• OUR COMIC SECTION •

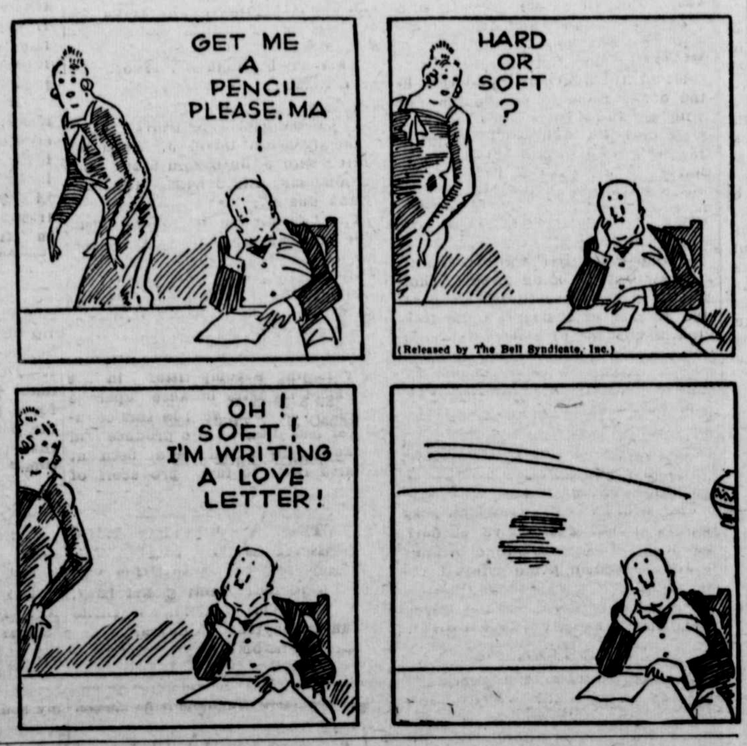
Peter B. Peeve

S'MATTER POP

By C. M. Payne

POP

By J. Millar Watt



Let Them Work

Farmer McTavish fell in a well where the water was seven feet deep, and cold. His wife, who had seen him fall in, called down to him: "I'll ring the dinner bell so the boys will come and pull you up."

"What time is it?" McTavish yelled back.

" 'Bout half-past ten."

"No, dang it, let 'em work till dinner time. I'll swim around until they arrive."

WISECRACKER

"Hullo! What are those red marks on your coat?"

"Rust. My tailor said this stuff would wear like iron."

A Generous Disposition

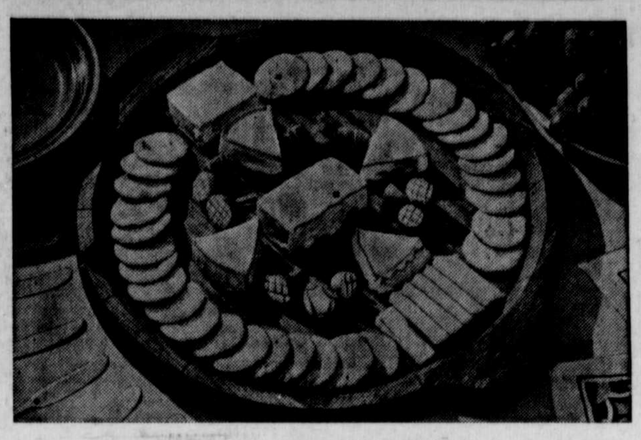
"Friend," said Plodding Pete, "I want to ask you a favor."

"I haven't time to listen to you," said the pedestrian.

"I suppose you're expectin' me to ask you for money."

"You needn't. I'm broke."

"Well, jes' to show dat I'm a good feller an' don't carry no ill-will, jes' wait here till I panhandle up an' down de block a couple o' times an' I'll lend you some."



COLD-WEATHER HOSPITALITY
(See Recipes Below)

What if the radio weatherman does predict a drop to 10 degrees below zero! That is no reason to put all hospitality in cold storage, too. Not if our grandmothers could have get-togethers even when they had to drive the horses through the snow and stay the whole day!

And so, no matter how blustery the weather, clubs will still have their afternoon meetings, there will be cheerful teas in church parlors, and friends will drop in informally to spend the evening. If it is warm inside and there is fragrant, inviting food in the offing, the sharpness of the wind won't matter.

You will want to have a few new recipes at your fingers' ends to make such cold weather hospitality easy. If you are feeding the club, using the bridge table method, you might serve beef creole in individual rice rings, a plate of celery hearts, carrot sticks and stuffed olives, together with hot rolls of your own making. Let the dessert course be coffee and an eggnog pie—a creamy yellow chiffon pie with a thin coverlet of whipped cream and a dusting of nutmeg over the top.

If you're planning a tea, remember that hot Russian tea is superfine with cinnamon doughnuts, split and toasted. For informal evening affairs at your own fireside, hot coffee cake with currant jelly and coffee will be enough to serve. If you have a wooden cheese board or a handsome plate, show it off with a collection of cheese and crackers and a bowl of assorted fruit like that shown in the picture above.

