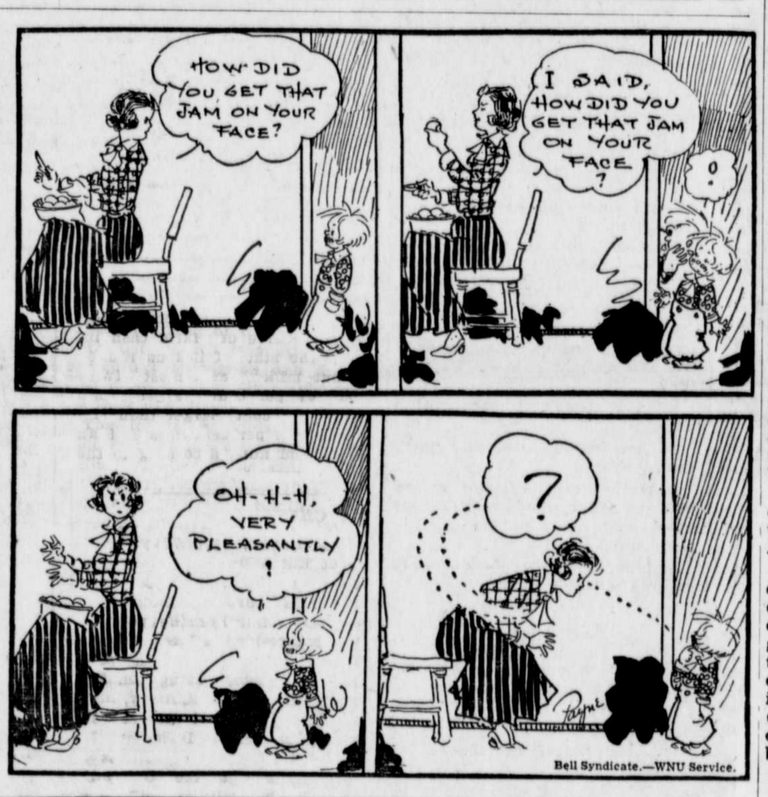
OUR COMIC SECTION

Events in the Lives of Little Men

(WNU SERVICE)

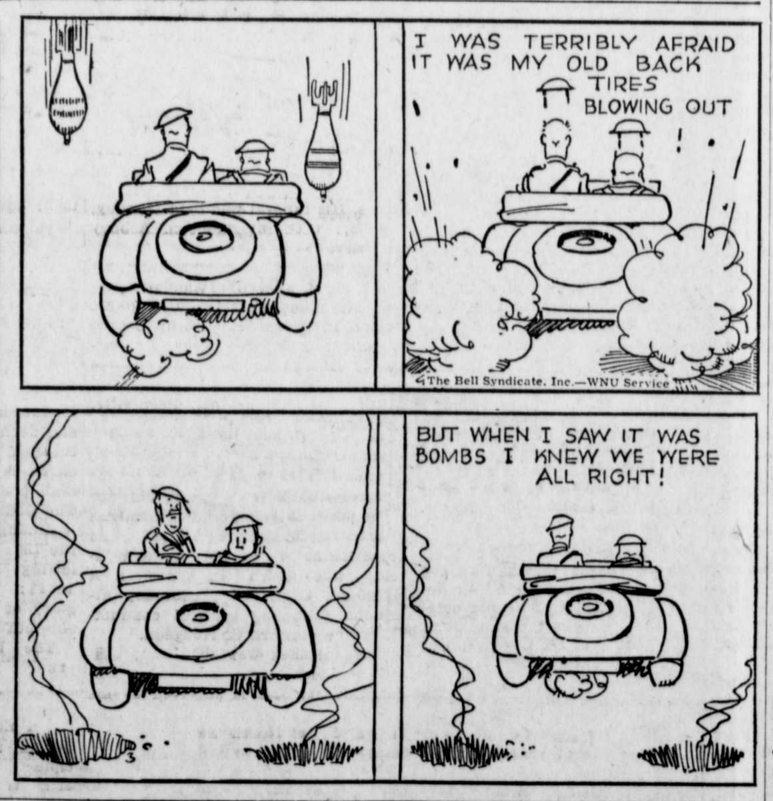
S'MATTER POP

By C. M. Payne



POP

By J. Millar Watt



GENTLE HINT

Customer—I've always had the idea in my head that bone articles were cheap.

Dealer—We're apt to undervalue what we have plenty of.

Squaring the Circle

The director of a bank was relating how his wife overdrew her account at the bank.

"I spoke to her one evening," said he, "and told her that she ought to adjust it at once. A day or two later I asked her if she had done what I suggested."

"Oh, yes," she answered, "I attended to that matter the very next morning. I sent the bank my check for the amount I had overdrawn."

HIS OWN INSTRUMENT

"Blowhardt plays a wind-instrument, I'm sure, but I don't know which one."

"The mouth-organ, if I know the man!"

A TEA IN THE TIME OF ROSES
(See Recipes Below)

It's the custom, in a great many clubs, to draw the season to a graceful close with a charming spring tea. If you're chairman of the refreshment committee for that delightful social function of your organization, why not plan to make "In the Time of Roses" the theme song for your tea?

Use roses here, there and everywhere . . . a rose-pink damask cloth with rose pattern; rose-sprigged china; a great bowl of real roses for the centerpiece, and candied rose petals to decorate the tiny cakes.

