

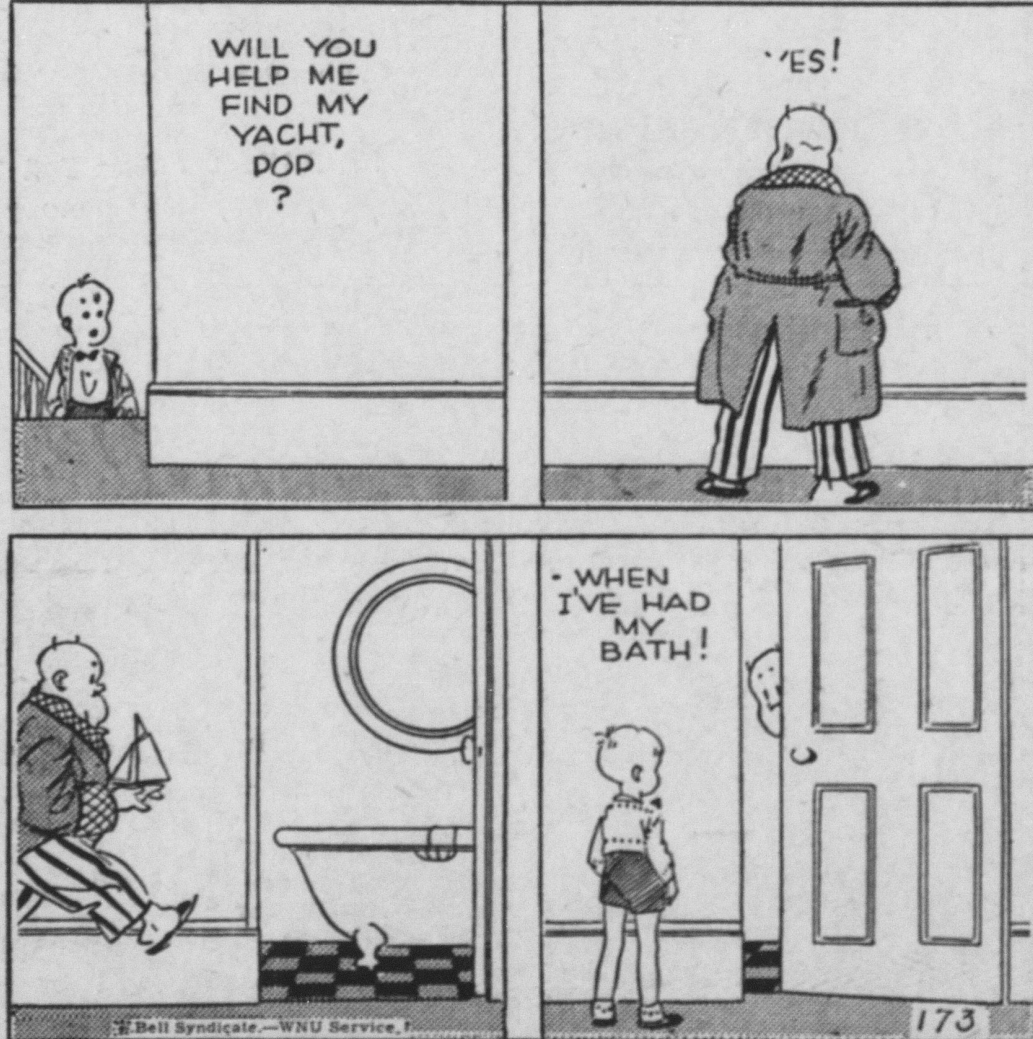
# OUR COMIC SECTION

## Events in the Lives of Little Men



## POP

By  
J. Millar Watt



## S'MATTER POP

By  
C. M. Payne



### WAS NEVER TREATED



"Have you ever had a doctor to treat you?"  
"Never—always paid for every whiskey prescription I ever got."

### Partly Hidden

Zoole—Well, back from visiting the great scientist? How did you find Mr. Einstein?  
Kulper—Brushed the hair aside and there he was.

### Wrong Eye

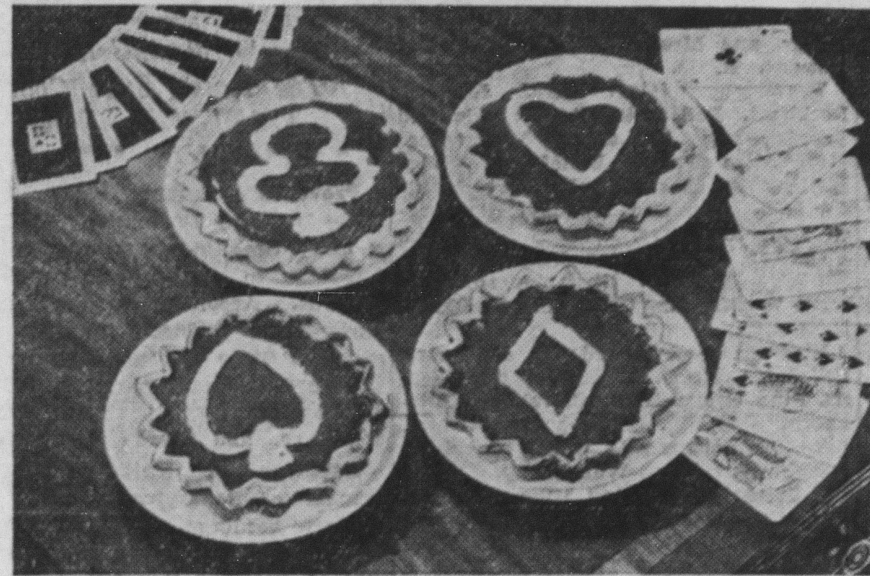
Doctor—Your eye looks bad. I see signs of liver trouble or anemia, and I fear chronic nervous affection.  
Patient—Look at my other eye, Doc. That one is glass.

