• OUR COMIC SECTION •

Peter B. Peeve

S'MATTER POP

By C. M. Payne

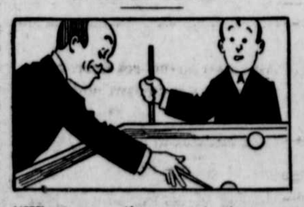
WNU — Bell Syndicate.—WNU Service

POP

By J. Millar Watt

WNU — Released by The Bell Syndicate, Inc.)

A REAL STORM



"What was the worst storm you ever encountered?"

"I think it raged at the rate of 300 words a minute."

Why Waste It?

The long drouth had ended and the lightly falling rain was gradually collecting in beads of silver on the clothes and hair of the hired farm hand:

Farmer (calling)—Come in out of it, George.

Hired Man—I don't mind a little rain like this.

Farmer—Don't mind, be danged! Come in here! I want that rain on my land.

THAT'S NO LIE

Bird—I'll sit here for awhile and see the fun. Someone is sure to see if this sign tells the truth.

Household News By Eleanor Howe

IT COMES UPON THE MIDNIGHT CLEAR . . . MERRY CHRISTMAS AND A CUP OF CHEER!
(See Recipes Below)

'Tis the night before Christmas and all through the house everybody's stirring except the wee people who are wandering in dreamland with Santa Claus. The little stockings have been filled to bursting, the last package has been tied up in tissue and ribbon, the Christmas angel has taken the tree under the shadow of its wings . . . and everybody's hungry!

So . . . when it comes upon the midnight clear—that glorious song of old — the family wish each other Merry Christmas and gather round the buffet table for a snack and a cup of cheer.

The bill of fare, on such an occasion, is as simple as the way it's served; a platter of cold meats, served with hot chili sauce; soft rolls or French bread or perhaps melba toast; and cookies for the sweet tooth are the perfect accompaniment to hot tea which quickens the Christmas spirit.

Or perhaps you'd like to serve bowls of creamy, old-fashioned oyster stew, with toasted hard rolls, a green salad if you like, and for dessert doughnuts with hot, spicy apple sauce.

Oyster Stew
(Serves 6 to 8)

1 quart oysters
½ cup butter
2 quarts rich milk
Salt and pepper to taste

Place oysters, strained oyster liquor, and butter in a saucepan and cook gently until edges of oysters begin to curl. Heat milk in a separate saucepan at the same time. (Caution: Milk should be thoroughly heated, but should not boil.) Add oysters to milk and season to taste. Serve immediately.

Stir-up Chocolate Cake.
(Makes 1 8-inch square cake)

1 egg (unbeaten)
⅓ cup cocoa
½ cup shortening
1½ cups flour
½ cup sour milk
1 teaspoon soda
1 teaspoon vanilla
½ cup hot water
1 cup sugar
½ teaspoon salt

Put ingredients in mixing bowl in order given. Stir or beat until the batter is smooth. Pour into greased cake pan 8 by 8 by 2 inches square. Bake in a moderately slow oven (325 degrees) for about 50 minutes.

Boiled Icing.

2½ cups sugar
½ cup light corn syrup
¼ teaspoon salt
½ cup water
2 egg whites (well beaten)
1 teaspoon vanilla extract

Place sugar, corn syrup, salt and water together in a saucepan and cook to the firm ball stage (250 degrees). Pour the hot syrup slowly into the well-beaten egg whites, beating constantly. Add vanilla extract and continue beating until the frosting will hold its shape when tossed over the back of a spoon. Should the icing become too stiff to manipulate easily, a very small amount of hot water may be added, or the icing may be remelted in the top of a double boiler. Spread on cake in swirls.

Buttermilk Rolls.
(Makes 3 dozen)

1 cake yeast
2 cups buttermilk (scalded and cooled)
2 tablespoons sugar
2 teaspoons salt
¼ teaspoon soda
4 cups flour
2 tablespoons shortening (melted)

Soften yeast in buttermilk which has been scalded and cooled to lukewarm. Add sugar, salt, and soda to the rest of the buttermilk. Add softened yeast and half of the flour. Beat until the batter is smooth and full of bubbles. Beat in fat and remaining flour, mixing until dough forms a ball. Turn onto a well-floured board (using ½ cup flour) and knead until the dough is smooth and elastic. Roll out to ½-inch thickness. Cut into rounds and place ½-inch apart on greased baking sheet. Brush with melted butter, and let rise in a warm place until double in bulk (about 1 hour). Bake in a hot oven (425 degrees) for 15 to 20 minutes.

Feeding Father.

For the married folk you like to remember with an inexpensive Christmas gift, or for clever party favors, how about a copy of Eleanor Howe's cookbook "Feeding Father"? You'll find in it the recipes for the foods that men like best, tested recipes, too, for foods like Old Fashioned Navy Bean Soup, Baked Onions, Stuffed Pork Chops and Chocolate Cream Pie!

To get your copy of this clever book, send 10 cents in coin to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Deviled Eggs.

6 hard cooked eggs
5 tablespoons mayonnaise-type salad dressing
2 teaspoons onion (minced)
¼ teaspoon salt
1 teaspoon prepared mustard
Tabasco sauce
1 tablespoon pickle (minced)

Cut hard cooked eggs in half lengthwise. Remove yolks and force through sieve. Add remaining ingredients and mix well, using additional salad dressing if desired. Refill whites with yolk mixture. Chill. Sprinkle with paprika or minced chives.

Spicy Apple Sauce.
(Serves 6)

8 medium-sized tart apples
Water
1 cup sugar
¼ teaspoon cinnamon
¼ teaspoon nutmeg

Wash, quarter, and core apples. Place in saucepan with just enough water to cover. Add sugar and spices, cover, and cook over low heat for about 10 minutes. Rub through coarse strainer. Serve hot.

Sour Cream Doughnuts.
(Makes 3 dozen)

2 eggs
½ cup sugar
1 cup thick sour cream
3 cups flour
1 teaspoon nutmeg
⅓ teaspoon soda
1½ teaspoons baking powder
½ teaspoon salt

Beat eggs until thick and light; add sugar and sour cream. Beat well. Sift remaining 5 dry ingredients together. Add to first mixture to make a soft dough. More flour may be needed if dough is very sticky and is to be rolled and cut immediately. If not used at once, chill overnight or several hours. Roll out dough, small portions at a time, ¼ inch thick, using as little flour on board as possible. Cut with floured cutter.

Preheat enough frying fat to 375 degrees Fahrenheit. Fry a few doughnuts at a time, turning them only once. When browned on both sides, remove from fat and drain on soft, absorbent paper. When cold, sprinkle with powdered sugar, if desired.

(Released by Western Newspaper Union.)

HOUSEHOLD HINTS

If your kitchen storage space is limited, make filelike shelves in a lower cupboard and use them for storing lids, pie and cake pans and other flat utensils. This will be a time saver.

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Hard-cooked eggs will peel easily if, as soon as they are cooked, their shells are cracked slightly and the eggs are dropped into cold water for five minutes. The eggs may then be chilled and used.

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E Things to do

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In Doing Right

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