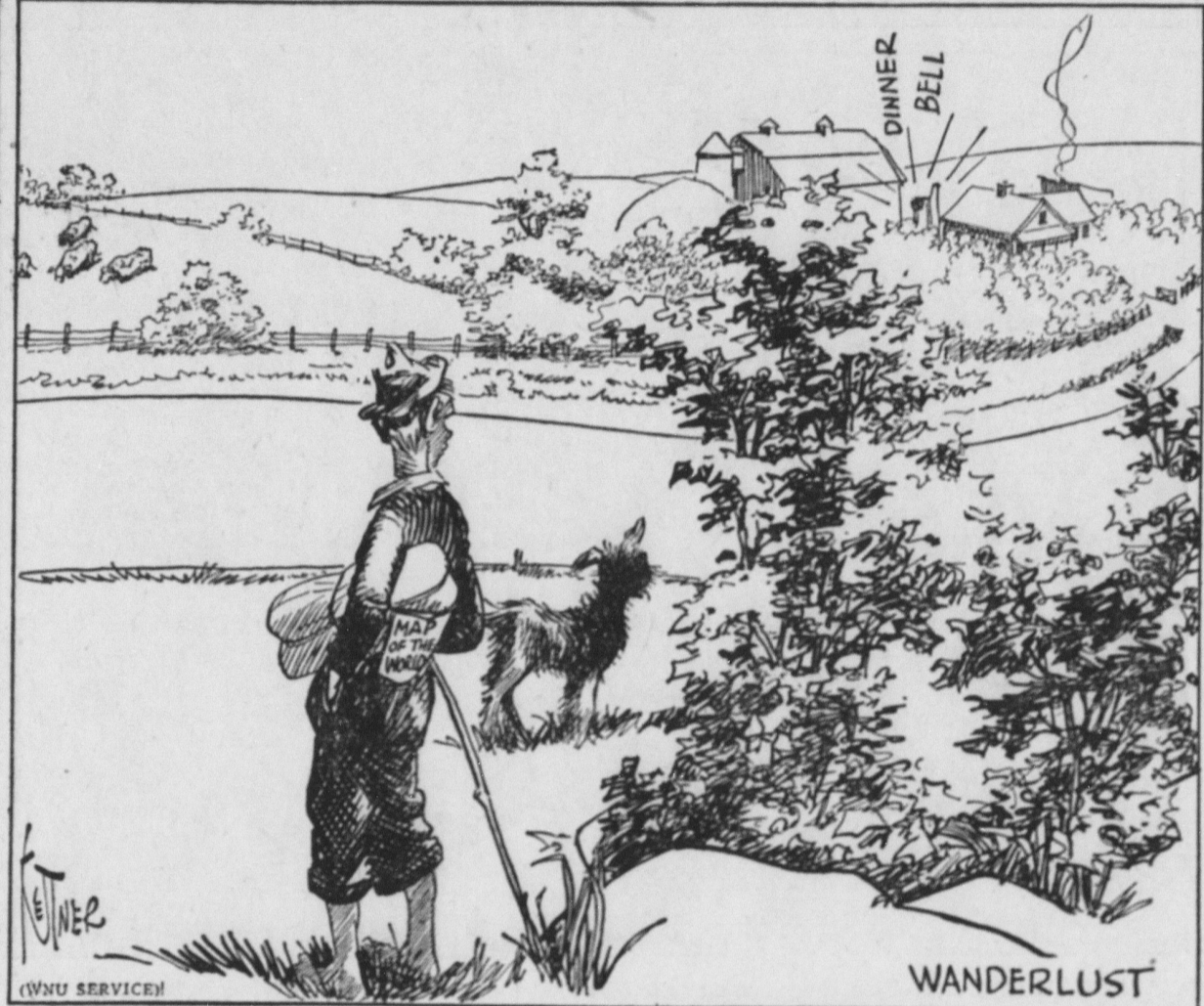


# OUR COMIC SECTION

## Events in the Lives of Little Men

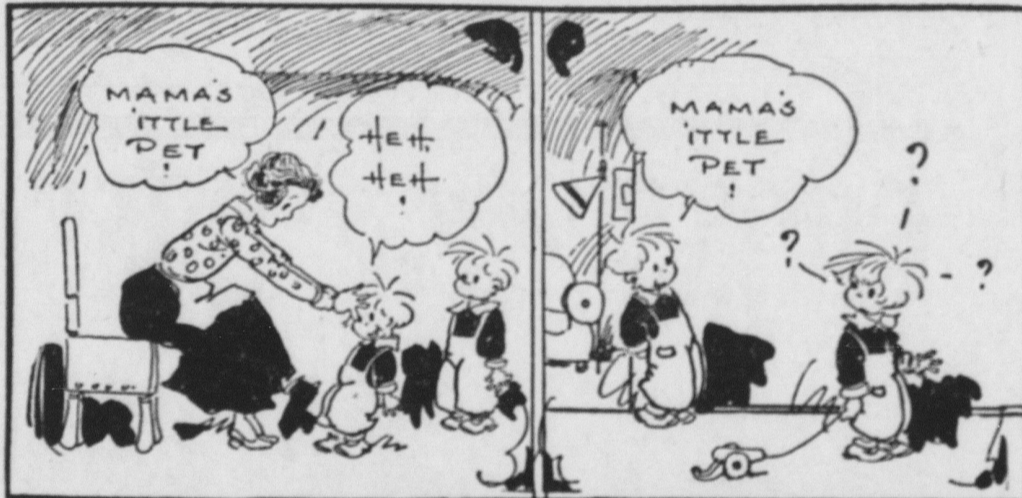


(WNU SERVICE)

WANDERLUST

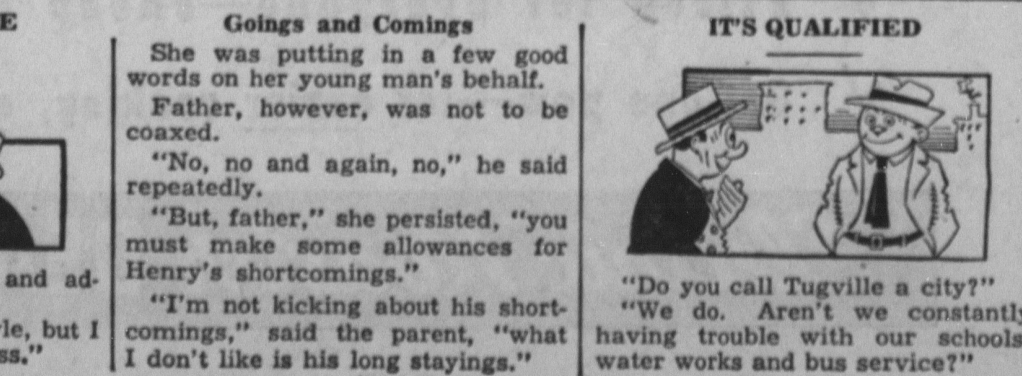
## S M A T T E R P O P

By C. M. Payne



## P O P

By J. Millar Watt



### HE DIDN'T NOTICE



### Goings and Comings

She was putting in a few good words on her young man's behalf. Father, however, was not to be coaxed.