Russian Tea.
(Makes 14 servings)

1 cup sugar
1 cup water
1 3-inch stick cinnamon
⅞ cup orange juice (3 oranges)
6 tablespoons lemon juice (2 lemons)
1 12-ounce can pineapple juice (1⅔ cups)
1½ quarts water
1 cup strong tea infusion
1 lemon (for garnishing)

Boil 1 cup of the water, with sugar and stick cinnamon for 5 minutes. Add juice of oranges, lemons, and pineapple juice. Boil orange and lemon rinds in ½ quart of the water for 3 minutes. Strain and combine with the fruit juice mixture. Add the remaining 1 quart of water. Set aside. Just before serving, heat the fruit juice mixture and combine with the tea infusion. To make the infusion, pour one cup of rapidly boiling water over 4 level teaspoons of tea. Let steep 3 minutes, then stir briefly and strain. Serve the tea hot in tall glasses or cups (¾ cup to a serving) and garnish each with a slice of lemon.

Eggnog Pie.

1 tablespoon unflavored gelatin
¼ cup cold water
4 eggs
1 cup sugar
½ teaspoon salt
½ cup milk
¾ teaspoon nutmeg
1 teaspoon vanilla
½ cup whipping cream

Let gelatin soak in cold water for 5 minutes. Beat egg yolks until light; stir in ½ cup of sugar and salt. Gradually add milk and cook over boiling water until it is the consistency of custard, about 5 minutes. Stir constantly during cooking. Add softened gelatin to custard mixture, stirring until it is completely dissolved, then add nutmeg and vanilla. Chill the filling until it is partially congealed. Beat egg whites until frothy. Add ½ cup of sugar gradually, beating until the meringue stands in stiff peaks and will not flow when the bowl is partially inverted. Fold meringue into partially congealed custard mixture, pour into a baked 9-inch pie shell and chill in the refrigerator for 2 hours or longer. When ready to serve, spread a thin layer of whipped cream over the top and sprinkle with additional nutmeg.

Streusel Coffee Cake.
(1 9-inch cake)

1½ cups general purpose flour
3 teaspoons baking powder
¼ teaspoon salt
¾ cup sugar
¼ cup shortening
1 egg
½ cup milk
1 teaspoon vanilla

Sift flour once before measuring. Then sift flour, baking powder, salt and sugar together. Cut in shortening with two knives or a pastry blender (or rub it in with the fingers) until the mixture is like coarse cornmeal. Blend in well-beaten egg mixed with milk. Then stir in vanilla and beat just enough to mix well. Pour the batter into a well-greased 9-inch layer cake pan. Sprinkle with streusel topping. Bake 25 to 30 minutes in a moderate oven (375 degrees).

Streusel Topping.

½ cup brown sugar (firmly packed)
2 tablespoons flour
2 teaspoons cinnamon
½ cup chopped nuts
2 tablespoons butter (melted)

Mix flour, sugar and cinnamon together. Blend in melted butter and stir in chopped nuts.

Pecan Confections.
(Makes 2 dozen 2-inch cookies)

1 egg white
1 cup brown sugar (firmly packed)
1 tablespoon flour
1 cup chopped pecans

Beat the egg white until it will stand in stiff peaks, then gradually beat in with a rotary beater the brown sugar. Stir in flour, salt and chopped pecans. Drop the mixture from the tip of a spoon onto greased cooky sheets, spacing the cookies at least 2 inches apart. Bake in a very slow oven (275 degrees) for 25 minutes. Cool somewhat, then remove from the tin onto a cake cooler covered with waxed paper.

Cheese Board.

1 3-ounce package cream cheese
1 4-ounce package Liederkranz cheese
1 8-ounce package Swiss cheese
4 1⅛-ounce wedges of Camembert cheese
12 radishes
Crackers

Arrange as desired on a large plate or wooden cheese tray.

Rice Rings.

3 cups cooked rice (hot)
¾ teaspoon salt
1 tablespoon butter
2 egg yolks
3 tablespoons cream

Add salt and melted butter to cooked rice. Beat egg yolks with cream and stir into rice mixture. Grease 6 individual ring molds and pack rice in firmly. Place in pan of hot water for 8 to 10 minutes. Remove from molds and fill centers with beef creole.

BREAKFAST ON SUNDAY MORNING

If Sunday morning is the occasion for a leisurely family get together, why not make it the high spot of the week with a fresh-from-the oven plate of hot muffins? You'll find recipes for delicious fruit muffins, spicy tender cinnamon rolls in Miss Howe's Cook Book "Better Baking." There are dozens of other recipes for quick and not-so-quick cakes and cookies in this booklet, all of them tested and approved for their goodness.

To get a copy for your recipe shelf, send 10 cents in coin to "Better Baking" care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

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Water Added

Diner—Take this coffee, waiter. It's like mud.

Waiter—Well, sir, it was just ground this morning.

A hen is the only creature on earth who can sit still and produce dividends.

About Turn

"You do keep your car well cleaned."

"It's only fair. My car keeps me well cleaned, too."

Mad Modes

"I say," said the first man, "has your wife been fighting?"

"Fighting?" exclaimed the second man, startled. "Of course not! What makes you think that?"

"Well, what's that pad over her eye for?"

"Pad? That's not a pad; it's her new hat."

Two Figures

"So you met Marian today?"

"Yes, I hadn't seen her for 10 years."

"Has she kept her girlish figure?"

"Kept it? She's doubled it."

The Question

Lawyer—Do you think that your writing will live on after you?

Editor—That isn't what worries me. What I want to know is will my writing keep me living on before I go.

How To Relieve Bronchitis

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.

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