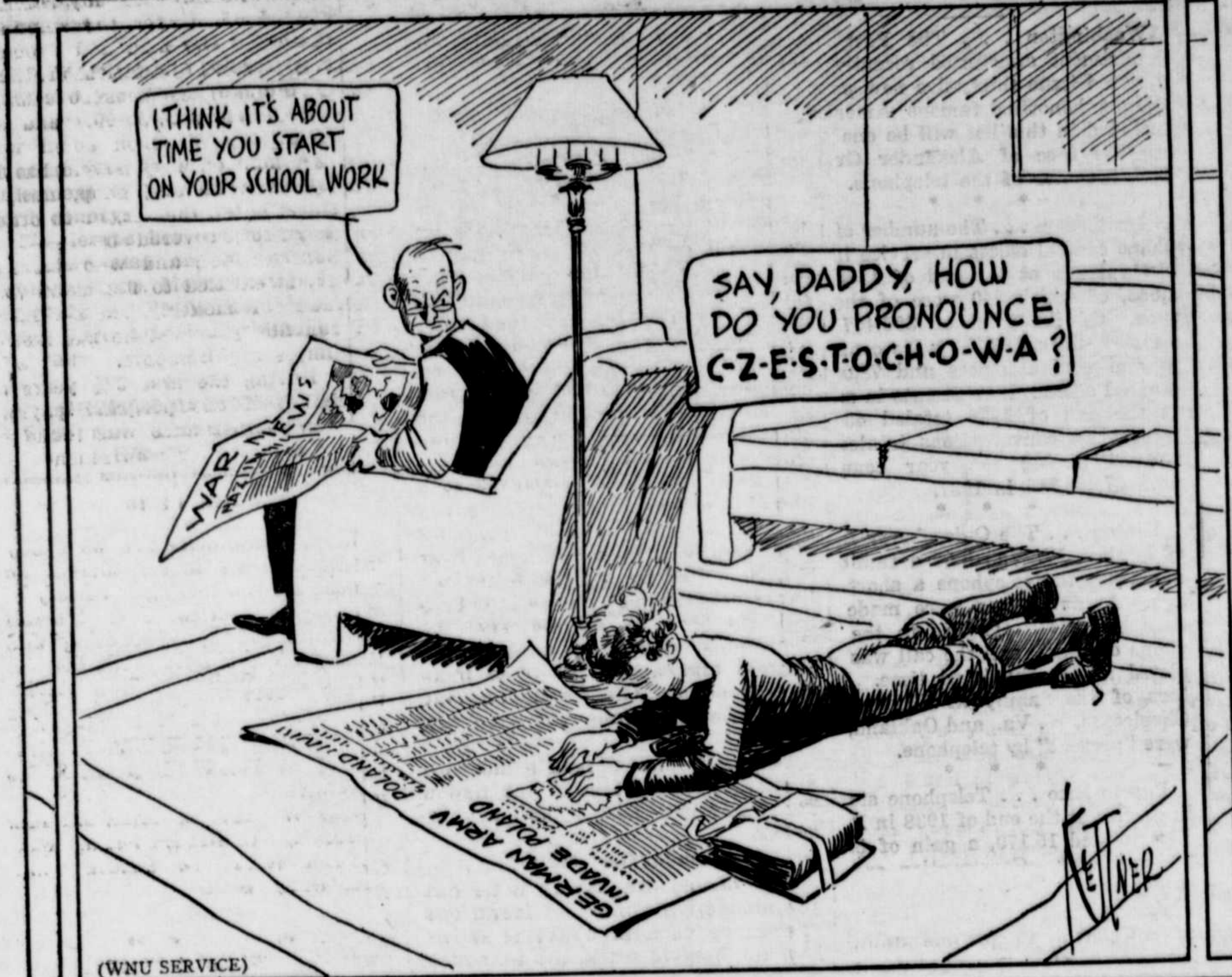


# OUR COMIC SECTION

## 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.

### A FLYING START

Uncle—John, I hear you've chosen a good profession—are your prospects good?  
Airman—Well, I've made a flying start at least.