"No, no and again, no," he said repeatedly.

"But, father," she persisted, "you must make some allowances for Henry's shortcomings."

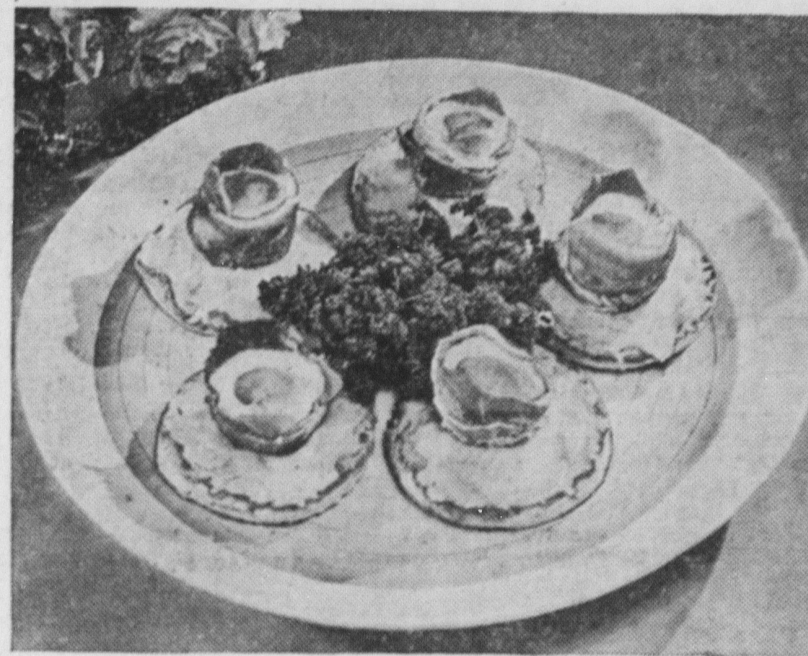
"I'm not kicking about his shortcomings," said the parent, "what I don't like is his long stayings."

### IT'S QUALIFIED



"Do you call Tugville a city?"

