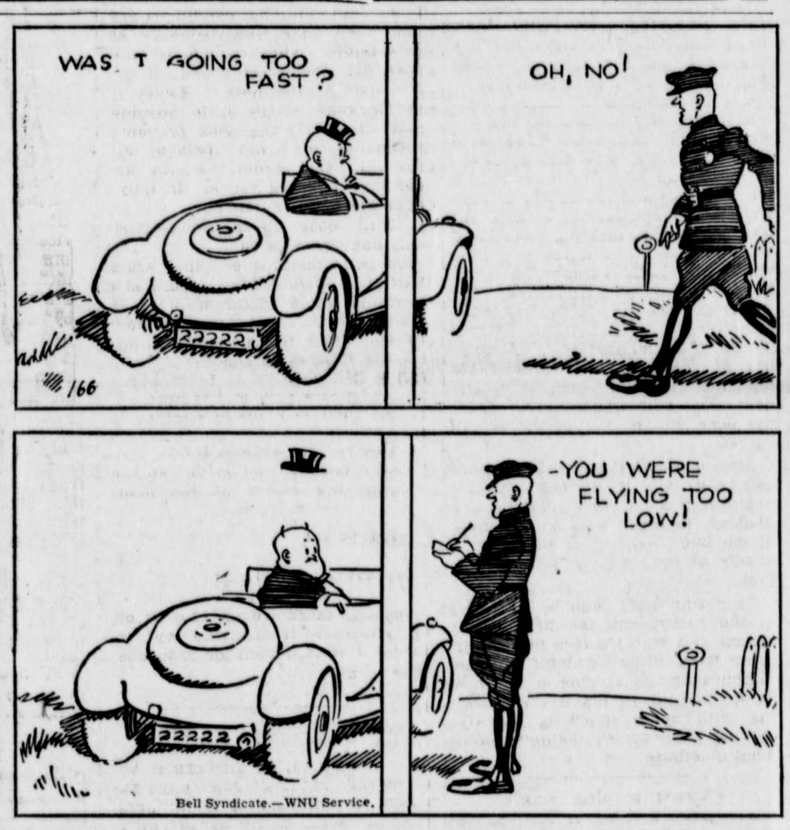
OUR COMIC SECTION

Events in the Lives of Little Men

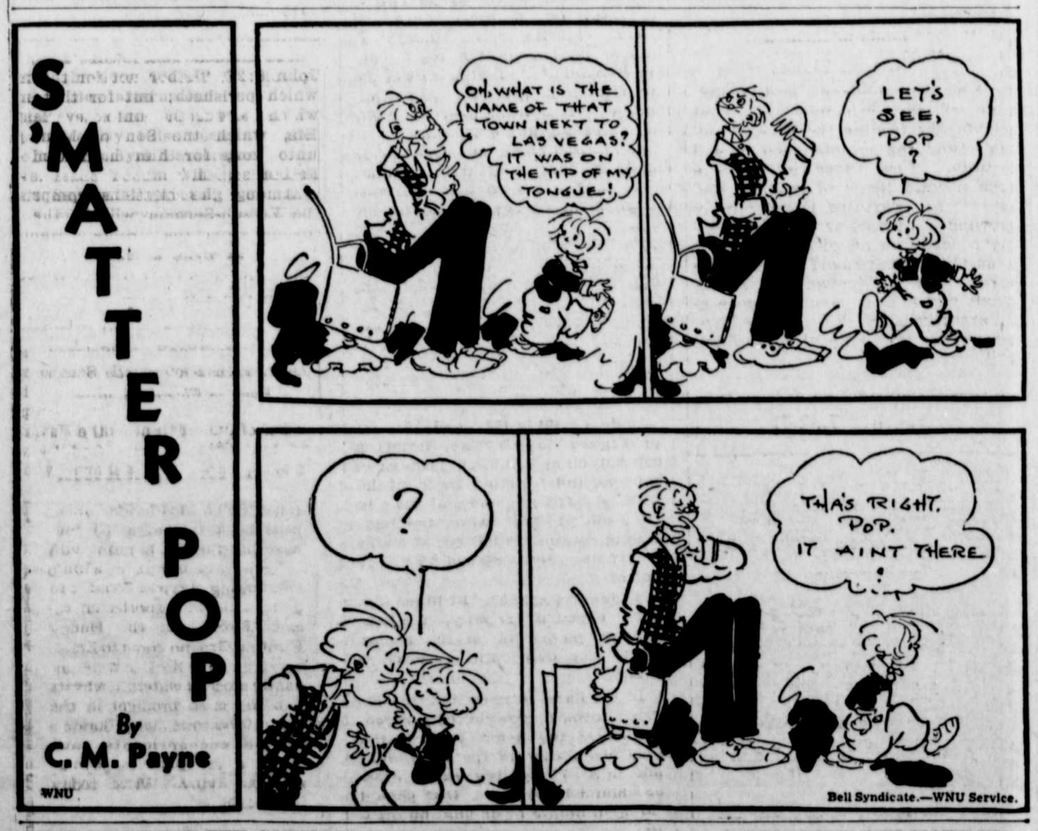
POP

By J. Millar Watt



S'MATTER POP

By C. M. Payne



WAS NO DOUBT THE CAUSE

"What's made that politician so bow-legged?"

"Straddling the fence, I suppose."

Fast Growing Spuds

"P'taters is good this morning, madam," said the market gardener, making his usual weekly call.

"Oh, are they?" retorted the customer. "That reminds me. How is it that those you sold me last week were so much smaller at the bottom of the basket than at the top?"

"Well," replied the man, "p'taters is growin' so fast now by the time I get a basketful dug, the last ones is about twice the size of the first."

EXPLAINED HER MAKE-UP

She—All the world's a stage.

He—That explains your make-up, I suppose.

TASTY SUNDAY NIGHT SUPPERS
(See Recipes Below)

Sunday Night Suppers

Even though you expect everyone to have had a noon meal with staying power on Sundays, people do like to eat when Sunday evening rolls 'round! To be sure, they like food that's somewhat lighter, and food that's out of the ordinary. So it's a grand time to leave the beaten path and serve something a little different.

