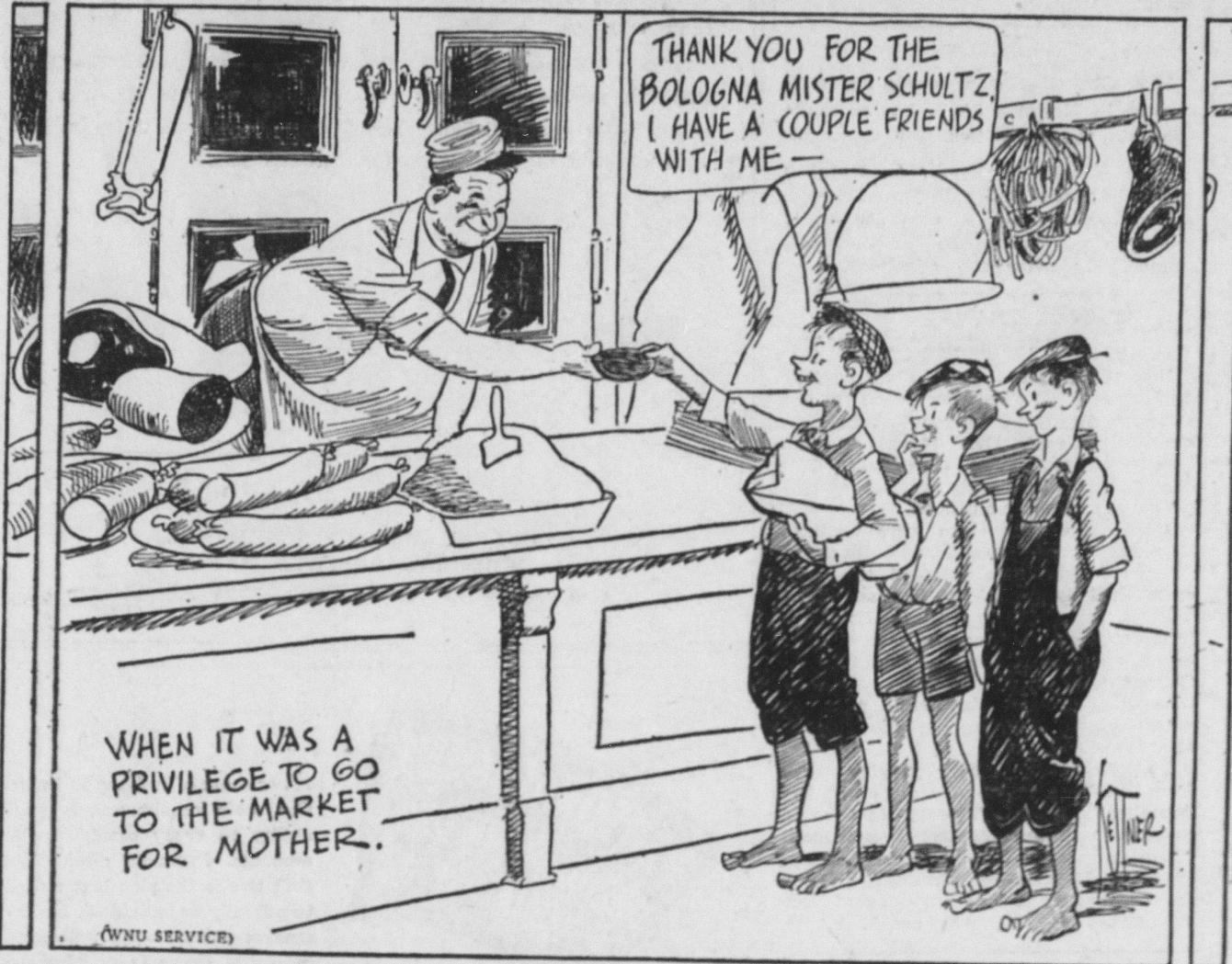


OUR COMIC SECTION

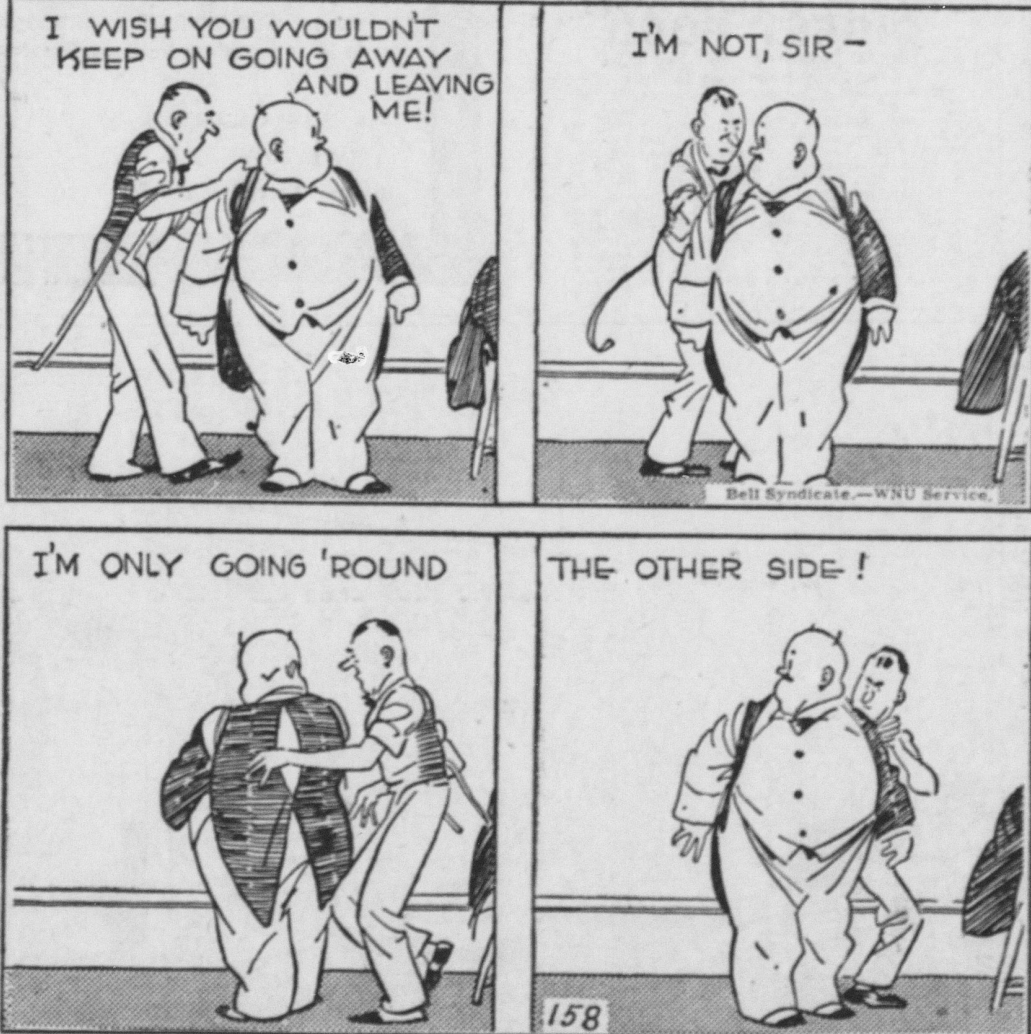
Events in the Lives of Little Men



(WNU SERVICE)

POP

By J. Millar Watt



S'MATTER POP

By C. M. Payne



LAST RESORT

Clubwoman—I wonder where that husband of mine is? I've looked everywhere!
Anti-Club Ditto—Have you looked at home?

Chicken Dinner.

