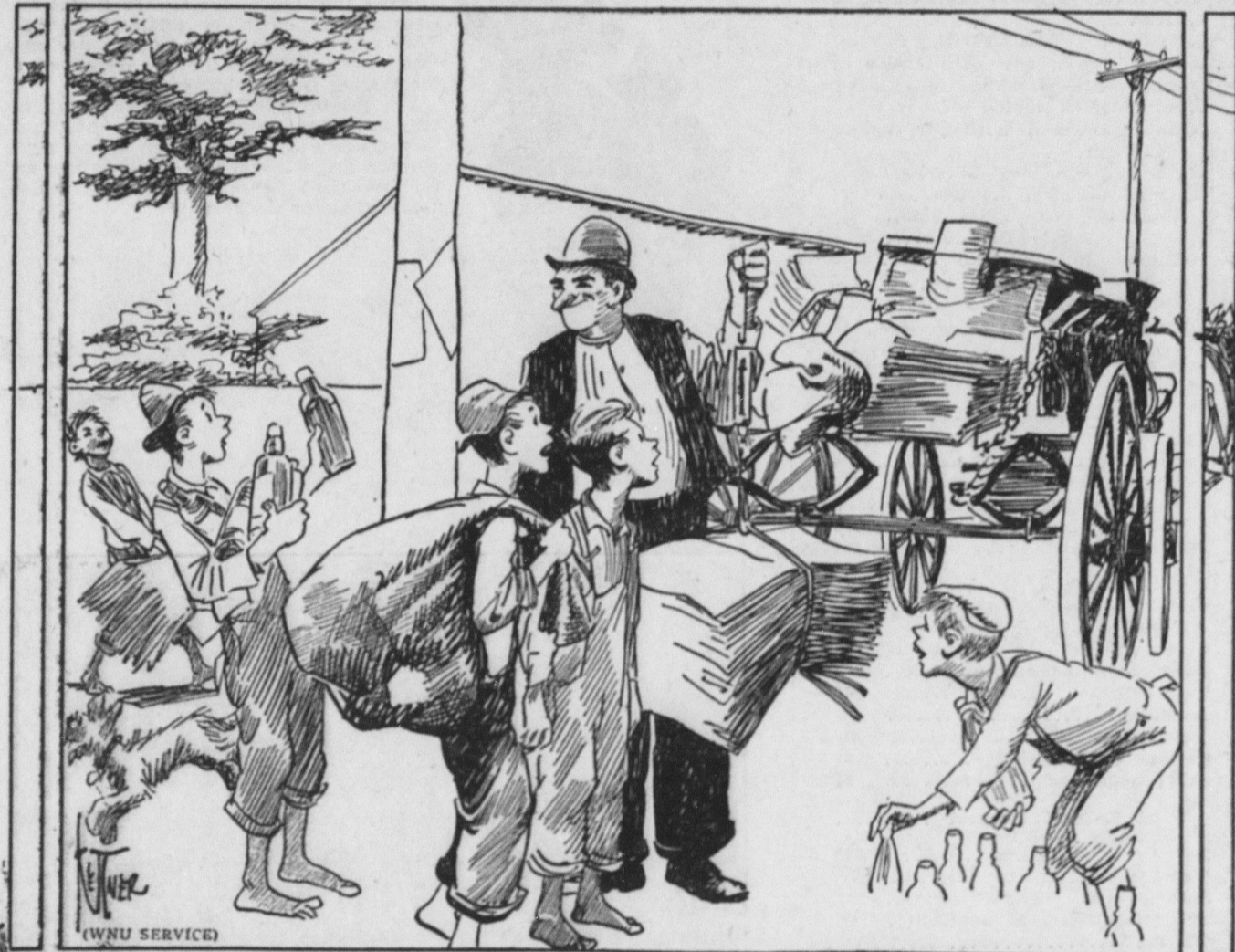


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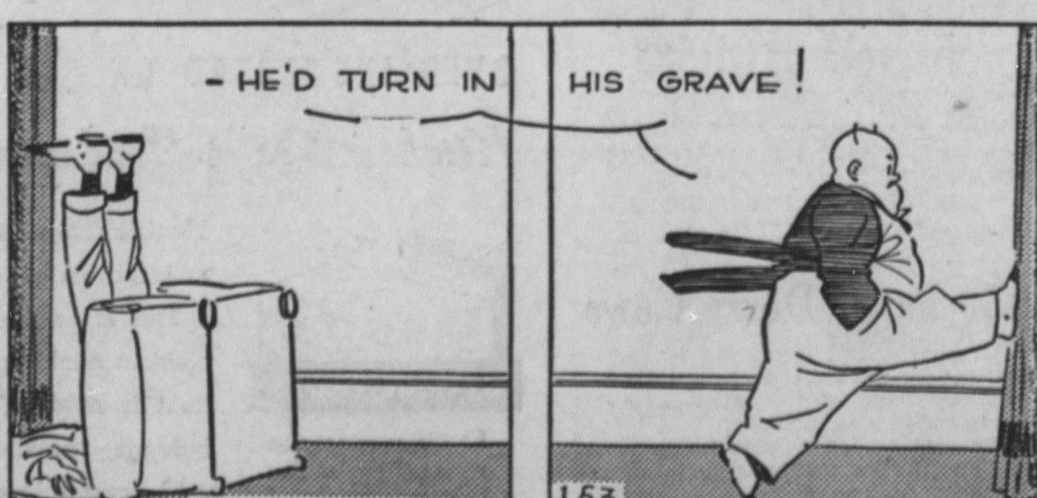
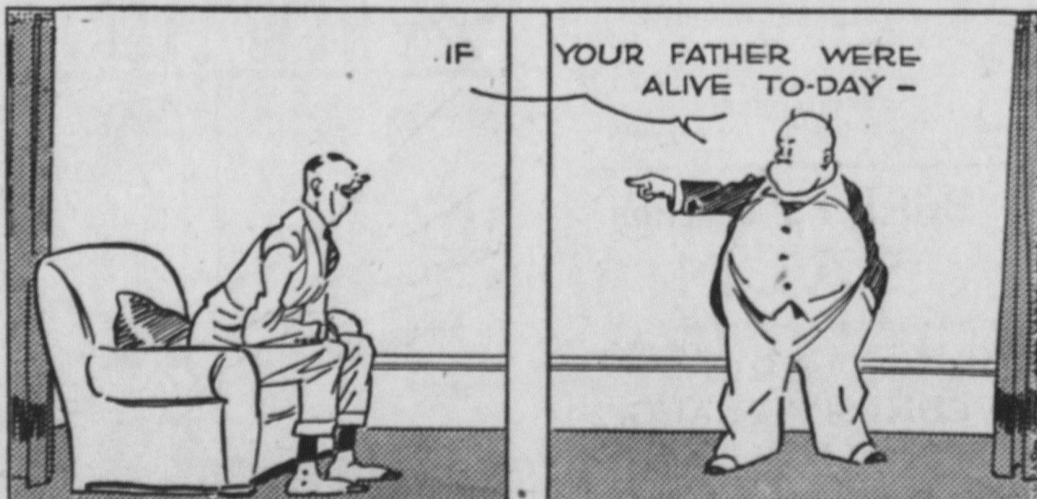
Events in the Lives of Little Men



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By
C. M. Payne



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By
J. Millar Watt



NOT REASSURING
He was a stout man, with large, broad feet, and although several pairs of boots were shown to him he refused them.
"I must have square toes," he explained to the assistant.
The young man sighed. "But square toes are not stocked now, sir," he insisted. "Pointed toes are fashionable this season."
The stout man gave an angry stare. "That may be," he retorted, "but I happen to be wearing last season's feet."



COOLING DRINKS FOR SUMMER
See Recipes Below.

Household News By Eleanor Howe

Cooling Summer Drinks

Can you think of anything more cooling and refreshing than a frosty glass of ice cold beverage sprigged with mint and tinkling with ice cubes? Neither can I! There's something about a cold, tart-tasting drink that seems to lower the temperature several degrees.

I like to keep a variety of chilled drinks in my refrigerator to meet the demands of sultry weather; a sparkling punch to serve during mid-afternoon when everyone is wilted and weary; old-fashioned lemonade for thirsty youngsters and grown folks, too; or cool, refreshing iced tea to serve with meals, or whenever the occasion warrants.

