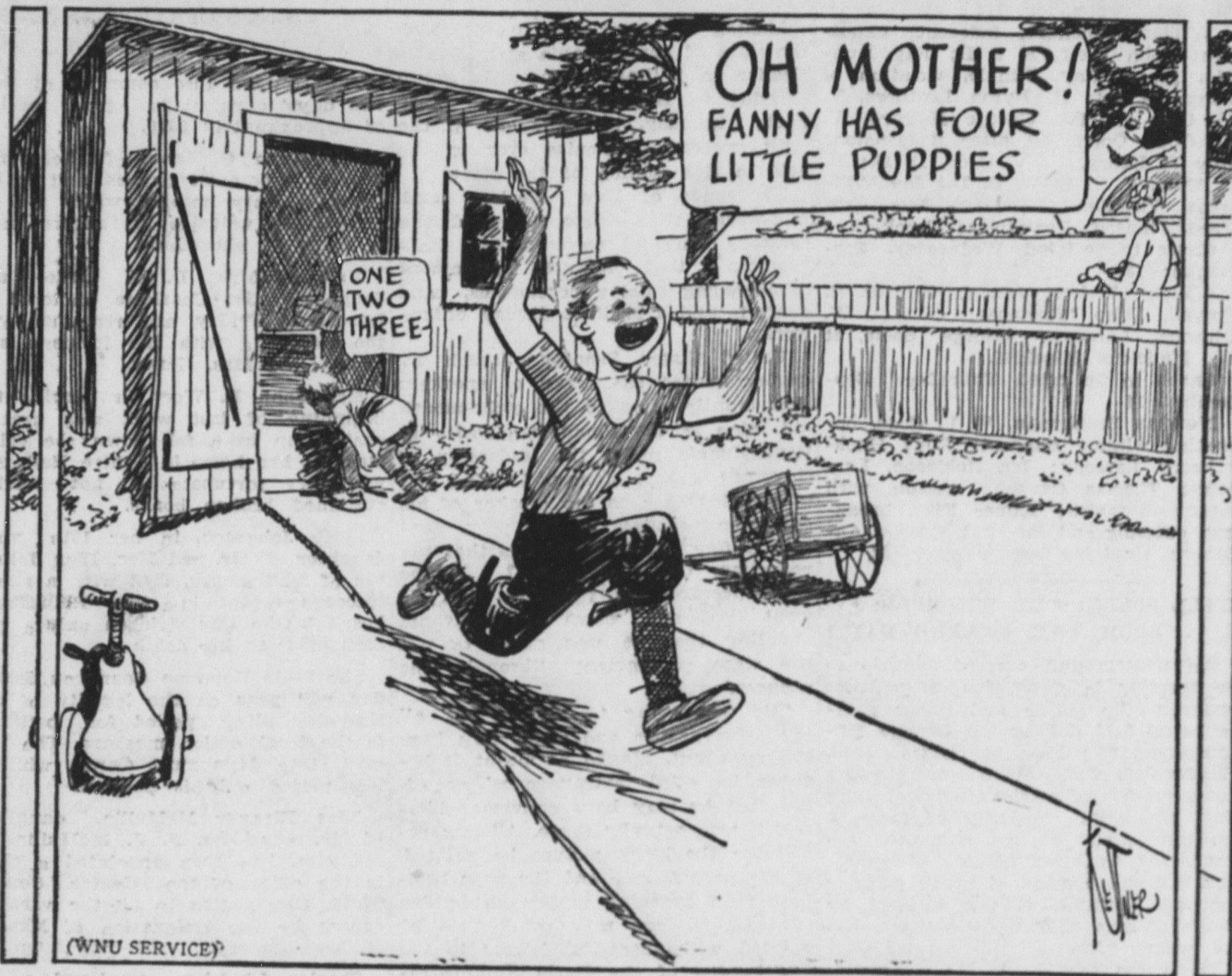


# OUR COMIC SECTION

## Events in the Lives of Little Men



(WNU SERVICE)