If you serve left-overs, be sure to serve them in a new way or with an unusual accompaniment like the jellied chili sauce I've suggested in menu No. III. If you plan a meal especially for Sunday night, plan one which can be served "help-yourself" style and arrange foods, dishes and silver on the table so that guests may serve themselves. Appetites will be quickened by the eye-appealing arrangement of the table, and the air of informality makes Sunday night supper a sociable affair.

These menus are suited, too, to serving larger numbers — lodge groups, church organizations or clubs. Recipes for the main dish and salad in every menu are easily increased. Unless you have special recipes and equipment, cakes and pastries are likely to be better if the single recipe is used.

Sunday Night Supper Menus

Clam Chowder
Wafers — Assorted Relishes
Lettuce and Tomatoes with Roquefort Cheese Dressing
Pineapple Cream Tarts
Beverage

Tuna Casserole
Orange-Cherry Salad
Hot Rolls
Beverage

Thin Slices of Cold Roast Beef
Jellied Chili Sauce
Mixed Vegetable Salad
Toasted Loaf
Cocoa Marshmallow Cake
Coffee

Lettuce and Tomatoes With Roquefort Cheese Dressing.
(Serves 6)

1 head lettuce
2 tomatoes
¼ pound Roquefort cheese (crumbled)
French dressing

Remove coarse outer leaves from head of lettuce. Cut into wedges. Peel tomatoes, remove stem end, and cut into eighths. Place in salad bowl with the lettuce. Add crumbled Roquefort cheese and French dressing. Toss lightly until well mixed.

Cocoa Marshmallow Cake.

