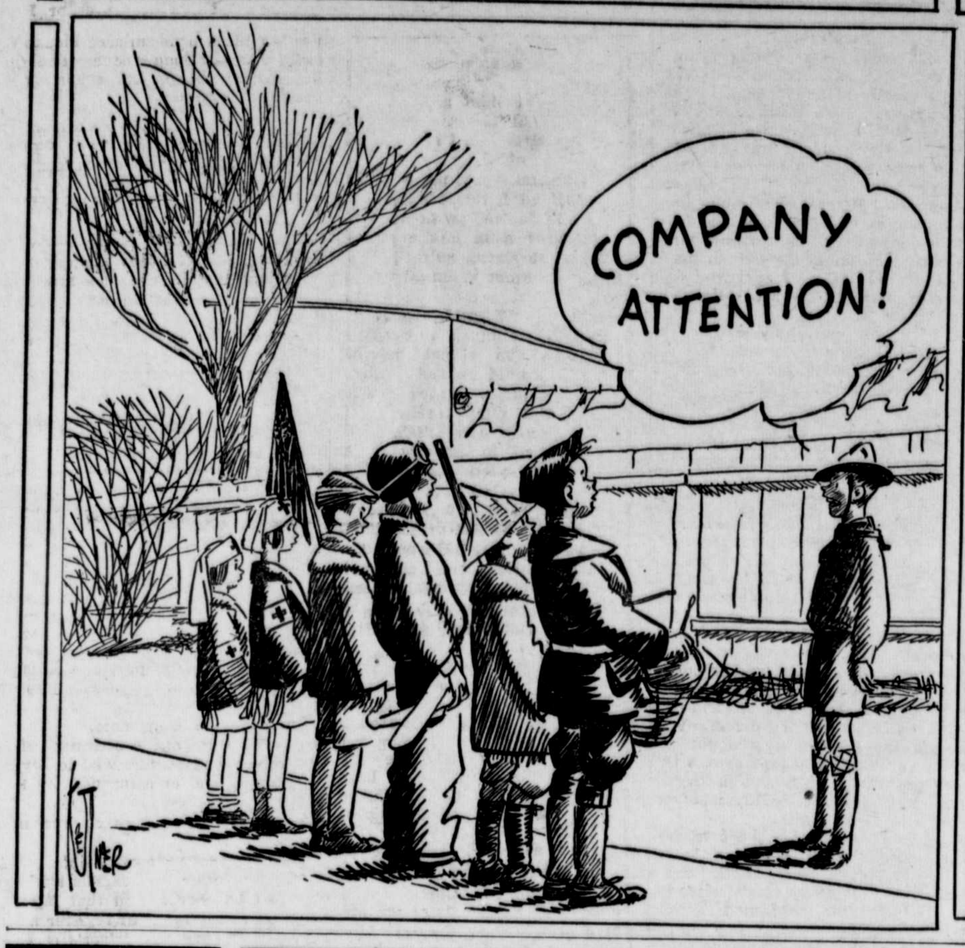
• OUR COMIC SECTION •

Events in the Lives of Little Men

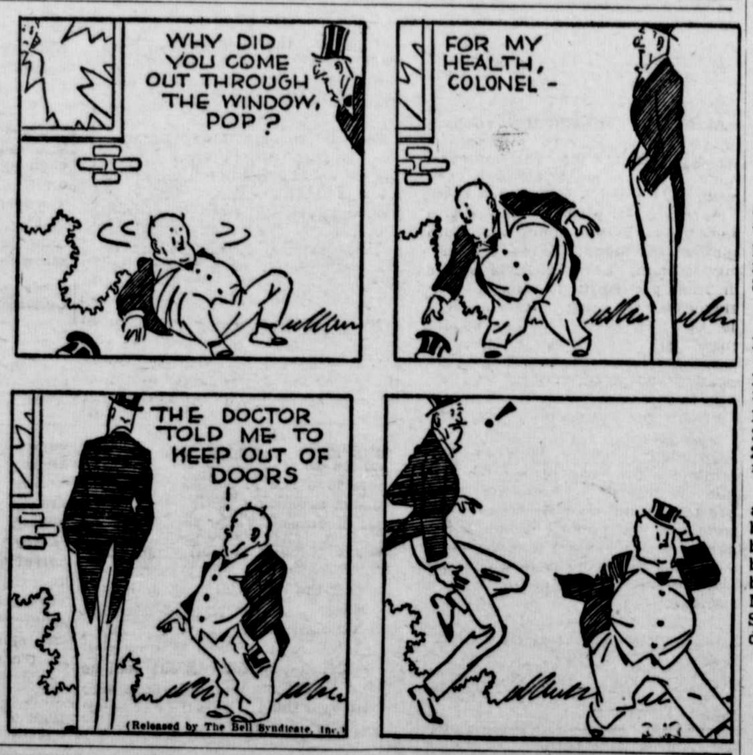


S'MATTER POP

By C. M. Payne

POP

By J. Millar Watt



SKIN DEEP

"Harry simply raves over my complexion."