## S'MATTER POP

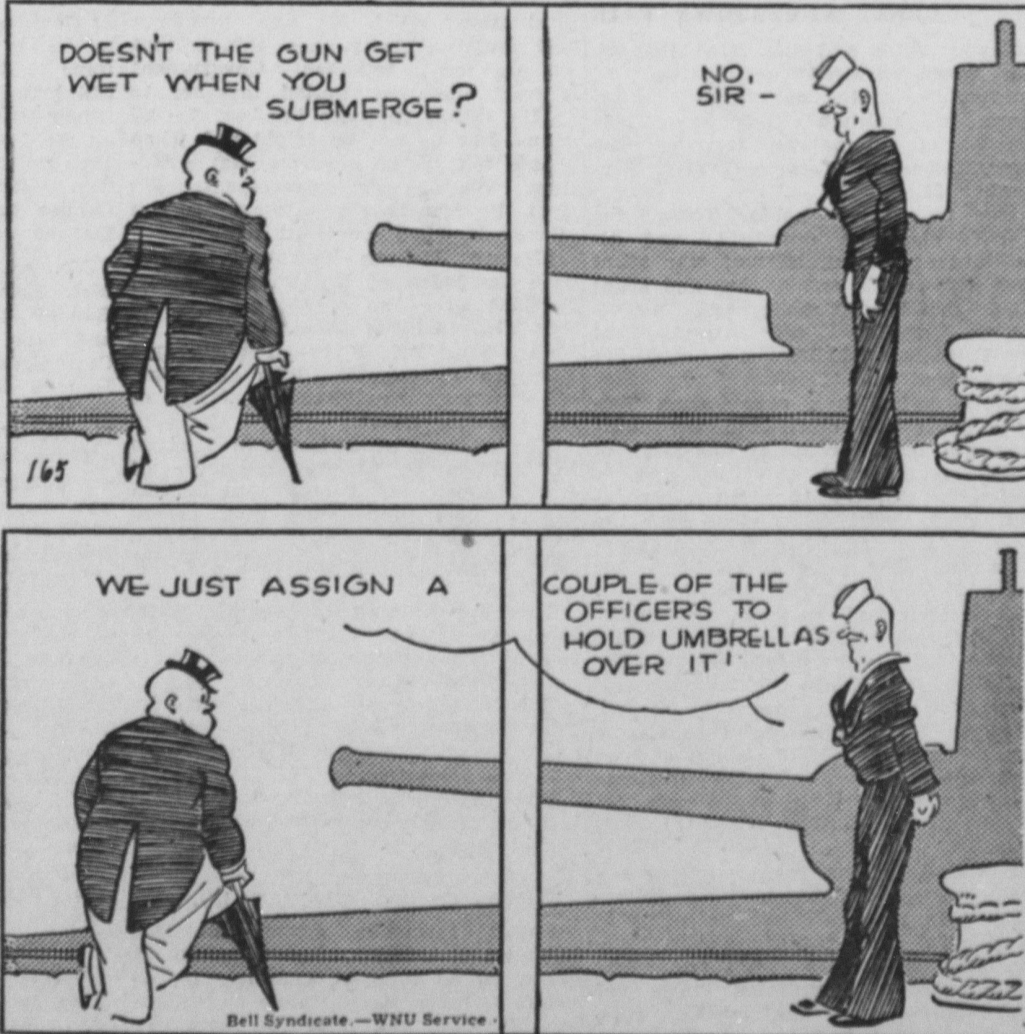
By C. M. Payne



Bell Syndicate—WNU Service

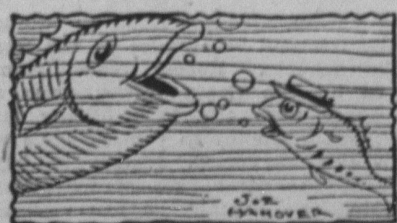
## POP

By J. Millar Watt



Bell Syndicate—WNU Service

### JUST THE THING



Tommy Fish—I'm hungry, Ma! Ma Fish—All right I'll fix you some bread and jelly fish.

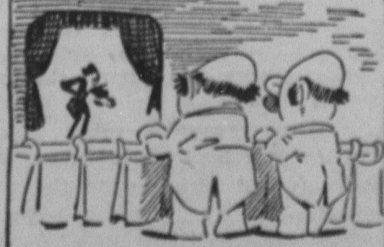
### Fooling Bossy

A Nebraska farmer was troubled with his cows crawling through an ordinary barbed wire fence, so he put up a single strand and charged it with electricity.