### Double Trouble

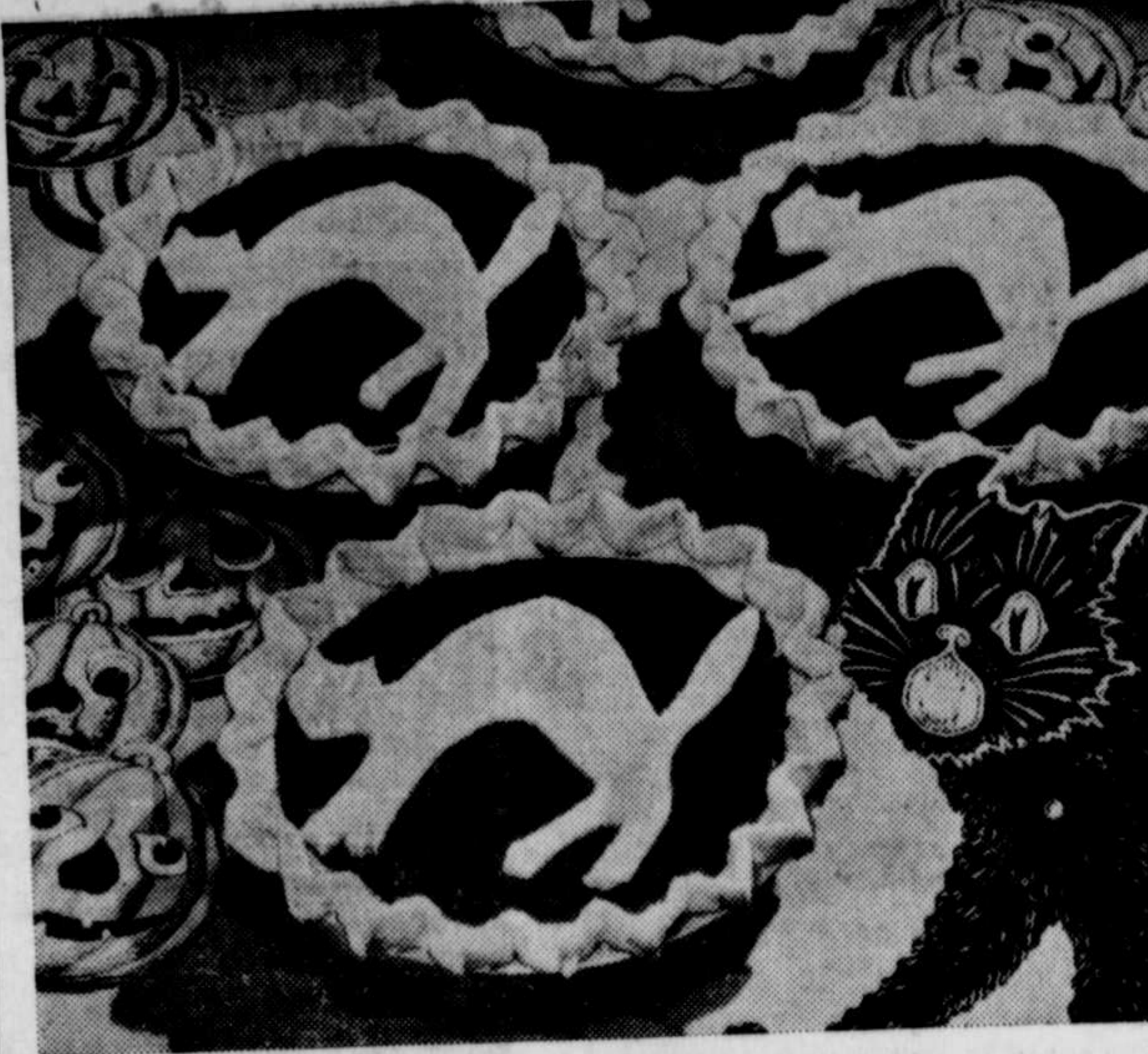
"The trouble with you is the same as with another patient of mine," said the doctor. "He worried and got nervous dyspepsia. He was worrying himself to death about his tailor's bill. Now he is cured."  
"But how did you cure him?" asked the patient.  
"Told him to stop worrying, and he's done so," replied the doctor.  
"I know," was the doleful answer.  
"I know he has. But I'm his tailor."