"Which asylum is he in?"

Proof Enough

A father and his son were enjoying a long afternoon in the country one day.

"Just fancy, William," said the father, pointing around him, "at one time these fields were covered by the sea, and fish were swimming about on the very spot where we stand."

"Yes, Dad," said little William, suddenly stooping. "Look, here's an empty salmon tin!"

HOPELESS RACE

"It's foolish to run after a big meal."

"Why?"

"You'd never catch up with it."

FOR YOUR INBETWEEN HOLIDAY PARTIES
(See Recipes Below)

Expected, and unexpected situations too, arise during the holiday seasons. People drop in just to wish you a "Merry Christmas." Others are invited for some specified time. The night before Christmas you may want to have a "trimming the Christmas tree" party. Or, your daughter may ask a few of her chums in for a small party.

Whether you expect to be on the entertainment committee for a family reunion, or just a hostess for a casual holiday gathering, it's a good idea to put on your thinking cap and plan some easy-to-prepare mass refreshments.

Sandwich makings that the guests can put together themselves are always a good choice for quick-party menus.

Fruit refrigerator cakes are the perfect solution for chief cooks who want to play the role of leisurely hostess without last minute culinary responsibilities. They are practical, too, from the standpoint of using left-over fruits that might be cluttering up the refrigerator. These delicacies always have a glamorous "party" look and appeal to every sweet tooth; but, best of all, they can be made in jig time in the morning, leaving the afternoons and early evenings free for "fun."

Peach Refrigerator Cake.
(Serves 8)

1⅓ cups (1 can) sweetened condensed milk
¼ cup lemon juice.
1 cup canned sliced peaches (well drained)
2 egg whites (stiffly beaten)
24 chocolate wafers

Blend sweetened condensed milk and lemon juice thoroughly. Stir until mixture thickens. Add sliced peaches, which have been well drained. Beat egg whites until stiff and fold into mixture. Line narrow oblong pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating with the fruit mixture, finishing with a layer of wafers. Chill in refrigerator 6 hours, or longer. To serve, turn out on small platter and carefully remove wax paper. Cut in slices, and serve plain or with whipped cream.

Refrigerator Fruit Cake.

2⅔ cups graham cracker crumbs (rolled fine)
½ pound marshmallows (cut fine)
1½ cups dates (cut fine)
½ cup nut meats (broken)
⅔ cup thin cream
¼ cup Maraschino cherries (cut fine)

Combine ingredients in order listed. Mix well. Press firmly into a tube pan lined with heavy wax paper, buttered. Chill thoroughly in refrigerator over night, or longer. Slice and serve with whipped cream.

Gingerbread Waffles.
(Serves 6)

1 cup molasses
⅓ cup butter
1 teaspoon soda
½ cup sour milk
1 egg (beaten)
2 cups cake flour
2 teasp. ginger
½ teaspoon salt

Heat molasses and butter to boiling point. Remove from fire and beat in the soda. Add sour milk, beaten egg, and the flour which has been sifted with the ginger and salt. Mix well. Bake in hot waffle iron. Serve with whipped cream and a dash of nutmeg.

Refrigerator Fruit Pudding.
(Serves 8 to 10)

½ pound prunes
1-inch stick cinnamon
6 whole cloves
½ cup seeded raisins
¼ cup brown sugar
1 pkg. lemon flavored gelatin
¾ cup orange juice
2 tablespoons lemon juice
½ cup dried figs (cut fine)
¼ cup citron (cut fine)
¼ cup almonds (cut fine)

Soak prunes in sufficient water to cover, until soft. Add cinnamon and cloves and simmer until prunes are tender. Drain, and when cool, stone and chop prunes. Add 1 cup of the prune juice to raisins and brown sugar and heat to boiling point. Dissolve gelatin in hot mixture and blend in orange and lemon juices. Chill until almost thickened, then add chopped prunes and all remaining ingredients. Pour into one large mold or individual molds and chill overnight.

Plum Pudding.
(Serves 6)

½ cup milk
3½ cups soft bread crumbs
¼ pound suet (ground)
½ cup sugar
2 eggs (separated)
⅔ cup seedless raisins
¾ cup currants
¼ pound figs (cut fine)
⅓ cup citron (sliced thin)
½ teaspoon nutmeg
¼ teaspoon cinnamon
¼ teaspoon cloves
⅛ teaspoon mace
¾ teaspoon salt
¼ cup apple cider

Scald milk and pour over bread crumbs. Cool. Cream ground suet in warm bowl. Add sugar, cream together thoroughly, and add well-beaten egg yolks. Combine these two mixtures. Add cut fruits together with spices and salt. Add cider. Lastly, fold in stiffly beaten egg whites. Pour into well-greased pudding mold. Cover tightly and steam for 6 hours. Serve with hard sauce.