The cows came in contact with the wire several times, then refused even to go near the fence.

"I turned off the juice, and the cows haven't found it out," he says. "I guess it will work until I get another head."

### DOES NOTHING BUT PLAY



"What a trifter that musician is!" "Yes, he does nothing but play."



MANY VARIETIES OF COOKIES (See Recipes Below)

## Household News

By Eleanor Howe

### Cookies in the Cupboard

What cookies do folks like best to eat? A cookie that's rich, and spicy and sweet? A soft, thick cookie with fruity flavor, Or the thin, crisp wafer the tea drinkers savor? A chocolate cookie that's moist and rich, Or a tasty tidbit with nutmeats, which May be flavored with honey, molasses or spice? Any kind of a cookie is pretty nice!

There are as many varieties of cookies as there are occasions for serving them. And what satisfying morsels they are for the school lunch box, for afternoon tea, or for a family meal at home. You'll find among the tested cookie recipes below one for any such occasion ranging from dainty tea cookies to thick, soft, molasses cookies for an after-school or bedtime snack. They're all grand recipes for the Girl Scout cookie sale you may be planning, or for the next meeting of the church guild.

**Soft Molasses Cookies.** (Makes about 7 dozen cookies.)  
1 cup shortening  
1 cup sugar  
2 eggs  
1 cup New Orleans molasses  
2 teaspoons soda  
1 cup buttermilk  
6 cups flour  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1 teaspoon ginger

Cream shortening, and add sugar gradually. Beat in the eggs and molasses. Dissolve the soda in the buttermilk. Sift flour, baking powder and spices together and add to the first mixture alternately with the buttermilk. Drop from teaspoon onto a greased baking sheet. Dip the bottom of a tumbler in cold water, and press down gently on each cookie. Sprinkle with sugar. Bake in a hot oven (425 degrees) for about 8 minutes.

Even on Sunday evenings hungry families demand good food. It's simple enough to provide a meal that is temptingly different with suggestions such as those Eleanor Howe will give you in her column next week. Be sure to look for her article "Sunday Night Suppers!"

**Butterscotch Brownies.** (Makes 2 dozen small cookies.)  
4 tablespoons butter  
1 cup brown sugar  
1 egg (slightly beaten)  
3/4 cup flour  
1 teaspoon baking powder  
1/2 teaspoon vanilla  
1/4 cup nut meats (cut fine)

Melt the butter in a small saucepan. Add sugar slowly, and cook for 2 minutes. Remove from flame, and add remaining ingredients. Mix well. Pour into shallow greased pan and bake in a slow oven (300 degrees Fahrenheit) for about 18 minutes. Cut in squares.

**Chocolate Applesauce Cookies.** (Makes 3 dozen cookies.)  
1/2 cup shortening  
1 cup sugar  
2 1/4 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
2 teaspoons cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon ginger  
4 teaspoons cocoa  
1 1/2 cups applesauce (unsweetened)

Cream shortening, add sugar and beat well. Sift together the flour, soda, salt, spices, and cocoa and add alternately with the applesauce. Beat thoroughly. Drop by teaspoon-

fuls on greased cookie sheet and bake in a moderate oven (350 degrees Fahrenheit) for approximately 15 minutes.

**Orange Ice Box Cookies.** (Makes 5 dozen cookies.)  
1 cup shortening  
1/2 cup brown sugar  
1/2 cup white sugar  
1 egg  
2 tablespoons orange juice  
1 tablespoon orange rind (grated)  
2 3/4 cups general purpose flour  
1/4 teaspoon salt  
1/4 teaspoon soda  
1/2 cup pecan nut meats (broken)

Cream shortening and add sugars slowly, while beating constantly. Add egg (well beaten), orange juice and orange rind. Mix and sift flour, salt, and soda together and add to the creamed mixture, together with the broken nut meats. Form in rolls in wax paper and chill overnight in refrigerator. Slice thin, place on greased baking sheet and bake in moderately hot oven (375 degrees) 12-15 minutes.

