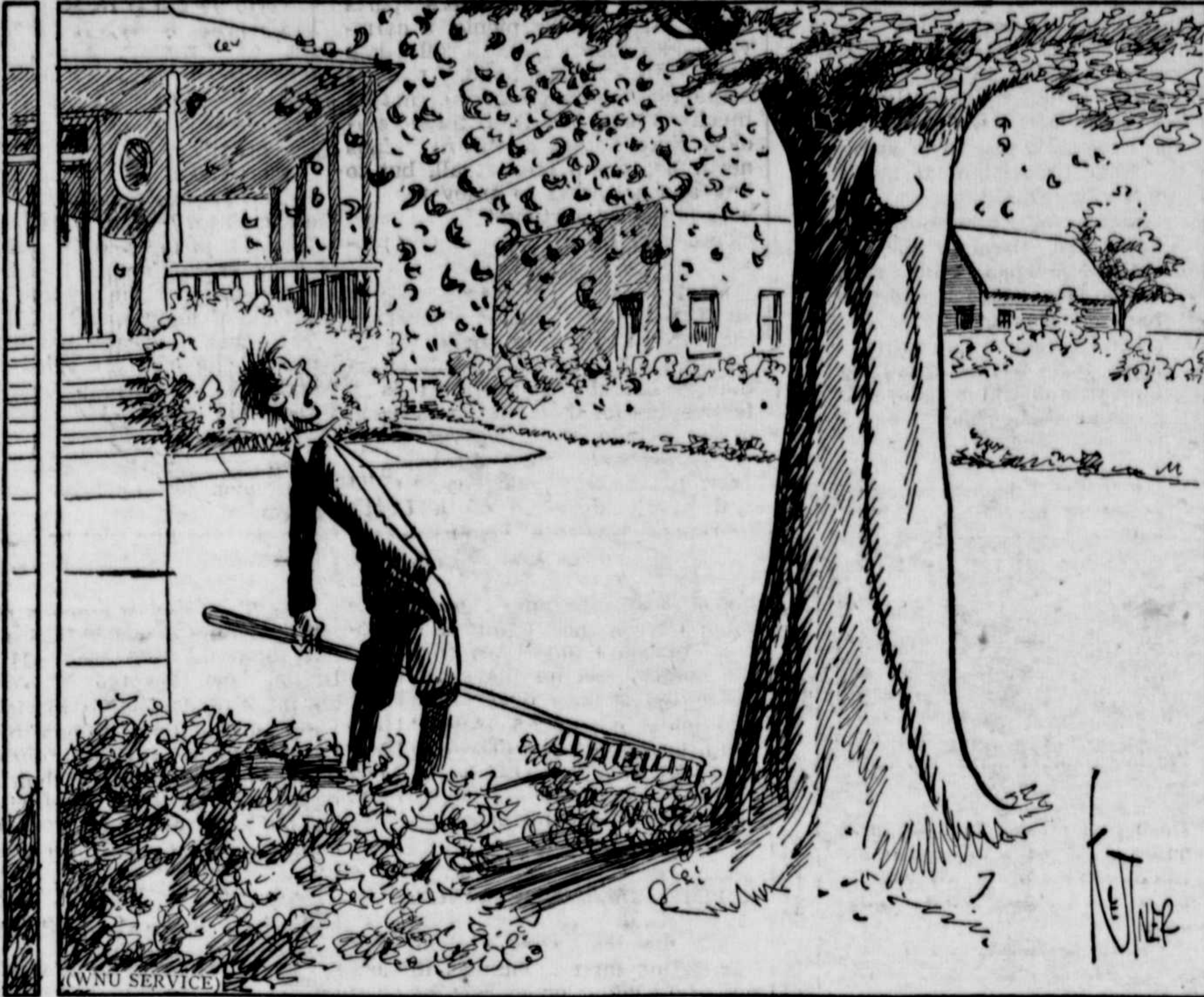


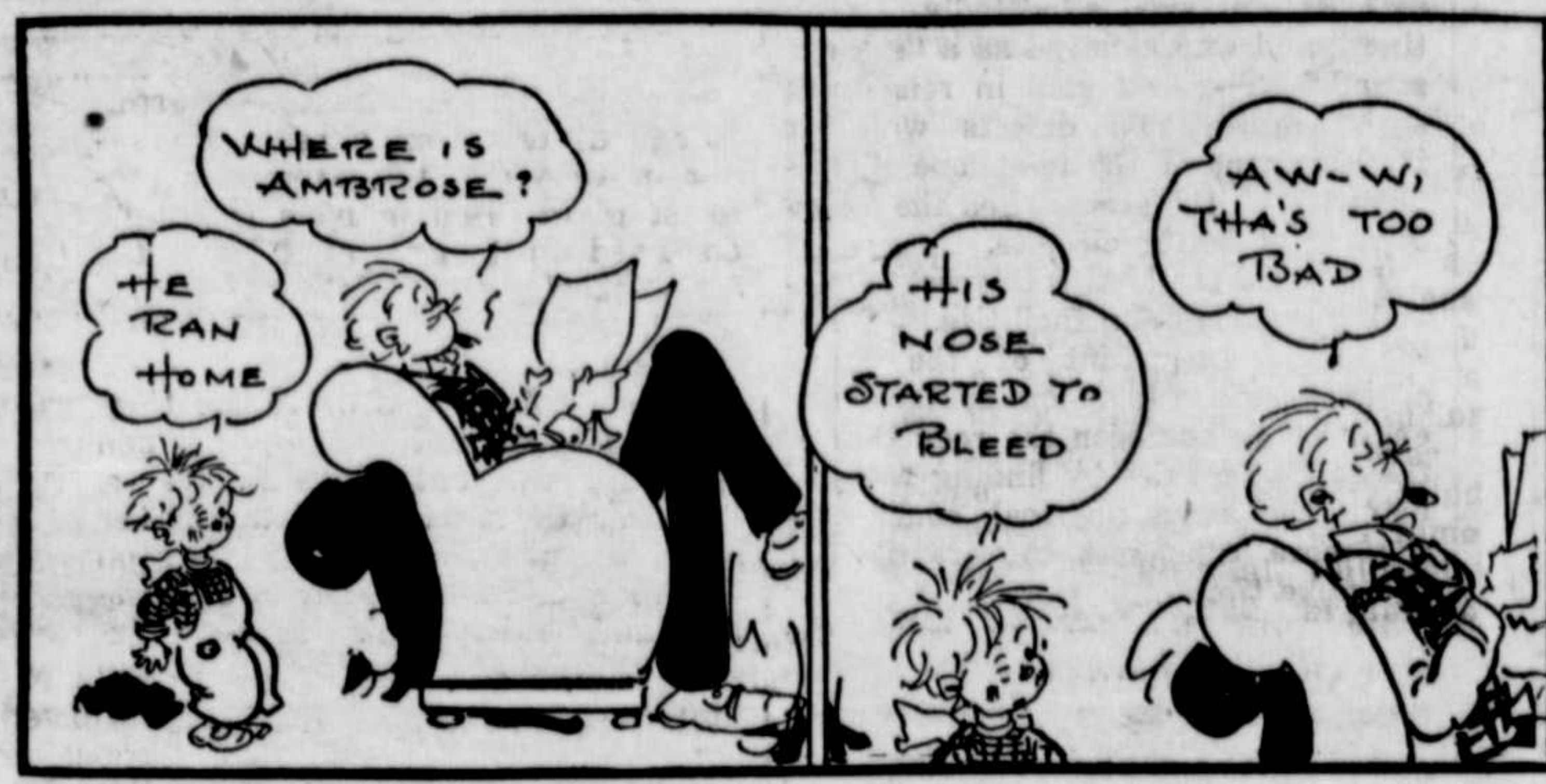
OUR COMIC SECTION

Events in the Lives of Little Men



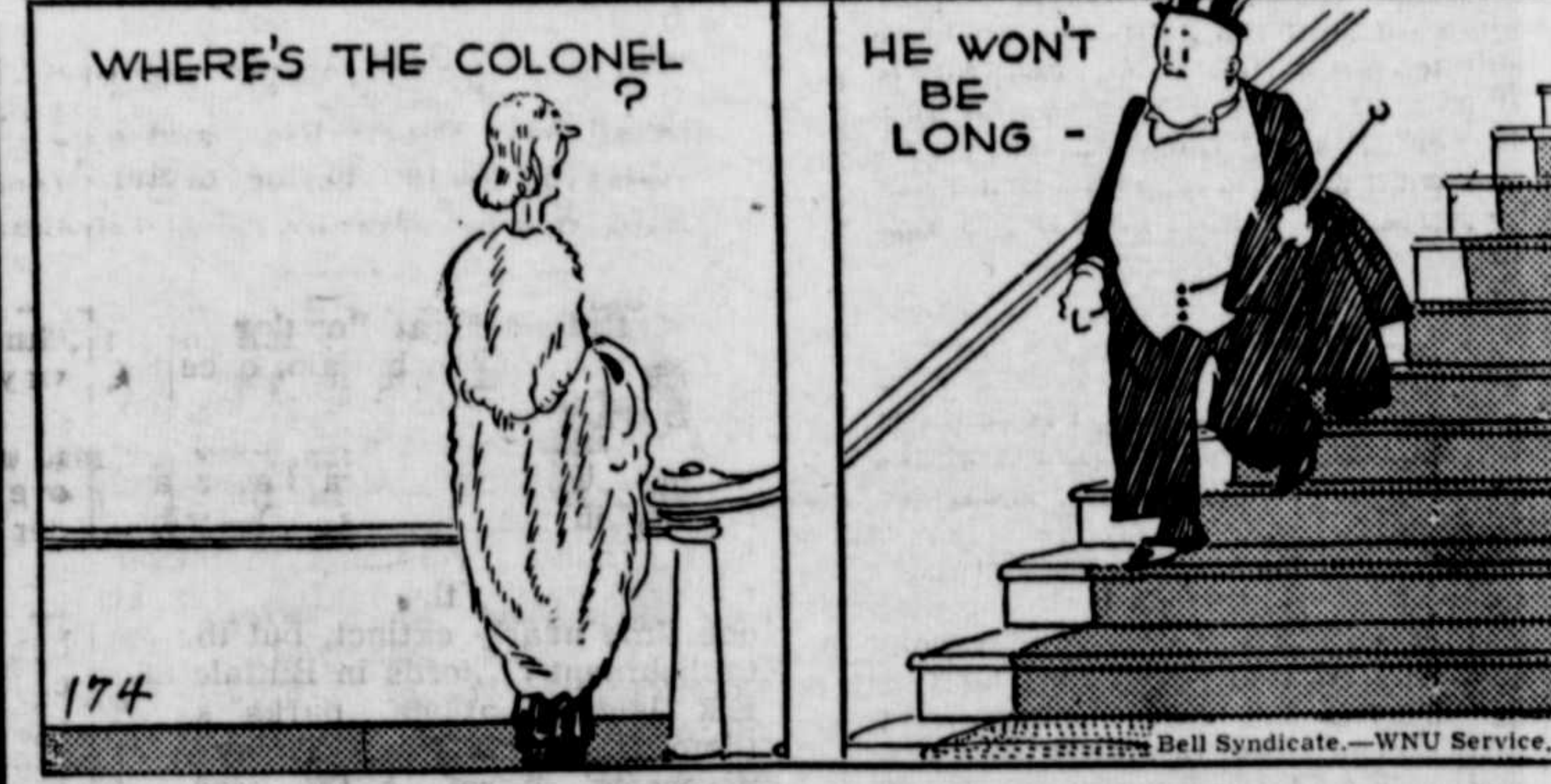
SMATTERPOP

By C. M. Payne



POP

By J. Miller Watt



A Little Bit Humorous

VERY THING

Susan was a domestic help and her middle name was inefficiency. Her long-suffering employer decided, reluctantly, to discharge her, and the girl had asked for a written character. For some time nothing was heard but the scratch of the pen; then her employer paused, as if in doubt.

"Well, Susan," she said, "I've mentioned that you're clean, honest, and truthful. But how to explain why I'm parting with you, without putting in something detrimental, I really don't know."

"Why, that's just the thing, mum," replied Susan. "Say you really don't know why you parted with me."

