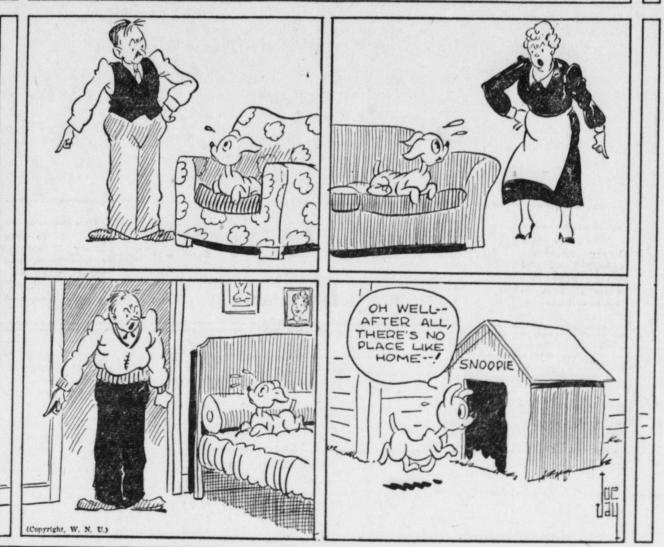
OUR COMIC SECTION

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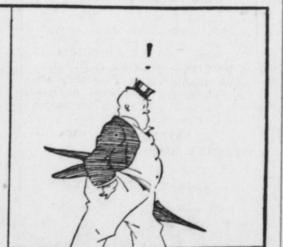


J. Millar Watt













LITTLE LOVE SCHEME

C. M. Payne



"How do you expect to get that pretty girl to take you up?" "Get all the other girls abusing me for all they're worth."

Quite Safe

A little boy went up to his grandfather and said, "Are you very, very old, grandpa?"

The old man said, "I'm 95, my

Then the youngster asked him, "Have you lost all your teeth?" And grandpa said, "Yes, my boy, I haven't got a tooth in my head.' So the lad said, "Well, that's all right. You can mind my roasted

NOT A MECHANIC



First Artist-Did you ever make any pot-boilers? Second Artist-No, success has never crowned my efforts.

WHAT to EAT and WHY

C. Houston Goudiss Analyzes the Food Values of Nuts; advisable to a milk or eggs. Discusses Their Place in the Menu

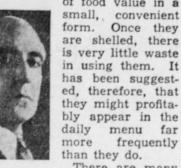
By C. HOUSTON GOUDISS

THERE is one food that can lay claim to being almost uni- of a meal that is already nutrition-I versal. It is eaten with relish by people in almost every ally adequate. quarter of the globe. It forms a main article of diet for the natives of some tropical countries, and is said to have been important in the dietary of early settlers in America. I refer to nuts.

Nuts, of course, are seeds. But unlike most other seeds used for food by man, they grow in a hard shell that does

not open naturally when ripe. . This forms a sealed package ever . . . in salads and as deswhich makes nuts easy to serts . . . the fruit-nut combinastore, and comparatively easy tion usually supplies a substantial to keep.

A Concentrated Food



There are many different kinds of nuts, and they vary in composition. Some of them contain large amounts of both protein and fat. Others contain a preponderance of fat, while a third group is starchy.

The protein of many nuts has been found to be rather similar to that in meat and fish. In fact, most nuts are classed as complete proteins, meaning that their protein is of a type which is capable both of supporting growth and repairing worn-out body tissue.

Comparison With Grains

Because they are somewhat similar in nutritional character, nuts have been compared to various grains. In regard to protein, however, they may be said to serve as a supplement to the proteins of some grains.

The high fuel value of many nuts is due to their fat content. Coconuts, pecans and walnuts are especially rich in fat, containing respectively 50.6 per cent, 70.5 per cent, and 64.4 per cent of fat. A few varieties, such as chestnuts lichi nuts, so popular with the Chinese, are more notable for their carbohydrates. Like most starchy foods, chestnuts are improved by cooking, and therefore, are preferably roasted before eating. Fresh chestnuts contain a little over 42 per cent and dried chestnuts a little over 74 per cent of carbohydrates.

Mineral and Vitamin Values

The amount of mineral salts in auts varies with the type. Generally speaking, however, nuts are considered a rich source of phosphorus and a good source of manganese and of copper and iron, required for the formation of the hemoglobin or red pigment in the

Most nuts are considered a poor source of calcium; or at best only own selections. a fair source of this mineral which is required for helping to build teeth and bones. Two noted investigators, however, determined as a result of careful experiments, the year. Blouse - with - skirt that in adults the calcium of almonds was fairly well utilized by

amount of minerals and vitamins.

Place in the Menu

Because of their content of pro-Nuts are a highly concentrated tein and fat, nuts are frequently food and provide a large amount compared with meats and may small, convenient meats. They make a splendid pro- menu. form. Once they tein food to serve at lunch, supper are shelled, there or even dinner. They are espeis very little waste cially good when combined with in using them. It vegetables, or a carbohydrate has been suggest- food such as rice or noodles, and ed, therefore, that made into croquettes, patties, and they might profita- casserole combinations that conbly appear in the stitute a one-dish main course.