When you plan the refreshments, allow at least three sandwiches and two little cakes (or cookies) for each guest, and a pound of mints or salted nuts for each 25 guests. If the tea is a large one, you'll need two platters of sandwiches, two of cakes and one dish each of mints and nuts, on the table at one time, and make sure that for each platter on the table there's at least one full one in the kitchen to take its place.

Choose an interesting variety of dainty sandwiches for your tea. Oblong brown bread sandwiches with cream cheese and marmalade are good, and combine effectively with round white bread sandwiches, with a blend of tuna fish and mayonnaise between them. Very thin, dainty slices of an unusual bread are excellent for plain bread and butter sandwiches.

An assortment of dark and light cookies, and very small cakes provide the sweet touch for your menu. And tea you must have, of course.

Tea, when properly made, is one of the most invigorating drinks you can serve. It is most important, especially when making tea for a group, to measure the amount of tea used and to brew it just long enough and not too long in order to insure its best fragrance and tang. (Three to five minutes is generally conceded to be just about right brewing time.)

Bishop's Bread.
(Makes 1 loaf)

3 eggs
1 cup sugar
1½ cups flour
1½ teaspoons baking powder
¾ teaspoon salt
2 cups nut meats (broken)
1 cup dates (sliced)
1 cup Maraschino cherries
¼ pound sweet or semi-sweet chocolate

Beat eggs until light, and add the sugar, beating just enough to mix. Sift flour, baking powder and salt and add the nuts, dates, cherries and chocolate which has been broken into pieces about the size of a five-cent piece.

Add to the first mixture, and mix just enough to blend the ingredients. Grease a bread loaf pan thoroughly and line the bottom with wax paper. Grease paper and pour in the batter. Bake in a moderately slow oven (325 degrees) for about 1½ hours. Cool and slice very thin.

Butter Ovals.
(Makes 30 small cookies)

½ cup butter
3 tablespoons superfine powdered sugar
1 cup flour
1 cup nut meats (broken)

Cream butter, add powdered sugar and blend well. Add flour slowly and mix thoroughly. Fold in nut meats. Shape into small crescent shaped rolls about the size of a small finger. Place on greased baking sheet and bake in a moderate oven (350 degrees) for approximately 20 minutes. Roll in powdered sugar while warm.

Little Swedish Tea Cakes.

1 cup butter
½ cup sugar
1 egg
2 cups cake flour
¼ teaspoon salt
1 teaspoon vanilla extract

Cream butter and add sugar slowly. Cream well. Add well-beaten egg and blend. Sift flour once before measuring and then sift again with salt. Add and blend in flavoring. Place a rounded teaspoonful of batter in very small greased muffin tins (1½ inches in diameter). Press batter up sides and over bottom so that there is a hollow in the center. Fill this hollow with an almond filling (about 1 teaspoonful).

Almond Filling.

2 eggs
½ cup sugar
¼ teaspoon salt
½ pound finely ground almonds

Beat eggs until very light and add sugar, salt, and ground almonds which have been put through food chopper twice. Bake 30 minutes in a slow moderate oven (325 degrees).

Black Walnut Bread.
(Makes 1 loaf)

1 cup milk
1 cup sugar
1 cup black walnuts (rolled fine)
3 cups flour
3 teaspoons baking powder

Combine milk, sugar and walnuts. Sift flour and baking powder together, and blend with the first mixture. Pour batter into small, greased bread pan. Bake in a moderate oven (350 degrees) for 60 to 70 minutes.

Dream Bars.
(Serves 6-8)

1¼ cups flour
1⅝ cups brown sugar
½ cup butter
½ teaspoon baking powder
2 eggs (well beaten)
½ teaspoon vanilla extract
¾ cup coconut

Mix 1 cup flour with 2 tablespoons brown sugar. Cut in butter. Pat into greased square pan and bake 10 minutes in a moderate oven (350 degrees). Add baking powder to remaining ¼ cup flour and sift. Beat eggs and add the remaining 1½ cups brown sugar, beating thoroughly. Then add the flour and the vanilla extract. Spread this mixture over the partially baked butter and flour mixture. Sprinkle with coconut, return to oven, and continue baking approximately 25 minutes longer.

English Currant Bread.

2 cups bread flour
2 teaspoons baking powder
½ teaspoon nutmeg
½ teaspoon salt
½ cup sugar
2 tablespoons butter
¾ cup currants
½ cup pecans or other nut meats (broken)
1 egg (well beaten)
½ cup milk
1 teaspoon orange rind (grated)
1 teaspoon orange juice

Sift all dry ingredients together. Cut in shortening. Add currants and nut meats. Combine egg and milk and add to first mixture. Add orange juice and rind. Mix well. Place in well-greased loaf pan. Bake in moderately hot oven (400 degrees) 40 to 45 minutes.

Strawberry Jam Gems.

2 cups general purpose flour
½ teaspoon salt
1 teaspoon baking powder
¼ cup shortening
¾ cup milk
Strawberry preserves

Sift all dry ingredients and blend in shortening. Add liquid and knead lightly for a few seconds. Form small biscuits with finger tips as for yeast dough mixtures. Make small indentation with spoon and put 1 teaspoon strawberry preserves in each indentation. Stretch dough over opening and place in greased muffin tins. Bake in hot oven (450 degrees) until brown. Serve hot like biscuits.

On the Refreshment Committee?

Let Eleanor Howe's cook book, "Easy Entertaining," help you plan your parties. In this practical, inexpensive cook book you'll find a wealth of suggestions for making your parties a success—tested recipes that are unusual and delicious; menus for almost every social occasion, and general hints for the hostess, too.

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