### NEVER A BIG REPORT

"He says he's a big gun in the city government."  
"Don't believe it—the reports from his department are too small."

## Household News

By Eleanor Howe



### PUMPKIN PIES FOR HALLOWEEN

See Recipes Below.

#### When Witches and Goblins Roam

What night is better suited to informal entertaining than all Hallows' Eve? Candlelight, leering Jack-o-lanterns, and crepe paper decorations in orange and black create an eerie atmosphere for an evening of hilarious fun.

No one "dresses"—or, if they do, they dress in grotesque costumes which only add to the festivity.

Entertainment is simple, and easy to provide. Old fortune telling games and bobbing for apples are always fun, and a trip through a "chamber of horrors" is as much a part of Halloween as are good things to eat.

For variety, and a lull in the excitement of wilder entertainment, you might try a "paper and pencil game"—a prize to be given to the guest who can list the greatest number of superstitions, or answer the greatest number of questions in a "Cat Questionnaire" (for example, "What cat is an ancient burying place?" (catacomb) and "What cat is a plant of the mint family?" (catnip).

Food for a Halloween gathering is simple and substantial—baked beans with brown bread, cabbage slaw, and coffee; doughnuts with mulled cider, or pumpkin pies a la mode. You'll find among the following suggestions some that are old and some that are new.

#### Caramel Pecan Tarts.

(Makes 6 tarts)

1 can sweetened condensed milk  
2 tablespoons hot water  
6 small tart shells  
½ cup nut meats (cut fine)

Place the unopened can of sweetened condensed milk in a kettle of boiling water, and keep at boiling point for three hours. (Be sure to keep can covered with water.) Remove the caramelized milk from the can and blend with two tablespoons hot water, beating until smooth. Cool. Pour into baked tart shells, and sprinkle with chopped nuts. Cut pattern of cat from stiff white paper. With a sharp knife, carefully cut cats from pastry, using the paper pattern as a guide. Place on cookie sheet and bake in hot oven (450 degrees). Cool and place one on each tart before serving.

#### Chocolate Indians.

½ cup butter  
1 cup granulated sugar  
2 eggs  
2 ozs. chocolate (melted)  
½ cup bread flour  
Dash salt  
1 teaspoon vanilla extract  
½ cup nuts (broken)

Cream the butter and add sugar slowly. Add the eggs and beat well. Add the melted chocolate, flour, salt, vanilla extract and nuts, blending lightly. Bake in a shallow layer in a well greased pan in a moderate oven (350 degrees) for 30 to 35 minutes. Remove from pan and cut in bars while hot.

#### Harvest Moon Doughnuts.

(Makes 24 doughnuts)

¼ cup butter  
1 cup sugar  
2 eggs  
4 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon nutmeg  
½ teaspoon cinnamon  
1 cup milk  
1 teaspoon vanilla

Fat for deep fat frying  
Cream butter and sugar. Beat in eggs. Sift together dry ingredients and add alternately with milk. Add vanilla. Roll dough ¼-inch thick

and cut with doughnut cutter. Fry in deep fat at 385 degrees until doughnuts are brown.

#### Sausage Roll-Em-Ups.

4 small pork sausages  
4 long slices bread  
Prepared mustard  
Melted butter

Cook pork sausages until lightly browned. Spread bread with prepared mustard. Wrap the sausages in the bread and fasten with a toothpick. Brush with melted butter—covering outside entirely. Bake in a hot oven (400 degrees) until brown. Garnish with crisp bacon and parsley.