"We do. Aren't we constantly having trouble with our schools, water works and bus service?"



BAKED EGGS IN HAM NESTS

See Recipe Below.

### Meals That Are Different

A slice of golden-yellow cheese with a time-mellowed sharpness of flavor is the perfect accompaniment for a piece of rich, juicy, apple pie—but all too often we forget that its usefulness doesn't stop there. There are so many varieties of cheese, and so many uses for each, that menu making with this versatile food is fun.

There are rich, full-flavored cheeses, cheeses with a tempting sharpness of flavor, and delicate, mild cheeses—cheeses to suit every taste, and for every use, from appetizer to dessert.

Because cheese is high in food value and comparatively low in cost, meals built around it are nutritious and economical, too. And if you're feeding a family that won't drink milk, remember that serving cheese is an excellent way of getting more milk into the diet, for most cheese is concentrated whole milk (or milk which has been partially skimmed).

This group of cheese recipes, which I've found temptingly delicious, will help you to plan meals that are different and very good to eat. There are new flavor combinations—the sharp tang of mustard added to the mellow taste of old cheese, pungent chives with cottage cheese, and an old favorite—ham and eggs with richly flavored cheese to bring out the best in both. These recipes, which have been tested in my own kitchen, are practical and easy to use.

**Swiss Cheese French Toast.**  
8 slices bread  
1/2 cup butter  
4 square slices Swiss cheese (1/2-inch thick)  
3 eggs  
3 tablespoons milk  
1/2 teaspoon salt  
Dash pepper  
Dash paprika  
1/4 cup butter

Remove crusts from bread. Spread one side of each slice of bread with creamed butter. Make sandwiches of cheese and bread, firmly pressing edges together. Beat eggs and add milk, salt, pepper and paprika. Melt remaining butter in a skillet. Dip sandwiches in egg mixture and fry in hot butter. When golden brown on both sides, remove from pan and serve very hot.

**Macaroni and Cheese.**  
1 cup macaroni (uncooked)  
1/2 cup grated cheese  
1 teaspoon salt  
Black pepper  
2 tablespoons butter  
1/4 teaspoon paprika  
1 cup milk  
2 teaspoons prepared mustard

Break macaroni in short lengths, cover with boiling salted water, and cook until soft (25-30 minutes). Drain thoroughly, and place layers of the macaroni, grated cheese, salt and pepper in a baking dish. Dot with butter. Garnish with paprika. Mix the milk and prepared mustard together and pour over the macaroni. Bake in a moderate oven (350 degrees Fahrenheit) about one-half hour.

**Baked Eggs in Ham Nests.**  
Baked or boiled ham  
Eggs  
English muffins  
American cheese (grated)  
Line custard cups with thin slices of baked or boiled ham. Drop a raw egg into each cup, and bake them in a moderate oven, 325 degrees Fahrenheit, 15 to 20 minutes, or until the eggs are done.

Split the muffins, toast them, then sprinkle each half generously with

moderate cheese. Return to a moderate oven, 325 degrees Fahrenheit, to melt the cheese. Remove the egg and ham nests from the custard cups and place one on each muffin half. Serve immediately.

### Cheese Souffle.

(Serves 5)

1 1/2 cups milk  
1 cup soft bread crumbs  
1 tablespoon butter  
1/2 pound American cheese (sliced thin)  
4 eggs (separated)  
1/4 teaspoon paprika  
2 drops tabasco sauce  
1/4 teaspoon salt

Combine milk, bread crumbs, and butter in the upper part of a double boiler and heat. Add the cheese, and stir until the cheese is melted. Beat egg yolks until very light, add paprika, and tabasco sauce, and gradually stir in the cheese mixture. Add salt to egg whites, beat until stiff, and fold into a hot cheese mixture. Pour into greased baking dish and bake in a slow oven (300 degrees Fahrenheit) for 1 hour and 15 minutes. Serve immediately.

### Hot Cheese Dreams.

(Serves 4-5)

6 slices bread  
6 slices American cheese  
1/2 cup chili sauce  
6 slices bacon

Remove crusts from bread. Toast one side of each slice. On the untoasted side place a slice of cheese and a tablespoon of chili sauce. Cut bacon slices in halves and arrange two strips of the bacon on each sandwich. Broil until the bacon is crisp and brown. Serve with small sweet pickles.

