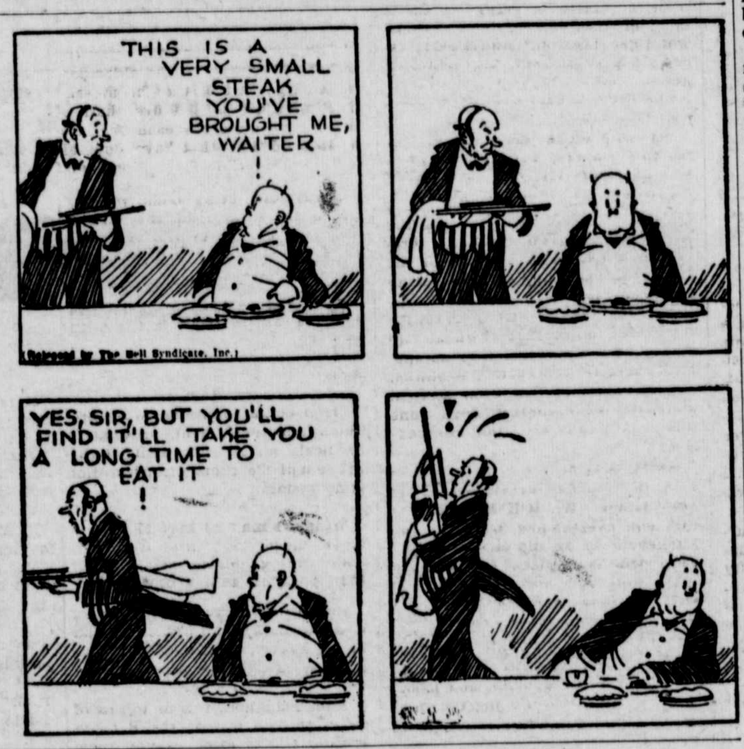
• OUR COMIC SECTION •

Peter B. Peeve

POP

By J. Millar Watt



S'MATTER POP

By C. M. Payne

Mistaken Flattery

The master of the house rang the bell to summon his maid.

The girl was in the act of cleaning the pots and pans, and before she could clean herself the master entered the kitchen to see what was delaying her.

He looked at the maid's dirty hands and face.

"My word, Mary," he said, "but you're pretty dirty, aren't you?"

Mary smiled coyly.

"Yes, sir," she replied, "but I'm prettier clean."

THAT'S THE TROUBLE

"When the cat's away the mice will play."

"Yes, but I can't get the old cat to go away."

Matched Copies

The book canvasser knocked at the door of Mr. Jones's house.

"Nothing today," said the woman.

"But, madam," he insisted. "I have something here that is bound to interest you. The 'Husband's Friend, or 500 Reasons for Staying Out Late.' "

"What makes you think that book would interest me?" asked Mrs. Jones, angrily.

"Well," said the canvasser, "I sold a copy to your husband on the way to the station this morning."

A CHANGE IN THE MEAT COURSE
(See Recipes Below)

"Meat makes the meal," especially when there are husky, hard-working men to feed. But for those behind the scenes in the kitchen, thinking up a different and a flavorsome meat dish for each day out of the seven is no small task.

There are two ways to approach the problem. First, investigate some of the less-common cuts. You'll find them thrifty to buy because the demand for them is less. Most of them fairly abound in good flavor and need only to be properly cooked to be serious rivals to more expensive cuts.

If you are buying pork, ask the meat dealer to prepare you a handsome rolled sirloin roast. It's a thrifty cut not so well known as the pork loin roast but it has decided advantages. Two sections of the pork sirloin are boned and tied together into a solid roll of meat. The round, compact slices offer no obstructions to the knife, and are the answer to a carver's prayer. The picnic shoulder of pork is another cut of exceptional flavor. Have it boned, stuff it with spinach and roast it.

If it's too soon for another leg of lamb, buy a section of lamb breast and have it rolled with a layer of sausage. Slice off the meat as you would a jelly-roll; you'll have the neatest pinwheels imaginable. Lamb shoulder and lamb shoulder chops are two other not-so-well-known possibilities.

The second way to coax some variety into your meat dishes is to try new ways of flavoring cuts that you serve often. If much of your meat supply comes from a frozen foods locker, this is your best bet. Have pork chops cut double thick and stuff them with a tart mixture of sauerkraut and apple. Your family will beam approval when you serve that combination! Or make your next ham loaf like an upside-down cake so that when you turn it out, there are rows of bright-as-a-dollar apricots across the top. Try canned gooseberries as a relish with ham or beef, or canned Damson plums with veal.

Pork Chops Stuffed With Sauerkraut And Apple.
(Serves 6)

6 loin pork chops (cut 1-inch thick)
1 cup sauerkraut (drained)
1 cup tart, red cooking apple (diced) (unpared)
½ teaspoon salt
⅛ teaspoon pepper
2 tablespoons fat
½ cup sauerkraut juice.

Have a pocket made from the outside of each chop. Combine sauerkraut with finely diced unpeeled apple and stuff the chops with the mixture. Season them with salt and pepper and brown on both sides in hot fat in a heavy skillet. Add sauerkraut juice, cover, and finish the cooking in a moderate oven (350 degrees). Bake for 1½ hours, and remove the cover during the last 15 minutes of baking to brown the chops.