A Food-Not a Tidbit

Nutritionists are of the opinion that nuts might well constitute a ary . . . chiefly because they are they can be used for a main dish during fermentation. as an alternative to meat, it is not &-WNU.-C. Houston Goudiss-1939-47.

advisable to allow them to replace

It is highly desirable, however, that homemakers and their families regard nuts as a food and not as a tidbit to be served at the end

Thorough Mastication Desirable

It is also important to encourage the thorough chewing of nuts. as this helps to make them more easily digestible. For children, nut butters are especially desirable. Some nuts are also prepared in the form of meal or pastes. In these forms it is not difficult for the digestive juices to penetrate them, and nuts may be considered as easily digestible as other foods of similar composition. Because they are highly concentrated, as we have seen, it is also advisable to include foods containing a generous amount of bulk or celof food value in a be used interchangeably with lulose when nuts are included in a

Questions Answered

Mrs. B. T. L .- There is no important change in the nutritive quality of eggs when they are cooked. As this food does not contain vitamin C, it cannot be destroyed in the cooking.

Mrs. D. T. F .- The reason that some pickles are a light green in larger part of the American diet- color is that chlorophyll is partially destroyed during fermentasuch an economical source of pro- tion. This is probably due, at tein and of energy values. Though least in part, to the acid formed

Smart Advance Fashions



THESE pretty dresses will be exactly as smart for spring as they are right now! So get a head start on your sewing for the coming season by making them while the winter weather is keeping you indoors so much anyhow. These designs are so easy to make that you'll enjoy working with them: a detailed sew chart is included for the guidance of beginners, and you will enjoy your clothes much more when the fabrics are of your

Blouse-With-Skirt Fashion.

Here's a smart design that you will repeat time and again in different fabrics for every season of dresses, like all two-piece styles, are much in favor right now, and the body. It is not as well utilized, this one is unusually smart and however, as the calcium of milk. becoming. The skirt flares from Nuts are not regarded as a sig- a lifted, princess waistline. The nificant source of any vitamin ex- blouse, on classic shirtwaist lines, cept B, though some kinds have has bosom fullness and highalso been found to contain vitamin shouldered sleeves to make it A. As they are frequently served | more becoming. Make it for right in combination with fruits, how- now of flannel or wool crepe, and

later on, in tie silk or flat crepe, or with a silk or cotton blouse and wool skirt.

Monastic Dress for Girls. This is the success of the season-the most exciting of all new fashions-and it's the easiest thing in the world to make with the diagram. It hangs loose and straight from the shoulder yoke, and drapes into soft, graceful fullness when the belt is fastened round it. Every girl who wears 10-to-16 sizes should have this charming new fashion-in silk print, flat crepe or thin wool.

The Patterns.

1664 is designed for sizes, 12, 14, 16, 18, 20 and 40. Size 14 requires 134 yards of 39 inch material for short-sleeved blouse; 21/8 yards for long-sleeved. 2 yards of 54 inch material for the skirt.

1661 is designed 'or sizes 10, 12, 14 and 16 years. With short sleeves, size 12 requires 3% yards of 39 inch material; with long sleeves, 4 yards; % yards for contrasting collar and cuffs if desired. 21/2 yards of braid.

Send your order to The Sewing Circle Pattern Dept., 247 W. Forty-third street, New York, N. Y. Price of patterns, 15 cents (in coins) each.

@ Bell Syndicate.-WNU Service.

Constipated? You Should Get at the Cause!

Lots of people think they can't be "regular" without frequent trips to the medicine chest. "I just dose up and get it over," they tell you. But doctors know they don't "get it over "afall—until they get at the cause of the trouble! get at the cause of the trouble!

Chances are it's simple to find the cause if you eat only what most people do — meat, bread, potatoes. It's likely you don't get enough "bulk." And "bulk" doesn't mean a lot of food. It's a kind of food that isn't consumed in the body, but leaves a soft "bulky" mass in the intestines and helps a bowel movement.

If that fits you, your ticket is a crunchy breakfast cereal—Kellogg's All-Bran. It contains the "bulk" you need plus the great intestinal tonic, vitamin B,

Eat All-Bran every day, drink plenty of water, and just watch the old world grow brighter! Made by Kellogg in Battle Creek.

Acknowledging Faults It is a greater thing to know handles of kettles on the stove One teaspoon of onion juice or half to know how not to commit one. how to acknowledge a fault than Cardinal de Retz.

"Luden's are 'double barrelled'...you get soothing relief, plus an alkaline factor."

CHARLES LEWIS, Chemist, New York

MENTHOL COUGH DROPS 56

NEW IDEAS

ADVERTISEMENTS are your guide to modern living. They bring you today's NEWS about the food you eat and the clothes you wear. And the place to find out about these new things is right in this newspaper.

Items of Interest to the Housewife

For Baby's Safety.-Keep the | Flavoring Mashed Potatoes .turned toward the back.

Lowering High Ceilings .- One way to help make a ceiling look lower is to use simple valances at high windows.

Cleaning Isinglass .- Apply vine- cooked, wring a cloth out in cold gar on a cloth to the stains on water and strain the liquor isinglass on stoves. With a little through it. No grease will go rubbing, the stains will come off. through.

For Coffee Stains .- Remove coffee stains from table linen with glycerin. Apply glycerin and let enough to support his back and stand three or four hours or until yet shallow enough to allow his stain disappears.

Save Your Back .- Whether to reach the floor. buy a stove with a working surface over a low oven or a high oven, it may pay to remember that bending requires four times as much energy as standing.

Use for Old Christmas Cards .-

a sliced raw onion added to mashed potatoes gives them a different flavor. For Gravy or Soup .- When you wish to make gravy or soup with

the water in which meat has been

The Child's Chair .- A child's dining chair should be only deep knees to bend, and it should have a support if the child's feet do not

Fragrant Incense

When gratitude overflows the swelling heart, and breathes in free and uncorrupted praise for When you are through with your benefit received, propitious Heav-Christmas cards, the children will en takes such acknowledgment enjoy cutting, pasting and redeco- as fragrant incense, and doubles all its blessings .- Lillo.