Iced tea is a summer standby, and properly prepared it's truly delicious. Follow these simple rules for making it, if you like to serve to your family and your guests the clear, sparkling, faintly fragrant tea that's delightfully refreshing.

- Iced Tea.**
1. Rinse teapot with boiling water.
 2. Place tea in teapot—allowing one teaspoon of tea per cup to be made.
 3. Pour freshly boiling water over the tea leaves.
 4. Allow tea to steep—not boil—for 3 to 5 minutes according to strength desired.
 5. Cool hot tea infusion quickly by pouring it over a generous supply of chipped ice.
 6. Serve at once. Lemon slices or a sprig of mint may be used as an accompaniment if desired.

Ginger Julep.
(Serves 4-5)
Few sprigs mint
2 lemons
1/4 cup superfine powdered sugar
1 quart gingerale
Cracked ice

Place the mint leaves and the lemon rind, cut in strips, in a pitcher. With the back of a spoon, crush the leaves and the rind. Add lemon juice and sugar, and place in refrigerator for about an hour to ripen. When ready to serve, add gingerale, and pour into tall glasses filled with crushed ice.

Old-Fashioned Lemonade.
1 cup sugar
2 cups water
1/4 cup lemon rind (grated)
1/2 cup lemon juice
1 quart cold water
Place the sugar, 2 cups water, and the lemon rind in a saucepan. Cover and cook for 5 minutes. Add lemon juice and cold water. Chill thoroughly, and garnish with a sprig of mint or a marshmallow in each glass.

Spiced Syrup.
2 cups granulated sugar
1 cup water
Pinch salt
3 teaspoons whole cloves
6 inches stick cinnamon
Bring sugar, water, and salt to the boiling point and boil one minute. Remove from fire and add spices. Cover and cool. Strain before using.

Frosted Grape Juice Ade.
(Serves 6)
4 cups grape juice
Juice of 3 oranges
Juice of 1 lemon
1 pint water
1/4 cup sugar
Crushed ice
Combine the fruit juices and water. Add sugar. Dip the rims of tall beverage glasses in lime juice, then in confectioners' sugar to make a frosted edge. Allow to dry. Half fill glasses with crushed ice, and pour in the beverage.

Iced Coffee.
Prepare hot coffee in the usual manner making it a little stronger to allow for dilution. Then pour

over crushed ice or tea cubes in tall glasses, and serve at once.

Mocha Freeze.
Pour chilled coffee into tall glasses. Add a generous spoonful of vanilla ice cream to each glass and top with whipped cream.

Bowling Green Punch.
(Serves 8-10)
3 cups orange pekoe tea infusion
Ice
1 1/2 cups spiced syrup
1/2 cup lemon juice
1/4 cup orange juice
1 pint gingerale
Pour warm or hot tea over ice. Add lemon and orange juice and spiced syrup and mix thoroughly. Add gingerale just before serving.

Get This New Book.
Old-fashioned cakes and modern quick - to - make cakes, unusual cookies and breads and favorite pies—recipes for all these are included in this easy-to-use, inexpensive cook book. You'll find hints on baking, too, to help you make your own special recipes "turn out still better"! Send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Ill., and get your copy of "Better Baking" now.
(Released by Western Newspaper Union.)

Make Modern Laundry Out Of Waste Space Upstairs
Waste space upstairs can easily be fashioned into a modern laundry, brightened up with paint and hung with some of those attractive low-priced curtains that are always bobbing up in such variety. If you read floor plans of modern houses you have discovered the growing trend for off-the-kitchen-laundries. Equipment designed for such rooms includes washers that pump themselves empty.

Ironing has always been an upstairs operation, possibly because it is easier to transfer ironed clothes to proper storing places without danger of over-mussing. Many ironers have table tops that serve a real purpose in the small kitchen, and there are washers tailored to kitchen size, too.