2 tablespoons cocoa
½ cup sweet milk
2 cups brown sugar
3 eggs (separated)
½ cup butter
1 teaspoon vanilla extract
2 cups cake flour
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
½ cup sour milk

Place cocoa, sweet milk, 1 cup brown sugar, and 1 egg yolk (beaten) in top of double boiler. Cook over hot water, until mixture is well blended. Cool. Cream butter, and add remaining cup of brown sugar while beating constantly. Add the two remaining egg yolks, together with the vanilla extract and mix thoroughly. Then mix and sift all dry ingredients and add alternately with the sour milk. Beat egg whites stiff but not dry, and fold into the cake mixture.

Place in 2 well greased layer cake pans and bake in a moderately hot oven (375 degrees) approximately 30 minutes. Ice with boiled icing to which 8 marshmallows (cut in quarters) have been added.

Jellied Chili Sauce.

1 tablespoon gelatin
2 tablespoons cold water
1 cup chili sauce (or catsup)

Soak gelatin in cold water for 5 minutes. Add to chili sauce, which has been heated to the boiling point, and stir until dissolved. Pour into tiny paper cups, individual molds, or small pan from which the chili sauce may be sliced or cut in attractive shapes when firm. Chill thoroughly before serving.

Tuna Casserole.

1 7-ounce can tuna
1 tablespoon lemon juice
1 cup cooked peas
1 can button mushrooms
2 cups cooked noodles (medium width)
Salt, pepper and butter
1 cup milk

Butter individual baking dishes. Sprinkle tuna with lemon juice. (This brings out the tuna flavor). Arrange alternate layers of tuna, peas, mushrooms and noodles, putting noodles on top. Season each layer with salt and pepper. Dot top generously with butter. Pour milk into dish and top with buttered bread crumbs. Bake in moderate oven (350 degrees) 30 minutes. (Serves 4-6.)

Toasted Loaf.

Trim top and side crusts from a loaf of unsliced white bread. Cut through the center of the loaf, lengthwise, cutting just to the lower crust, but not through it. Then cut crosswise, spacing the cuts about 2 inches apart. Brush top and sides generously with melted butter. Toast in a moderately hot oven (400 degrees) until the loaf is golden brown. Serve hot.

There are so many points to be considered in planning meals. One which is all too likely to be overlooked is this—that the dessert is more than something to satisfy the family's "sweet tooth"; it really plays an important part in the menu.

Next week in this column Eleanor Howe will tell you why—and will give you, too—some of her favorite recipes for "Desserts That Are Different."

Clam Chowder.
(Serves 6.)

½ cup carrot (chopped)
2 tablespoons onion (chopped)
1¼ cups potato (chopped)
¾ cup celery (chopped fine)
1 pint clams
2 cups water and clam liquor
Salt and pepper to taste
1 pint milk
3 tablespoons flour
3 tablespoons butter
1½ tablespoons parsley
½ teaspoon paprika

Chop the vegetables in small pieces and place in large kettle. Chop the clams and add together with the clam liquor, water, salt, and pepper. Cover and cook about ½ hour, or until vegetables are tender. Scald milk. Make a smooth paste of the flour and water. Add half of this flour paste to the clam mixture and half to the scalded milk. Cook each, stirring constantly, until the mixture thickens. Combine and add butter, parsley and paprika. Serve very hot.

Send for Copy of 'Easy Entertaining.'

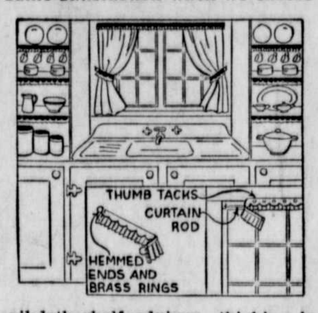
Serving "Sunday Night Supper" is a simple and charming way of entertaining; but there are lots of others—tea parties, bridge parties, holiday parties, and parties for a bride. Why not let Eleanor Howe's cook book, "Easy Entertaining," help solve your party problems? Send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, for your copy.