#### Taffy Apples.

2 cups granulated sugar  
¾ cup light corn syrup  
¾ cup water  
Red liquid coloring (few drops)  
12 red apples  
12 skewers  
Few drops oil of peppermint, cinnamon or cloves

Wash apples thoroughly and dry them. Insert skewer in blossom end. Put sugar, corn syrup and water into a saucepan and cook, stirring until the sugar is dissolved. Continue cooking without stirring until the temperature 300 degrees F. is reached—crack stage.

Wash crystals away from side of saucepan as mixture cooks. Cook slowly during latter part of period so that syrup will not darken. Remove from flame and set saucepan into boiling water. Note: A double boiler may be used for this. Add coloring and flavoring and stir just enough to mix well.

Holding apple by skewer, plunge it into hot syrup. Draw it out quickly and twirl it until the syrup runs down to the stick and spreads smoothly over the apple. Stand skewer in a small glass or cake rack so that apple will not touch anything while cooling.

Apples should be made the day they are to be used because moisture from apple will soften candy and make it sticky. Dipping must be done rapidly or syrup will become too stiff for coating.

The football season is in full swing! One of these chilly Saturdays it would be a grand treat to let the youngsters bring "the gang" home from the game for a football supper.

#### Get Copy of 'Better Baking.'

This practical and clever cookbook by Eleanor Howe, the radio Home Economist, contains a collection of choice recipes. Luscious, unusual cakes, cookies, pies that are perfect, and hot breads that melt in your mouth—you'll find tested recipes for all of these in "Better Baking." To get your copy of this cookbook now, send ten cents in coin to "Better Baking," care of Eleanor Howe, 919 North Michigan Ave., Chicago, Ill.

(Released by Western Newspaper Union.)

#### Desired Extra Bathroom

##### Need Take Little Space

Few houses are being built today without two bathrooms, or at least a bathroom and extra lavatory. In the modernization of an old house, consideration should be given to this feature.

Plumbing authorities have found that the essential fixtures of a bathroom can be installed in a floor space which measures five feet one way and six feet the other. Space at the unused end of the hallway often may be converted into an extra bathroom, and in some cases an oversized bedroom may be converted into a guest suite by partitioning it and including a bathroom.