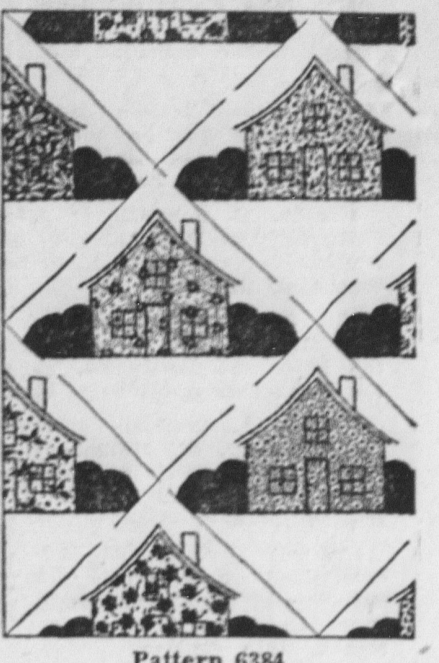
House Cleaning Is Made Easy by Use of Vacuum
The days are gone forever when, to clean a rug thoroughly, it was necessary to hang it on a clothesline or lay it on the grass and beat it with a bamboo or steel wire contraption.
Today, thanks to electricity and the vacuum cleaner, rug beating is a thing of the past in millions of homes. Moreover, in addition to eliminating much work and drudgery, the vacuum cleaner raises practically no dust and thus greatly reduces the time required for dusting.

Household Refrigerator
To get the best results from the household refrigerator, it is well to decide in advance which foods are to go in and which ones to be taken out instead of pondering the question while the door is open. Every time that happens the temperature goes up and the longer the door stays open the higher up it goes. Another wise precaution is to make sure that cooked foods are well cooled before putting them into the food chest, otherwise the heat and moisture generated will also cause the temperature to rise.

Yellow for Light
To brighten a poorly lighted bedroom, a color scheme includes walls painted daffodil yellow, a paler yellow ceiling and white woodwork with thin lines of orange color.

Care of Dishcloths
To save your dishcloths use a medium-sized cork dipped into scouring powder when polishing paring knives or other cutlery.

Enchanted Cottage to Decorate This Quilt



Pattern 6384.

Quiltmaking's always fascinating—but think of the fun to be had when it's an Enchanted Cottage that decorates each block. Use up your gayest scraps for the simple patch that forms the house. Do the shrubbery in a plain material for effective contrast. Finish with a bit of outline stitch. Pattern 6384 contains the Block Chart; carefully drawn pattern pieces; color schemes; directions for making the quilt; yardage chart; illustration of quilt.

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.

HOUSEHOLD QUESTIONS

Keeping Meat Fresh.—Vinegar rubbed over raw meat will keep it fresh.

Rustproofing Tinware.—Tinware will never rust when put in water if, when it is new, it is well rubbed with lard and thoroughly heated in the oven.

Use Underripe Fruit.—When making jellies do not forget to use fruits and berries underripe rather than overripe, for better consistency and flavor.

For Mildew Stains.—To remove light mildew stains, soak the stained article for two days in sour milk or buttermilk. Then rinse it in cold water and wash it in warm water and soap suds.

To Brighten Aluminum.—To keep aluminum bright rub it with any of the acid fruit juices such as lemon or rhubarb, or let it stand in a rather strong solution for one-half hour.

NERVOUS?

Do you feel so nervous you want to scream? Are you cross and irritable? Do you scold those dearest to you?
If your nerves are on edge and you feel you need a good general system tonic, try Lydia E. Pinkham's Vegetable Compound, made especially for women.
For over 60 years one woman has told another how to go "smiling thru" with reliable Pinkham's Compound. It helps nature build up more physical resistance and thus helps calm quivering nerves and lessen discomforts from annoying symptoms which often accompany female functional disorders.
Why not give it a chance to help YOU?
Over one million women have written in reporting wonderful benefits from Pinkham's Compound.

Your Possessions
Let not thy mind run on what thou lackest as much as on what thou hast already.—Marcus Aurelius.

FOR BOILS
A wonderful aid for boils where a drawing agent is indicated. Soothing and comforting. Fine for children and grown-ups. Practical. Economical.
GRAY'S OINTMENT 25¢

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EXPERTS can roughly estimate the value of a product by looking at it; but even experts are sometimes fooled by imperfections.

A more certain method for judging the value of any manufactured goods is a knowledge of the maker's name and what it stands for.

This is a sure index of value and an assurance against careless workmanship, or use of shoddy materials. Advertised products are worthy of your confidence and you'll find it pays to read advertisements and to buy advertised goods.