Correct Fashion

Guppy—My wife is always complaining that she has nothing to wear.

Pometto—Great Scott, man! Tell her she's right in the height of fashion without knowing it.

Lucky Dog

Askett—What do you know? When we came out of church Sunday, we found our dog asleep on the car running board.

Tellet—Why he couldn't hear the sermon out there, could he?



INDIFFERENT

Spanking Team

Trader—Say, son, I'm looking for some horses and the man down the highway told me I'd find a spanking team here. Do you know where they are?

Boy—Yes, sir; I'll say I do. They're in the house—Pa and Ma.

Wise

Little Elsie came home from a neighbor's house munching a cookie. Her mother reproved her, saying:

"How many times have I told you not to ask Mrs. Brown for cookies?"

"I did not ask her," returned Elsie calmly. "I did not have to ask her. I know where the cookie jar is."

Repeat Performance

Diner—Look here, manager. Do you remember that when I ate here two years ago and couldn't pay my bill you threw me out?

Proprietor—Indeed? I am very sorry.

Diner—Don't mention it. I'm afraid you'll have to do it again.

Family Wash

Helen—I feel ashamed every time I see the family wash out in the yard.

Urma—No wonder! Why don't they go inside?

Not Her Job

Dinocan—Waitress, these eggs are terrible. What's wrong with them?

Waitress—I don't know, sir; I only laid the table.

KNOWN NEVERTHELESS

"Like so many others, I suppose she's known by the clothes she buys?"

"Well, not so much as she's known by the clothes she never pays for."

Long and Short

Two women friends were looking at dresses downtown. One said:

"I have trouble finding one long enough for me."

