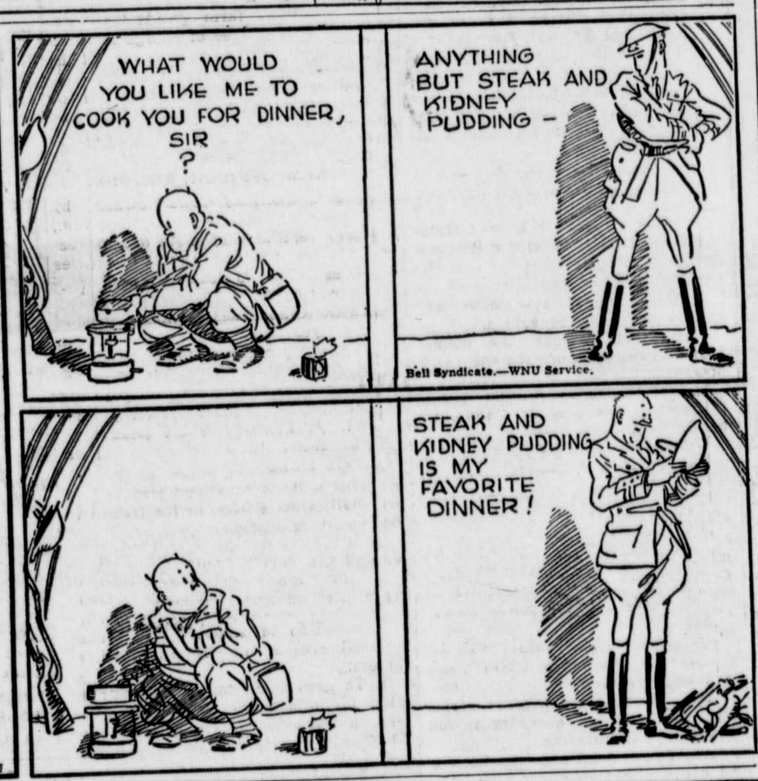
• OUR COMIC SECTION •

Events in the Lives of Little Men

POP

By J. Millar Watt



S'MATTER POP

By C. M. Payne

Rip Van Jones

Jones had made a good job of his bedroom black-out, and awoke with the feeling that he had overslept.

After switching on the light, he found it was 9 a. m., the hour at which he should start work.

Dressing hastily, he dashed off without any breakfast, and, arriving at the office, said breathlessly to his boss: "So sorry I'm half an hour late, sir!"

"That's all right," replied his boss, blandly, "but what about Monday and Tuesday?"

ISN'T WORTH IT

Mary—Do you eat onions, May? They're very healthful.

May—What's health if you've got to stay home!

Only One Desire

Smith and Brown were making their first trip across the ocean.

Smith soon found his sea-legs, but Brown was less fortunate.

After a while Smith burst in upon him.

"Come on," he shouted, "there's something I want to show you."

Brown groaned. "What—is—it?"

"It's a most wonderful sailing ship," said Smith.

"I don't want to see a ship," Brown returned. "Call me when you see a tree."

AN UP-TO-DATE THANKSGIVING DAY!
See Recipes Below.

It will soon be time for keeping open house, for the children will be home for the holidays, and friends will be dropping in at various and sundry hours. Great demands will be made upon your time, and even greater demands will be made upon your larder. Yet, you should be able to enjoy Thanksgiving with your family without becoming tired out.

A well-planned Thanksgiving dinner will insure an enjoyable and untiring day. Here is a menu you may like to use for your Thanksgiving dinner this year:

Fruit Cocktail
Olives Celery Pickled Onions
Roast Turkey with Dressing
Giblet Gravy
Mashed Potatoes Baked Squash
Cranberry Salad
Hot Rolls Butter
Hot Mincemeat Pie
Coffee

In the days of the Pilgrim Fathers, and indeed not so many years ago, Thanksgiving was one day of the year devoted not only to giving of thanks, but also to feasting. Not long ago I read of a menu that was served at a Thanksgiving feast. It contained not only roast turkey, but wild duck and several kinds of wild game. The vegetable dishes were innumerable, and even the desserts did not take a back seat when it came to quantity. With a menu such as this a good many hours were required for dining.

The simplified, modern version of the Thanksgiving feast is now just as thoroughly enjoyed. For it now leaves time for conversation and enjoyment; and the modern housewife enjoys this extra period of time for relaxation and visiting with friends and relatives.

Roast Turkey.

Allow ¾ to 1 pound of turkey per person served. Dress and clean. Rub the inside cavity thoroughly with salt. Fill body and neck cavities loosely with stuffing. Truss. Brush well with unsalted fat and place on rack in large open roasting pan. (Store over night in refrigerator if desired).

The following time and temperature chart may be followed:

Weight of Bird	Oven Temperature	Approximate Cooking Time
Under 15 lbs.	325°—300°	2½—4 hrs.
16—18 lbs.	300°—275°	4—5 hrs.
20—22 lbs.	275°—250°	5—8 hrs.

Dressing for Turkey.

10 cups soft bread crumbs
1 cup butter (melted)
1 tablespoon salt
1 cup parsley (chopped)
2 tablespoons poultry seasoning

Mix all ingredients thoroughly and use for stuffing the turkey. Note: This amount of dressing is sufficient for a 10-pound turkey. If a larger turkey is to be stuffed, the recipe should be increased proportionately.

Giblet Gravy.

