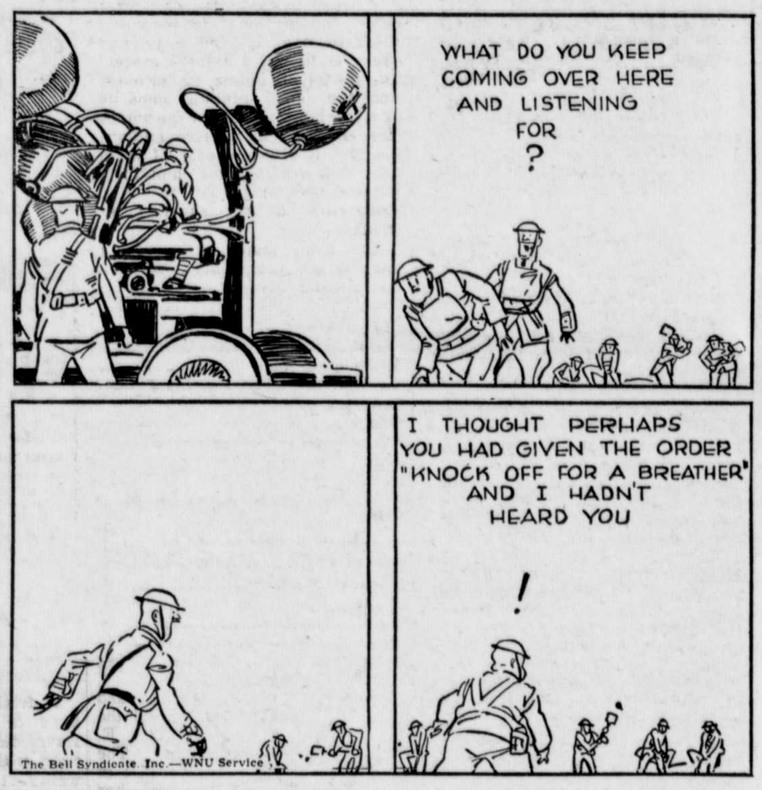
OUR COMIC SECTION

Events in the Lives of Little Men

POP

By J. Millar Watt



WNU

S'MATTER POP

By C. M. Payne

EH?

Jess — My, you're looking swell today.

Tess—I'm glad to hear it.

Jess—I hardly knew you.

Take It Easy

In a quiet country town a commercial traveler entered the general store. Going through to the parlor at the back, he came upon the proprietor and a friend engaged in a game of checkers.

"Mr. Jones," he said, "there are two customers in the shop."

Jones did not raise his eyes from the board. He merely nodded and whispered: "That's all right. Keep quiet and they'll go away again."

MODERN VERSION

"Do you remember the Charge of the Light Brigade?"

"Do I! If that utility company doesn't come down from its high rate I'm going to burn oil!"

IT'S PICNIC TIME!
(Recipes Below)

Summertime is picnic time, and you pack up your troubles as you unpack your picnic kit. Perhaps one reason why a picnic is such a popular outdoor sport is because its preparations are so easy on the lady of the house . . . sandwiches, stuffed tomatoes (or just small whole tomatoes) with hard cooked eggs and a steaming cup of tea, are a traditional picnic lunch—and that's an easy meal if there ever was one!

No dishes to wash afterward . . . paper cups and plates eliminate all such labor. Carry the tea in a thermos bottle, if you like, or brew it "fisherman style" over an open fire.

One hot dish is important at a picnic; it might be stew, or chowder, baked beans, or a macaroni dish—but do have something hot!

There are picnic hints and menus that you'll like, in my cookbook, "Easy Entertaining"; there's a menu for a beach party, a hiking trip and a steak fry, too—with all the recipes you'll need for this simple form of entertaining.

Broiled Baked Bean Sandwiches.

Bread, sliced
Baked beans
Cheese, sliced or cut in strips
Bacon slices, cut in halves

Arrange bread on broiler. When bread is toasted on one side, turn. Then cover the untoasted sides of the slices of bread with baked beans. Place cheese over the beans and top each sandwich with one-half slice of bacon. Place under broiler and broil until bacon is crisp and brown and cheese is melted.

Ginger Creams.

(Makes 3 dozen 1½-inch squares)

½ cup shortening
2 tablespoons sugar
2 cups flour
¾ teaspoon soda
¼ teaspoon salt
1 teaspoon ginger
1 cup dark molasses
1 egg (separated)
1 cup boiling water

Cream shortening and sugar together. Sift flour, soda, salt and ginger, and blend with the creamed mixture, using a pastry blender or a fork. Add molasses and egg yolk, and beat well. Then add boiling water, gradually, and beat well. Fold in the stiffly beaten egg white. Spread batter in greased jelly roll pan (about 11 by 16 inches) and bake in a moderately hot oven (375 degrees) for approximately 18 minutes. Cool, and frost with boiled icing or confectioners' sugar icing. Cut in squares.

Deviled Eggs.

4 eggs, hard cooked
¼ teaspoon salt
Dash pepper
1 tablespoon butter, melted
½ teaspoon vinegar
1 teaspoon prepared mustard

Cut the hard-cooked eggs in halves crosswise. Remove yolks, mash, and add salt, pepper, melted butter, vinegar and prepared mustard. Refill whites with this mixture.