Round Steak, Western Style.
(Serves 6)

2 pounds round steak
2 tablespoons butter
1 teaspoon salt
⅛ teaspoon pepper
2 medium onions (sliced)
½ lemon (sliced)
1 No. 1 can condensed tomato soup (1⅓ cups)
1 cup water

Have round steak cut ¾ inch thick. Spread with butter and sprinkle with salt and pepper. Arrange slices of thinly cut onion and lemon over steak. Dilute tomato soup with water and pour over steak. Bake in a moderate oven (350 degrees) for 2 hours uncovered.

Boneless Sirloin Pork Roast With Stuffed Apples.

Have the meat retailer remove the tenderloin and bones from two sirloin sections, reverse the ends, and tie the two boneless pieces together in a compact rolled roast. Season with salt and pepper and place with the fat side up in an open roasting pan. Make an incision to the center of the roast and insert a meat thermometer so that the center of the bulb reaches the center of the fleshiest part of the meat. Place the roast in a moderate oven (350 degrees) and roast until the thermometer registers 185 degrees Fahrenheit. Allow about 30 minutes per pound for roasting. Serve with rice-stuffed apples.

Rice-Stuffed Apples.

6 medium-sized baking apples
2 tablespoons brown sugar
1 cup rice (cooked)
1 tablespoon butter
½ cup water

Wash apples and cut a slice from the top of each. Remove the cores and seeds and sprinkle the cavities with brown sugar. Mix cooked rice with melted butter and stuff each apple. Arrange them in a baking pan with the water in the bottom and bake for 1½ hours, or until tender in a moderate oven (350 degrees).

Lamb Pinwheels.
(Serves 5)

Boned breast of lamb (about 3½ pounds)
¾ pound bulk pork sausage
2 tablespoons fat
1 teaspoon salt
⅛ teaspoon pepper
1 small onion (sliced)
1 cup tomatoes (canned)
2 tablespoons Worcestershire sauce

Have the lamb breast boned, spread with bulk pork sausage, rolled, and tied or skewered into shape at the market. Wipe the meat with a damp cloth and dry. Then brown on all sides in hot fat. Pour off the fat in the pan, leaving 2 tablespoons only. Season the roll with salt and pepper. Add sliced onion, tomatoes and Worcestershire sauce. Cover tightly and cook very slowly until done, about 1½ hours. Slice into pinwheels, using a very sharp knife.

Cushion Style Pork Shoulder With Spinach Stuffing.
(Serves 10)

Boned picnic shoulder (about 5 pounds)
1 teaspoon salt
⅛ teaspoon pepper
1½ cups drained spinach (cooked or canned)
2 tablespoons onion (minced)
4 tablespoons butter
2 tablespoons lemon juice
2 cups fine, soft bread crumbs
1 teaspoon salt
¼ teaspoon pepper

Have the picnic shoulder boned and sewed on two sides at the market. This leaves one side open for inserting the stuffing. Season the surface of the pork shoulder with salt and pepper. Combine the spinach, onion, butter, lemon juice and bread crumbs. Season with salt and pepper and use to fill the cavity of the roast. Sew or skewer the edges together. Place the shoulder, fat side up, on a rack in an open roasting pan and roast in a moderate oven (350 degrees) until done. Allow about 40 minutes per pound for the roasting.

THE JANUARY BIRTHDAY

The food makes the party, especially for a round-eyed youngster of six or eight. If you have a January birthday coming up you will find both menu and recipe help in Eleanor Howe's Cook Book "Easy Entertaining." Party food for all ages, from the three-year-olds to the teen-age group is but one of the sections in her book.

If you need new suggestions for your hostessing, send 10 cents in coin to "Easy Entertaining" care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, for your copy.

(Released by Western Newspaper Union.)

Ask Me Another
A General Quiz

The Questions

1. Do any birds hold their food in their claws while eating?
2. Article I of the Constitution is concerned with what?
3. At what hour is reveille sounded in the U. S. army?
4. What is the longest verse in the Bible?
5. What is the width of the strip of land composing the Panama Canal Zone?
6. Who coined the phrase: "I am on the side of the angels"?
7. A perfidious man is what?
8. In what month of the year is the earth nearest to the sun?
9. Does a person have to take pennies in payment for a debt?
10. In Greek legend, who tried to fly, but fell into the sea when he rose too near the sun and the wax on his wings melted?

The Answers

1. Only the parrot does.
2. The congress.
3. At 6:30 a. m.
4. Esther 8:9 is said to be the longest verse in the Bible, and the Gospel of John 11:35 is said to be the shortest.
5. Ten miles wide (5 miles on each side of the canal route).
6. Benjamin Disraeli.
7. Faithless.
8. In January.
9. Nickels and one-cent pieces are legal tender only for amounts up to 25 cents. In other words a person would not have to accept payment for a debt of more than 25 cents in pennies or nickels.
10. Icarus.

'Member When—

Grandpa depended entirely on the almanac as a basis for his weather prognostications?

The entire family went to church in the road wagon every Sunday?

Boys got attended to in the old wood shed?

The women folks went to quilting bees?

Sidewalks were made of boards?

Such things as screened doors and windows were unknown?

Men wore celluloid collars?

The only water supply had to be drawn from a well by a bucket on the end of a rope which was hauled up by a windlass?

Insignia of Officers

The insignia of the 12 ranking officers of the U. S. army are as follows: Corporal, double chevron on arm; Sergeant, triple chevron; 2nd Lieut., gold bar on shoulder; 1st Lieut., silver bar; Captain, two silver bars; Major, gold oak leaf; Lieut. Col., silver oak leaf; Colonel, silver eagle; Brig. Gen., one star; Lieut. Gen., two stars; Maj. Gen., three stars; General, four stars.

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