(Released by Western Newspaper Union.)

Shelf Edging Dresses Up Kitchen Windows

By RUTH WYETH SPEARS

SOME of us can remember seeing our mothers cut scalloped shelf papers. Dextrously they folded and snipped the edge in points or curves; sometimes adding a cut out diamond in the center of each scallop. For many there is more satisfaction in this creation of their own hands, than in using fancy lace edge paper by the roll. Today, we find that same satisfaction when we choose



oilcloth shelf edgings—thinking in terms of color has a fascination even beyond scallops with diamonds in the center.

The suggestion sketched here for using shelf edging to dress up kitchen windows was sent in by a reader. The busy homemaker will appreciate the fact that the curtains are perfectly straight and plain and easy to remove for laundering. When windows and shelves match the effect is especially good. Banded towels may be of the same color, and tin containers for bread, sugar, and spices may be painted with bright enamel, to match.

The new Sewing Book No. 3 by Mrs. Spears is packed full of useful, money saving ideas, that almost any homemaker may put to practical use. Every idea is clearly illustrated with large sketches. You will be fascinated with the variety of interesting things to make for the home and for gifts. The price is only 10 cents postpaid. Send coin with name and address to Mrs. Spears, 210 S. Desplaines St., Chicago, Ill.

Strong Take the Weak

We have unmistakable proof that throughout all past time, there has been a ceaseless devouring of the weak by the strong. —Herbert Spencer.

INDIGESTION
Sensational Relief from Indigestion and *One Dose* Proves It
If the first dose of this pleasant-tasting little black tablet doesn't bring you the fastest and most complete relief you have experienced send bottle back to us and get DOUBLE MONEY BACK. This Bell-ans tablet helps the stomach digest food, makes the excess stomach fluids harmless and lets you eat the nourishing foods you need. For heartburn, sick headache and upsets so often caused by excess stomach fluids making you feel sour and sick all over—JUST ONE DOSE of Bell-ans proves speedy relief. 25c everywhere.

A Good Temper

Good temper, like a sunny day, sheds brightness over everything; it is the sweetener of toil and the soother of disquietude.—Irving.

How Women in Their 40's Can Attract Men
Here's good advice for a woman during her change (usually from 38 to 52), who fears she'll lose her appeal to men, who worries about hot flashes, loss of pep, dizzy spells, upset nerves and moody spells.
Get more fresh air, 8 hrs. sleep and if you need a good general system tonic take Lydia E. Pinkham's Vegetable Compound, made *especially for women*. It helps Nature build up physical resistance, thus helps give more vivacity to enjoy life and assist calming jittery nerves and disturbing symptoms that often accompany change of life. WELL WORTH TRYING!

Heart of a Child

The great man is he who does not lose his child's heart.—Menicus, a Disciple of Confucius.

"Black Leaf 40" KILLS LICE
OUR "Cap-Brush" Applicator makes "BLACK LEAF 40" GO MUCH FARTHER
JUST A DASH IN FEATHERS.. OR SPREAD ON ROOSTS

WNU—4 36—39

Inward Rest

When a man finds not repose in himself it is in vain for him to seek it elsewhere.

Watch Your Kidneys!
Help Them Cleanse the Blood of Harmful Body Waste
Your kidneys are constantly filtering waste matter from the blood stream. But kidneys sometimes lag in their work—do not act as Nature intended—fail to remove impurities that, if retained, may poison the system and upset the whole body machinery.
Symptoms may be nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eyes—a feeling of nervous anxiety and loss of pep and strength.
Other signs of kidney or bladder disorder may be burning, scanty or too frequent urination.
There should be no doubt that prompt treatment is wiser than neglect. Use *Doan's Pills*. *Doan's* have been winning new friends for more than forty years. They have a nation-wide reputation. Are recommended by grateful people the country over. *Ask your neighbor!*
DOAN'S PILLS