"Well," said the other, "it is the circumference that bothers me."

Particular

The prize reason for returning merchandise was given by a woman the other day, who went into a store with a parcel, saying:

"I'll have to return this dress. My dog doesn't like it."

Household News

By Eleanor Howe



DON'T THESE LOOK AWFUL GOOD?

(Recipes Below.)

My Favorite Recipes

Lucky, indeed, is the homemaker who has among her treasured recipes Aunt Martha's "receipt" for soft molasses cookies, Mother's rule for old-fashioned apple pan dowry, or grandmother's instructions for making home-baked beans. Those old, favorite recipes are the mainstay of many a tempting meal.

Each one of us has our own prized collection of just such recipes—some old, some new, but all of them tried and approved by a critical family.

The recipes I'm giving you today are some of my own favorites—family "heirlooms" and contributions from friends and neighbors who are excellent cooks.

When you're a "seasoned" or experienced cook you may take liberties with a recipe or with directions, but if you're a beginner, or if you're trying a new dish for the first time, it's better to stick to a proven recipe and the accurate measurements it calls for.

Accuracy in cooking means level teaspoons and tablespoons and cups in the amounts the recipe specifies; it means sifting flour once before measuring; combining ingredients by the method given, and cooking or baking according to time and temperature recommended.

Oven Fried Chicken.
(Serves 4)

1 2 to 3 pound chicken (cut for frying)

1 cup flour

1 teaspoon salt

1/4 teaspoon pepper

2 eggs

1/4 cup water

1 cup fine cracker crumbs

Fat for frying

1 onion (chopped fine)

1 cup cream

Dip pieces of chicken in flour to which salt and pepper has been added; then dip in beaten egg to which water has been added and finally roll in cracker crumbs. Brown in hot fat (1 inch in depth).

Place in baking pan, sprinkle with onion, and top with cream. Cover and bake in a moderate oven (350 degrees), until tender, approximately 1 1/2 hours.

Surprise Muffins.
(Makes 2 dozen small muffins)

1 egg (well beaten)

1 cup milk

2 tablespoons butter (melted)

2 cups cake flour

3 tablespoons sugar

3 teaspoons baking powder

1/2 teaspoon salt

4 tablespoons cherry preserves

Beat egg and add milk and melted butter. Mix and sift the flour, sugar, baking powder and salt. Pour liquid ingredients into the dry ingredients. Pour into well-greased muffin tins and place 1/2 teaspoon of preserves on top of each muffin. The preserves should be partially covered with muffin batter. Bake in a hot oven (400 degrees) for approximately 12 minutes.

Vanilla Ice Cream.
(Automatic Refrigerator Method)

1/2 cup sweetened condensed milk

1/2 cup water

1 1/2 teaspoons vanilla

1 cup whipping cream

Blend sweetened condensed milk, water, and vanilla thoroughly. Chill. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

Chocolate Sauce for Ice Cream.

2 squares unsweetened chocolate

2 tablespoons butter

1/2 cup boiling water

5 tablespoons white corn syrup

2 cups sugar

1 teaspoon vanilla

1/2 teaspoon salt

Melt chocolate and butter and add hot water gradually. Bring to a

Whipped Cream Fluff.
(Serves 5)

1 cup rice (cooked)

1/2 cup shredded pineapple

1/2 cup canned red cherries

1 dozen marshmallows (cut in pieces)

1/4 cup sugar

1/2 cup whipping cream

Chill rice thoroughly. Then add fruit and marshmallows, and sprinkle lightly with sugar. Just before serving, fold in whipped cream. Serve in sherbet glasses.

Send for 'Better Baking.'

Feathery cakes, tender, delicious pastry, and biscuits that melt in your mouth—Eleanor Howe gives you tested recipes for all of these in her cookbook, "Better Baking." To get your copy now, send 10 cents in coin to "Better Baking," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Is Making Good Pie a Problem?

In this column next week Eleanor Howe will give you her secrets for making tender, flaky pastry that literally melts in your mouth. You'll find recipes for pies, too—double crust pies, fluffy chiffon pies, and dainty tarts.

(Released by Western Newspaper Union.)

DON'T LOOK

Old Un—In the matter of marriage you should look before you leap.

Young Bach—My motto is: Don't look and you won't leap.

Information Travels

Mrs. Johns—Is Mrs. Amos a well-informed woman?

Mrs. Walters—Yes, indeed—her cook has lived with all the other families in the neighborhood.

DYED TOO MUCH NOW

Little Marjorie was entertaining one of the children of the neighborhood by showing her some family photographs. Handing her one she said: "This is Grandpa Wilson, my cousin."

"Do you think if I diet it would improve my complexion?"

"It's dyed too much now I think."