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### FEEDS

#### NOCAKO MOLASSES CONCENTRATE

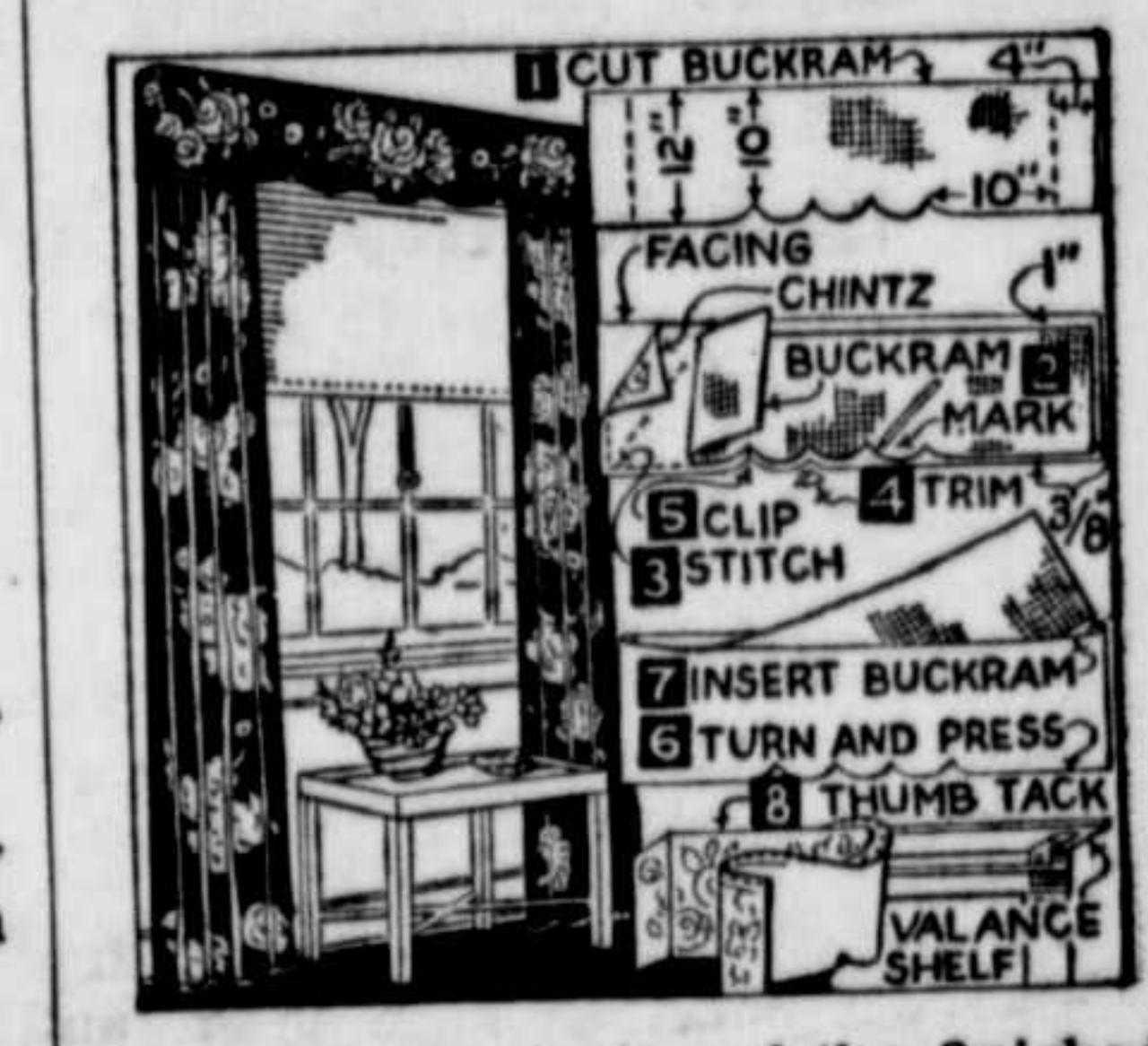
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## Buckram and Tacks To Stiffen Valance

By RUTH WYETH SPEARS

"DEAR MRS. SPEARS: A friend gave me a copy of your Book 3 and I can't tell you what a transformation is taking place in my home because of it. For a long time I have wanted living room curtains with smoothly fitted valances stiffened with buckram. Could you give me step-by-step directions for making them?"

A four-inch valance shelf; buckram and thumbtacks are the only "extras" needed. 1: Cut the buck-



ram the exact size of the finished valance—no seam allowances. The chintz for the valance and the facing material are cut larger as indicated. 2: Outline the scallops by drawing around the buckram. 3: Stitch the chintz and facing with right sides together. Steps 4, 5, and 6: Trim the scallops; clip between them; then turn and press. 7: Insert the buckram; fitting it smoothly into the scallops. Turn in and stitch the top; allowing ½ inch to extend above the buckram. 8: Tack this soft edge to the shelf.

NOTE: If you have had Mrs. Spears' books 1 and 2, you will want No. 3. It is full of new ideas for homemakers, and step by step directions for making important pieces of furniture. Also newest styles and methods of making slip covers and curtains. Original designs for rag rugs; gifts and bazaars items. Send 10 cents in coin with name and address to Mrs. Spears, 210 S. Desplaines St., Chicago, Ill.

### THE CHEERFUL CHERUB

I like to save my money up.  
I scrimp and go without my lunch  
And save for weeks and weeks and weeks—  
And spend it in a great big bunch!

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