A pillar of the colored church, Alexander Jackson, was entertaining at dinner the pastor and some of the prominent members. After grace Alexander began to carve the chicken, and the pastor waxed facetious.
"Brudder Jackson," he asked smilingly, "do de white folks 'round you keep chickens?"
Alexander pried loose a wing. "No, sah," he responded, "dey does not; but they suttinly tries hard enough to."

NATURALLY

"Don't you think she has a very drawn look in the face?"
"Naturally—she pencils her brows."



SANDWICHES MAINSTAYS OF SUMMER MENUS (See Recipe Below)



Household News
by Eleanor Howe

'Make Mine a Ham on Rye'

Sandwiches in all their delightful variety are the mainstays of summer menus. Grilled sandwiches make a "one-dish meal" for lunch or supper; substantial sandwiches with hearty fillings make a satisfying picnic lunch; and dainty "tea sandwiches," served with a frosted beverage, are perfect for a party.
But it keeps a woman's wits working overtime to provide sandwiches that are new and different! And new and different they must be, if they're to retain the appetite appeal which makes them popular.

- Success With Sandwiches.**
1. Use bread that is a day old.
 2. Cream the butter—don't melt it.
 3. Whatever the filling, use plenty of it.
 4. Keep sandwiches moist for several hours by wrapping them in wax paper or in a clean cloth wrung out of hot water.
 5. Remember to use a variety in breads, as well as fillings—whole wheat, rye, graham, oatmeal, brown bread, raisin bread, nut bread and orange bread all make delicious sandwiches.
 6. Use left-over sandwiches for next day's lunch or supper by "french toasting" them—merely dip the sandwiches in beaten egg, pan fry them on both sides, and serve hot with a garnish of watercress or sweet pickle.

- Raisin Orange Filling for Sandwiches.**
(Makes 8-10 sandwiches)
- 2 cups raisins
 - 2 teaspoons grated orange rind
 - 4 tablespoons orange juice
- Grind the raisins, add orange rind and juice and blend well. Use with white or whole wheat bread.
- Banana Butter Filling.**
(Makes 1 cup filling)
- 1 ripe banana
 - ½ cup peanut butter
 - ¼ cup dates (cut fine)
 - 1 teaspoon lemon juice
- Mash banana with a fork and thoroughly blend in remaining ingredients.

- Mayonnaise Sandwich Loaf.**
- 1 loaf bread
 - 1 head lettuce
 - ½ cup boned chicken
 - ½ cup mayonnaise dressing
 - 3 slices broiled bacon
 - 1 medium sized tomato
 - ¾ package cream cheese
 - 1 tablespoon prepared mustard
 - Ripe olives
 - Celery
- Remove crusts and slice a medium sized loaf of bread lengthwise in three long slices. Place crisp lettuce leaves on the slice and add a layer of boned chicken. Spread a second slice of bread with mayonnaise and place dressing side down, on the chicken. Add crisp broiled bacon and thin sliced tomatoes as the sandwich filling on this second layer. Spread tomatoes with mayonnaise dressing and top with third long slice of bread. Mix 3 to 4 packages softened cream cheese with one tablespoon prepared mustard and frost the loaf. Garnish with ripe olives and parsley. Slice as for any ordinary loaf of bread. Serve on individual plates.

- Hot Peanut Butter Sandwiches.**
- Toast 5 slices of bread on one side only. Then spread untoasted side with ½ cup peanut butter, and then with ¼ cup chili sauce. Top with slices of bacon and broil slowly until bacon is slightly browned and

crisp. Serve with gherkin pickle fans.

- Sandwich Spread.**
- 2 teaspoons dry mustard
 - ¼ cup sugar
 - ¼ teaspoon salt
 - ¼ cup milk
 - 2 eggs (slightly beaten)
 - ¼ cup vinegar
 - 2 teaspoons lemon juice
 - 6 tablespoons soft butter
 - 1 3-ounce package cream cheese
 - ¼ cup pimiento (chopped)
 - ¼ cup olives (chopped)
 - 2 tablespoons pickle (chopped)
 - 1 tablespoon green pepper (chopped)

In a double boiler place the mustard, sugar, salt and milk. Blend in eggs and vinegar, and cook, stirring constantly, until thickened. Remove from flame, and add remaining ingredients. Store in refrigerator until using.