Pour off liquid in pan in which turkey has been roasted. From liquid skim off 6 tablespoons fat; return fat to roasting pan and brown with 6 tablespoons flour. Add 3 cups stock in which giblets, neck, and tip of wings have been cooked; or if preferred, 3 cups milk may be substituted instead of the stock. Cook, stirring constantly, until thick; then season to taste with salt and pepper. Add giblets (cut in small pieces), heat well, and serve hot.

Cranberry Salad.
(Serves 10)

1 quart cranberries
2 cups water (boiling)
2 cups sugar
2½ tablespoons unflavored gelatin
⅓ cup cold water
½ cup nut meats (cut fine)
⅔ cup celery (cut fine)
½ cup tart apple (cut fine)

Wash cranberries. Place in saucepan, add boiling water and cook 10 minutes, or until cranberries are soft. Rub through sieve. Add sugar to the cranberry pulp. Return to saucepan and cook gently for 5 minutes longer, stirring frequently. Remove from range and add the gelatin, which has been softened in the cold water. Stir until dissolved and then chill until mixture just begins to thicken. Add nut meats, celery, and apple, and place in individual gelatin molds. Chill thoroughly, and serve in crisp lettuce cups.

Escalloped Oysters.

3 cups cracker crumbs (rolled fine)
½ cup butter (melted)
1 teaspoon salt
¼ teaspoon pepper
1 quart oysters
1 cup milk (approximately)

Mix cracker crumbs, butter, salt and pepper thoroughly. Spread layer of seasoned crumbs on bottom of buttered baking dish. Cover with half of oysters. Then add another layer of cracker crumbs, and the remaining oysters, and top with remaining cracker crumbs. Add sufficient milk to fill in all crevices and to bring liquid to surface of top cracker layer. Bake in a moderate oven (350 degrees) for 45 minutes to one hour. Serve very hot.

Honey Almond Sweet Potatoes.
(Serves 6)

6 small sweet potatoes
⅓ cup honey
¼ cup hot water
⅔ cup almonds (ground)
1 tablespoon butter (melted)

Cook unpared sweet potatoes in boiling salted water until tender. Cool, peel, and cut into halves lengthwise. Then place, cut side up, in buttered baking dish. Combine honey and water; add two tablespoons of this mixture and the melted butter to the ground almonds. Pour remainder of honey mixture over sweet potatoes and then top with the honey almond mixture. Place in a moderate oven (350 degrees) and bake 35 to 40 minutes, or until brown.

Zucchini Squash With Tomatoes.
(Serves 6)

3 medium-sized Zucchini squashes
3 slices bacon
1 medium-sized onion (cut in small pieces)
1 No. 2 can tomatoes
¼ teaspoon salt
Pepper to taste

Wash squashes and cut into ½-inch slices. Cook in boiling, salted water 8 to 10 minutes, or until tender. Drain. Cut bacon into small pieces and heat until fat is rendered. Add onion and saute until brown. Add tomatoes and simmer for 5 minutes. Add squash and simmer 5 minutes longer. Add salt and pepper, and serve.

Household Hints.

With the holiday seasons approaching, you are going to have more to do; new household tasks, more social obligations, and larger meals to plan and to prepare. You may often wonder where you will find the extra time to do these extra tasks.

Miss Howe's book, "Household Hints," is just the book to help you with these duties. Her time-savers will fit right into your everyday routine, leaving you more leisure time for the new activities which will come up during the holiday season.

You may secure her book by writing to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents, in coin.

(Released by Western Newspaper Union.)

Eighteenth Century Bedroom

Walls painted a soft shade of gray-green are accented by the window and dressing table hangings of striped fabric in shades of gray and red. A cream-color carpet covers the floor.

You'll Find This Doll Fascinating to Make

THIS doll is as fascinating to make and dress as she is to look at. And what little girl or grown-up wouldn't be charmed with her gay clothes, yarn curls and easy-to-embroider features.

* * *

Pattern 2578 contains a pattern and directions for making a 14½-inch doll and clothes; materials required. Send order to:

Sewing Circle Needlecraft Dept.
82 Eighth Ave. New York
Enclose 15 cents in coins for Pattern No.....
Name .....
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Tinseled Sacred Mottoes sell on sight. Big profit. No capital needed. Write JOHNSON SIGN SERVICE, Morristown, Tenn.

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LEATHER JACKETS RESEWED RELINED
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Berthold Lamm Co., 401-3 No. Gay St., Baltimore

England Invaded in 1066

England's day of destiny in 1066 was September 28. On that day William, duke of Normandy, put in at Bulverhithe on the Sussex coast with his fleet of 3,000 boats which had been waiting for more than a month on the shores of Normandy (France) for a good wind across the English channel. The invasion then proceeded in the leisurely tempo of the times (it took three days to unload the boats).—Pathfinder.

Beware Coughs from common colds That Hang On

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.

CREOMULSION for Coughs, Chest Colds, Bronchitis

Soul Bath

Take a music bath once or twice a week for a few seasons. You will find it is to the soul what a water bath is to the body.—Holmes.

MOTHERS . . . For over 40 years have been using this mild laxative and carminative to relieve Headache and Stomach Discomforts . . . to lessen the distress of these symptoms when they accompany a cold. Equally good for adults. At all druggists. For Free Sample and Walking Doll write Mother Gray Co., Le Roy, N.Y.
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WATCH the Specials

You can depend on the special sales the merchants of our town announce in the columns of this paper. They mean money saving to our readers. It always pays to patronize the merchants who advertise. They are not afraid of their merchandise or their prices.