**Grandmother's Sugar Cookies.** (Makes 5 dozen cookies.)  
1/2 cup shortening  
1 cup sugar  
1 egg, and 1 egg yolk  
1/2 cup sour cream  
1/2 teaspoon vanilla extract  
1/2 teaspoon lemon extract  
3 cups flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 teaspoon nutmeg

Cream shortening, and add sugar gradually. Add the egg and beat until fluffy. Combine sour cream with flavoring extracts, and add to the creamed mixture alternately with the sifted dry ingredients. Chill for about 1/2 hour. Roll out and cut. Place on greased cookie sheet. Brush tops of cookies with unbeaten egg white and sprinkle generously with sugar. Bake in a moderately hot oven (425 degrees) for about 8 minutes.

**Pineapple Cream Tarts.**  
PART I—Tart Cases.  
1/2 cup butter  
1/2 cup granulated sugar  
1 egg yolk (beaten)  
1 teaspoon lemon extract  
1 3/4 cups cake flour

Cream butter thoroughly and add sugar slowly while beating constantly. Add the beaten egg yolk and lemon extract. Then add the flour. Divide dough into 12 even pieces. Then lay one piece at a time in the left palm; press with the right hand until dough is large enough to fit a muffin tin. Then fit each piece into the muffin tin and prick well with a fork. Bake approximately 20 minutes in a hot oven. Fill with Pineapple Filling.

**PART II—Pineapple Cream Filling.**  
3 tablespoons cornstarch  
3 tablespoons sugar  
1/4 teaspoon salt  
1 whole egg (well beaten)  
1 1/2 cups milk (scalded)  
1 teaspoon lemon extract  
1 No. 2 can shredded pineapple  
1 cup whipping cream (whipped)

Mix cornstarch, sugar and salt. Add the egg (well beaten) and mix thoroughly. Pour on the milk (scalded). Return to a double boiler and cook until thick. Remove from flame, add lemon extract, and allow to cool. Fill tart shells and just before serving place one spoonful of crushed pineapple (drained) on top of the cream filling.

**Send for Copy of 'Better Baking.'**  
Of course you'd like to be able to make a feathery angel food cake, lemon pie that melts in your mouth, and crusty delicious rolls. You can make all these and many more tempting dishes with Eleanor Howe's cookbook, "Better Baking," to guide you. Send 10 cents in coin to "Better Baking," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, for your copy of this valuable book.

## AROUND THE HOUSE

**Icing for Doughnuts.**—Frost freshly made doughnuts with mocha icing sprinkled with broken nuts.

**After Using Paint Brushes.**—Soak them in turpentine for an hour. Then wipe with a soft cloth and wash in warm water and soap-suds.

**Cleaning Greens.**—A teaspoon of salt added to each quart of water used in cleaning spinach, water-cress and other small-leaved greens will help to draw out small insects which may be in them.

**Restoring Brass.**—Tarnished brass can be restored to its former brightness by applying a little methylated spirit on a soft cloth. Add a few drops of this spirit to rinsing water for organdie, muslin and table linen to obtain the slight stiffness required.

**Melon in Refrigerator.**—For storing melon pieces in the refrigerator, wrap them in waxed paper held in place with rubber bands. This will keep the flavor from permeating such mild-flavored foods as milk and butter.

### To Check Constipation Get at Its Cause!

If constipation has you down so you feel heavy, tired and dopey, it's time you did something about it. And something more than just taking a physic! You should get at the cause of the trouble.

If you eat the super-refined food most people eat, the chances are the difficulty is simple—you don't get enough "bulk." And "bulk" doesn't mean heavy food. It's a kind of food that isn't consumed in the body, but leaves a soft "bulky" mass in the intestines.

If this common form of constipation is your trouble, eat Kellogg's All-Bran for breakfast every day and drink plenty of water. All-Bran isn't a medicine—it's a crunchy, toasted, nutritious cereal. And it will help you not only to get regular but to keep regular, day after day. Made by Kellogg's in Battle Creek. Sold by every grocer.

**Aids to Truth**  
Truth is strengthened by observation and delay, falsehood by haste and uncertainty.—Tacitus.

"SURE I'M HAPPY... MOMMIE JUST SPRAYED THE ROOM WITH DWIN"



WNU-4 35-39

**Thought a Seed**  
Thought is the seed of action.—Ralph Waldo Emerson.

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