Savory Sandwich Filling.

- 1 pound American cheese
- ¼ pound dried beef
- 1 cup condensed tomato soup

Run cheese and beef through food chopper, then moisten with the tomato soup. You will find that this filling will keep indefinitely if stored in the refrigerator.

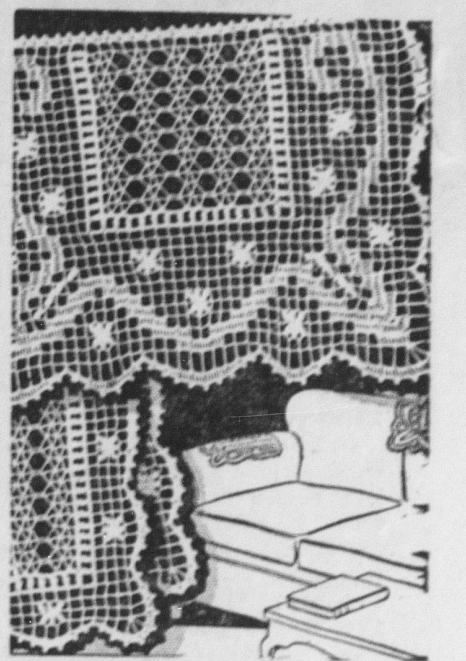
If you're looking for suggestions for easy, inexpensive meals be sure to read this column next week. In it Eleanor Howe will give you practical tested recipes for one dish "macaroni meals"—recipes that are suitable for family menus, for camp cookery, and even for an informal buffet supper.

Get This New Cook Book.
Of course the man in your family has very special recipe-likes and dislikes. So has every other human. And, of course, they all like a big, juicy steak, apple pie a la mode, potatoes au gratin, etc. This new cook book contains over 125 recipes that men like. Send 10 cents in coin to "Feeding Father," Eleanor Howe, 919 North Michigan Avenue, Chicago, Ill., and get a postage prepaid copy now.

WORTH REMEMBERING

- Brown paper moistened in vinegar will polish tins until they shine like silver.
- Save all paraffin as you remove it from your preserves and jelly.
- A man's pipe cleaner makes an excellent device for cleaning the spout of the coffee or tea pot.
- Emptying a cream whipper and bowl is wasteful unless one takes time to scrape them carefully.
- To prevent sugar from forming in preserves or jam, add a teaspoon of corn sirup to the contents of each pint.
- When the faucets in your bathroom need polishing take a soft cloth wet in kerosene and it will brighten them instantly without injury.
- Instead of peeling whole apples, first cut them in half, then in quarters, cut out the core and then peel. This is a great time saver.
- Instead of peeling potatoes or scraping carrots, scrub same with a chore ball, and skins will come off easily without waste.
- (Released by Western Newspaper Union.)
- Interior decorators have now decided that the use of a deep color on ceilings raises them, instead of lowers, as has been usually thought. A new trick is to carry the side wall paper up onto the ceiling about 10 inches, instead of dropping the ceiling color down on the sides. This creates an optical illusion of greater height.

Dress Your Chair and Davenport Alike



Pattern 6391.

Now you can make your chair and davenport sets to match. And they're all in this simple crochet that works up so quickly. The davenport head rest is made of two chair backs joined with the border crocheted around the three sides. You'll be proud of these matched sets! Pattern 6391 contains directions for making the set; illustrations of it and of stitches; materials needed.
To obtain this pattern, send 15 cents in coins to The Sewing Circle, Household Arts Dept., 259 W. 14th St., New York.
Please write your name, address and pattern number plainly.

Your Gift

You may not be able to leave your children a great inheritance, but day by day you may be weaving coats for them which they will wear through all eternity.—T. L. Cuyler.