One-Dish Meal for a Picnic.

1 pound country style sausage
2 medium size onions (sliced)
1 can lima beans
1 No. 2 can tomatoes
1 teaspoon chili powder

Shape sausage into flat cakes and fry with the onions until the sausage is well done. Drain off all but ½ cup of the fat, add remaining ingredients, and simmer for 30 minutes.

Baked Macaroni—Creole Style.

(Serves 4)

½ package macaroni
2 tablespoons butter
2 tablespoons onion (minced)
1 green pepper (chopped)
1 No. 2 can tomatoes
1 tablespoon granulated sugar
1 teaspoon salt
½ pound country style sausage
⅓ cup soft bread crumbs (buttered)

Cook macaroni in boiling, salted water. Brown onion slightly in the butter. Add green pepper, and tomatoes. Add sugar and salt and cook until the green pepper is tender. Make sausage into flat cakes. In a buttered baking dish place a layer of macaroni, then a layer of sausage cakes, and another layer of macaroni. Pour the tomato mixture over the macaroni and top with buttered crumbs. Bake in a moderate oven (350 degrees) for about 45 minutes.

Remember the wonderful ice cream you used to love, as a child—the kind you had at parties and picnics and Sunday school socials, too? Eleanor Howe has a collection of her favorite ice cream recipes to give you, next week, and recipes for frosty drinks, as well. Watch for her column next week—and then serve one of the delicious desserts or beverages the next time you entertain.

Raisin Drop Cookies.

¼ cup butter
½ cup granulated sugar
2 eggs
1½ cups cake flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 cup seedless raisins
1 tablespoon milk
1 teaspoon vanilla extract

Cream butter and add sugar gradually. Add eggs, well beaten, and mix thoroughly. Mix and sift dry ingredients and add alternately with the milk and vanilla, beginning with the flour mixture. Add raisins. Drop from a teaspoon on a greased baking sheet and place a raisin on the top of each one. Bake in a moderate oven (375 degrees) for 12 to 15 minutes.

Crazy Cake.

1 cup sugar
1 egg
½ cup cocoa
½ cup lard
½ teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
1 teaspoon vanilla
1½ cups flour (sifted)
½ cup boiling water

Place all of the ingredients in a bowl in the order given. Do not stir until boiling water is added. Then beat 3 minutes, using a rotary beater, or 2 minutes if an electric mixer is used. Place in greased 8-inch square pan and bake 35 to 40 minutes in a moderately hot oven (325 degrees).

Let 'Better Baking' Solve Your Baking Problems.

True it is we all have baking problems. Yet, if solved correctly, we save time because fallen cakes don't have to be made over again and we save money too—because the family simply won't eat tough, chewy pastry, heavy, soggy cakes, etc.

In fact, it is to avoid just such baking failures as these (and many more) that I have compiled this cookbook, "Better Baking." "Better Baking" brings to you a whole series of baking hints, as well as a compilation of many of my own favorite baking recipes, including such unusual good-to-eat ones as a frosted nut spice cake, gumdrop cake, chocolate fudge cake, quick apple cake, and even a maraschino cherry cake.

To secure your copy of this book, simply send 10 cents in coin and please address, "Better Baking," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

(Released by Western Newspaper Union.)

Gives It Tang

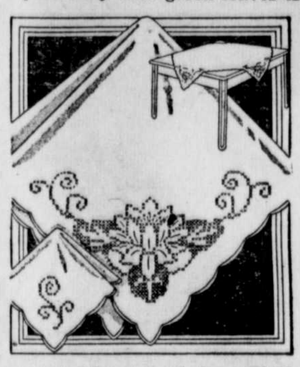
A little horseradish added to salad dressing or white sauce makes a piquant sauce for fish. Horseradish also may be added to whipped cream and served with baked, boiled or fried ham.

Use Chicken Fat

Chicken fat may be substituted for butter in cakes and cookies or for creaming or browning foods. Beef drippings may be used for seasoning sauces, meats or fowl stuffings or meat loaves.

Things to do

ENRICH a new luncheon cloth with this cross stitch waterlily motif, whose distinguishing feature is its simplicity of design. A pastel lily with green leaves is



suggested for natural effect. Z9169, 15 cents, gives motifs for cloth corners and for matching napkins. And when you have finished your set, cool beauty for your luncheon table is the result. Send order to:

AUNT MARTHA
Box 166-W Kansas City, Mo.
Enclose 15 cents for each pattern desired. Pattern No.....
Name .....
Address .....

Valuable Lesson

Perhaps the most valuable result of all education is the ability to make yourself do the thing you have to do, when it ought to be done, whether you like it or not; it is the first lesson that ought to be learned; and however early a man's training begins, it is probably the last lesson that he learns thoroughly.—Huxley.

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Two Views

Hope thinks nothing difficult; despair tells us that difficulty is insurmountable.—Dr. I. Watts.

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True Dignity

True dignity is never gained by place, and never lost when honors are withdrawn.—Massinger.

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Modern life with its hurry and worry, irregular habits, improper eating and drinking—its risk of exposure and infection—throws heavy strain on the work of the kidneys. They are apt to become over-taxed and fail to filter excess acid and other impurities from the life-giving blood.
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