### Tomato Jelly Salad With Cottage Cheese.

4 cups canned tomatoes  
1/4 teaspoon salt  
Dash of pepper  
1 bay leaf  
1/2 cup celery (chopped)  
1 tablespoon onion (chopped)  
4 whole cloves  
2 tablespoons gelatin  
1/2 cup water  
1/4 teaspoon Worcestershire sauce

Combine the tomatoes, salt, pepper, bay leaf, celery, onion and cloves. Cook gently for 10 minutes and strain. Soak gelatin in cold water and add to the hot tomato mixture, together with Worcestershire sauce, stirring well. Chill until set. Turn onto a large platter and serve with cottage cheese with chives in lettuce cups.

### Get Your Copy of This New Book.

This clever, little book, "Household Hints," by Eleanor Howe, will give you 350 simple, easy-to-use, practical, tried and true helps for everyday housekeeping. "How can I substitute sour milk for sweet milk in my favorite chocolate cake recipe?" "How can I wash my son's wool sweaters without shrinking them?" "What can I do to prevent small rugs from slipping?" The answers to these and other puzzling questions will be found in this new book. Send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Ill., and get your copy of "Household Hints."

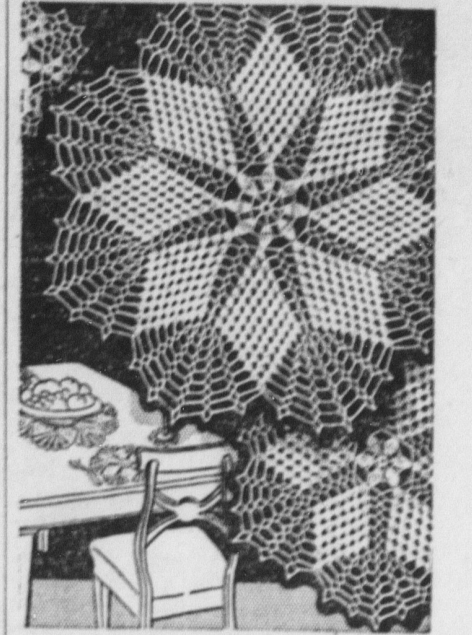
### Appropriate Draperies

Linen, chintz and homespun draperies are appropriate in a colonial room, such as early American bedrooms where poster beds, patchwork quilts, hand-hooked rugs and roomy mahogany highboys furnish charm. Rooms furnished after the Sherm colonial manner in lovely Chippendale, Sheraton or Heppelwhite pieces need find damask or satin draperies and upholsteries.

### Scratched Furniture

If furniture becomes scratched take a small paint brush, dip it into iodine and paint the place marred. When dry, polish with any good furniture polish.

## Star Design Doilies Crocheted in String



Pattern 6350.

It's such fun to have a bit of crochet under way—something that's going to add beauty to your home! Get busy on these handsome star doilies. They're perfect for luncheon or buffet sets. And so easy to crochet in mercerized string. Of course they can be used separately to beautify occasional tables as well. Pattern 6350 contains instructions for making doilies; illustrations of them and of stitches; photograph of doily; materials needed.

To obtain this pattern send 15 cents in coins to The Sewing Circle, Household Arts Dept., 259 W. 14th St., New York, N. Y.

Please write your name, address and pattern number plainly.



## Uncle Phil Says:

**When to Shelve Patience**  
Patience isn't much of a virtue when it is spent in waiting for something to turn up.

The two most beautiful things in the universe are the stary heavens above us and the feeling of duty within us.

"First love" with a boy has a dog as its object.

**It Pleases Him More**  
It is much easier for a woman to mend her husband's clothes than his ways.

Too many people think "give and take" means the other fellow giving and their taking.

A high degree of education sometimes makes a man contemptuous of the rest of us.

**His Mind Is Elsewhere**  
Beware of the listener who appears eager to hear your every word.

When a girl discovers she can't attract attention except by being wild, she has made a dangerous discovery.

## OUT OF SORTS?

Here is Amazing Relief for Conditions Due to Sluggish Bowels. **Nature's Remedy** is a natural, all-vegetable laxative. No pills, no cathartics, no purgatives. Dependable relief from sick headaches, biliousness, indigestion, constipation, and a host of other ailments associated with constipation. Get a 25-cent box of NR from your druggist. Make the test—then if you're delighted, return the box to us. We will refund the purchase price. That's fair. **Get NR Today!**

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Nor can a man of passions judge aright, except his mind be from all passions free.—Sir John Davis.

## FOR BOILS

A wonderful aid for boils where a drawing agent is indicated. Soothing and comforting. Fine for children and grown-ups. Practical. Economical.

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## As You Do

The enjoyment of rights should rest on the performance of duties.—Theodore Roosevelt.

## Black Leaf 40

**KILLS LICE**  
Cap-Brush Applicator makes "BLACK LEAF 40" GO MUCH FARTHER  
JUST A DASH IN FEATHERS OR SPREAD ON ROOSTS

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