Left-Over Cake Dessert.
(Serves 8)

½ cup butter
1⅓ cups sugar
3 eggs
½ cup maraschino cherries (cut fine)
½ cup nut meats (broken)
½ cup crushed (drained) pineapple.
1 tablespoon lemon juice
Left-over sponge or angel food cake (sliced)

Cream butter, add sugar slowly and beat well. Add beaten egg yolks and blend thoroughly; then add cherries, nut meats, crushed pineapple and lemon juice. Fold in stiffly beaten egg whites.

Line a shallow pan with thinly sliced left-over cake and top with a layer of the filling; repeat until all filling is used, ending with a layer of cake. Chill overnight. To serve, cut in slices and top with whipped cream.

Graham Cracker Dessert.
(Serves 6)

3 tablespoons butter
½ cup sugar
2 eggs
½ cup milk
1½ cups graham cracker crumbs (rolled fine)
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon vanilla extract

Cream butter and add sugar gradually, while beating constantly. Separate eggs and add egg yolks which have been well-beaten. Combine graham cracker crumbs with the baking powder and salt. Add this mixture alternately with the milk to the butter and sugar mixture. Add vanilla extract. Beat egg whites and fold in carefully. Bake in two well-greased layer-cake pans in a moderately hot oven (375 degrees) for approximately 25 minutes. Serve as a dessert, putting the two layers together and topping with whipped cream.

Better Baking.

Quality in food is what Americans look for today. Not only must the ingredients be good, but they must be combined in the best way possible for perfect results. Formerly, just the thought of baking pies, cakes or breads would frighten the inexperienced cook. Today, the most timid beginner has little difficulty in following recipe directions.

Miss Howe's cookbook "Better Baking" contains such recipes, simple and easy to understand, and easy to follow; and the results will do the young cook proud.

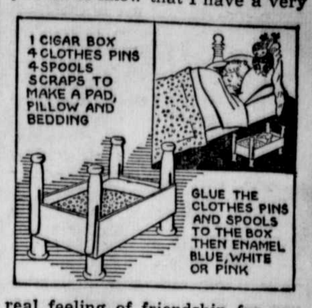
You may secure your copy of her cookbook by writing to "Better Baking," in care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

Four-Poster Doll Bed For Santa to Bring

By RUTH WYETH SPEARS

NOBODY knows better than I how many willing helpers good old Santa has. Hundreds of you have written me that you have made gifts from directions in this column and in SEWING Books 1, 2, 3, 4, and 5. Book 6 is now ready and as it goes into the mail I want you all to know that I have a very



real feeling of friendship for you who find joy in making things with your hands. Your letters keep me posted about the things you want to know. Refurbishing old furniture, curtaining difficult windows, new slip covers, rug and patch work designs, lamp shades, dressing tables, smocking, gift and bazaar novelties—you have asked for these and they are in the new Book 6. It also contains a description of the other booklets in this series.

* * *

And here is something that is not in any of these booklets. This tiny four-poster doll bed will be just the thing for Santa to leave beside some one's big bed on Christmas Eve. After the cigar box, spools and clothes pins are glued together and enameled you will have a grand time making the bedding, pillow and coverlet. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York

Enclose 10 cents for each book ordered.

Name .....
Address .....

Before One's Conscience

The hardest of all ordeals for an honest man is to stand arraigned at the bar of his own conscience. He knows more than the keenest, the most vindictive enemy could urge for a verdict of guilty.

NEW HEALTH DISCOVERY!

News that Great Britain is using Vitamin B_1 to steady the nerves of its population during the period of heavy bombing attacks has added to the demand for this product. Doctors also claim that Vitamin B_1 is most essential to sound nerves, good appetite, clear skin, attractive hair and beauty.

The Vitamin B_1 Co. of Baltimore is offering direct (from manufacturing chemist) tested and approved Vitamin B_1 tablets of guaranteed strength and purity—at a special price until January first. These tablets are easily soluble and pleasantly flavored. There are one hundred tablets in each bottle with full instructions. Make it YOUR health habit NOW to take Vitamin B_1 in measured doses daily. SEND NO MONEY, just drop a card or letter with your name and address plainly written to Vitamin B_1 Co., Munsey Building, Baltimore, Md. You pay the postman only one dollar. Order several bottles today.

Majesty in Simplicity

There is a majesty in simplicity which is far above the quantities of wit.—Pope.

DON'T BE BOSSED

BY YOUR LAXATIVE—RELIEVE CONSTIPATION THIS MODERN WAY

• When you feel gassy, headachy, logy due to clogged-up bowels, do as *millions* do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, *yourself.* It tastes good, it's handy and economical . . . a family supply costs only

FEEN-A-MINT 10¢

Use of Riches

Riches are a blessing only to those who make them a blessing to others.

That Nagging Backache

May Warn of Disordered Kidney Action

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.

You may suffer nagging backache, headache, dizziness, getting up nights, leg pains, swelling—feel constantly tired, nervous, all worn out. Other signs of kidney or bladder disorder are sometimes burning, scanty or too frequent urination.

Try *Doan's Pills. Doan's* help the kidneys to pass off harmful excess body waste. They have had more than half a century of public approval. Are recommended by grateful users everywhere. *Ask your neighbor!*

DOAN'S PILLS