### ALL WORK AND NO PLAY



"You don't consider her a good musician? She works very hard."  
"I'll admit that—all work and no play."

## Household News By Eleanor Howe



Tempting tarts are grand for party refreshments or a family meal. See Recipe Below.

### Perfection in Pies

There's something about a piece of really good pie, with its flaky, golden-brown crust and a filling simply oozing flavor and goodness, that makes it the crowning glory of a meal. Just a whiff of the fragrance of a juicy apple pie, or the sight of a quivery custard in a crust that crumbles at the first touch whets the appetite; and one glance at a slice of dainty chiffon pie, with its feather-light filling, is enough to make even a strong-willed calorie-counter forget his diet!

Making pies that achieve perfection isn't as difficult as it sounds. Standardized equipment (such as measuring cups and spoons) and oven thermometers and heat control have taken the uncertainty out of measuring and baking. With a proven recipe, good ingredients, standard equipment and some easily acquired technique, any woman can make good pie and make it every time!

#### Pointers on Making Pastry.

1. Unless you are making hot water pastry, have the ingredients for making pie crust cold.
2. Cut shortening into the flour, using a pastry blender or fork; or, if you're an experienced cook, and work quickly, blending in the shortening with fingers is permissible.
3. Add water sparingly, using only enough to hold the ingredients together. Handle dough as little and as lightly as possible after adding water.
4. Roll out the dough on a lightly floured board or on a heavy canvas. Cover the rolling pin with a child's white cotton stocking (with the foot cut off) and flouring it lightly simplifies handling the dough.
5. Place the dough loosely in the pan to help prevent shrinking.

#### Grandmother's Sour Cream Pie.

- 1 cup raisins (coarsely cut)
- 1/2 cup water
- 1/4 cup sugar
- 1 cup sour cream
- 2 eggs (beaten)
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Combine raisins, water, and sugar, and simmer for 5 minutes. Mix the sour cream and the eggs, add the stewed raisins, vanilla and salt. Bake in a double crust at 400 degrees for the first 10 minutes, reducing the temperature to 350 degrees for 40 minutes longer.

#### Lemon Meringue Pie.

- 1 cup sugar
  - 1/4 cup cornstarch
  - 3/4 teaspoon salt
  - 3/2 cup cold water
  - 3/2 cup boiling water
  - 3 egg yolks
  - 1 tablespoon butter
  - 1/4 cup lemon juice
  - 1 teaspoon grated lemon rind
- Combine sugar, cornstarch, and salt. Add cold water and stir until smooth. Then add boiling water and cook, stirring constantly, until mixture is clear and thick. Cook 3 minutes longer. Beat egg yolks and stir cooked mixture into them. Add all remaining ingredients, return to flame and cook 1 minute. Pour immediately into baked pie shell. Top with meringue.

#### Meringue.

- 3 egg whites
  - 6 tablespoons sugar
  - 1/2 teaspoon salt
- Beat egg whites partially; then add sugar slowly, beating until mixture is stiff. Bake in slow oven (300 degrees) for 18 minutes.

#### Flaky Pie Crust.

- 1 1/2 cups flour
  - 1/2 teaspoon salt
  - 1/2 cup shortening
  - 3 to 4 tablespoons ice water
- Sift flour and salt into mixing bowl. Add shortening. Chill 20 to 30 minutes, then cut in the shortening until it is about the size of peas.

Add ice water gradually, mixing only until the dough can be gathered up into a ball. Chill at least 1/2 hour. Roll out on a piece of canvas cloth which has been stretched taut over dampened table-top or bread board. Slip child's white stocking (without foot) over rolling pin, flour canvas and rolling pin, and roll out dough to 1/8-inch thickness. Fit lower crust in pie tin. If baking a one-crust pie, prick with fork, and bake in hot oven (450 degrees) 12 to 15 minutes.

#### Pumpkin Chiffon Pie.

- (Makes one 10-inch pie)
- 2+ tablespoons gelatin
- 1/4 cup cold water
- 3 eggs
- 1 cup sugar
- 1 1/2 cups pumpkin (strained)
- 1/2 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon clove

Soak gelatin in cold water for 5 minutes. Separate yolks and whites of eggs. Beat yolks until light, and combine with half of the sugar, the strained pumpkin, milk, salt, and spices. Cook over hot water until the mixture thickens, stirring constantly. Remove from fire, add gelatin, and stir until dissolved. Cool. When the mixture thickens, beat the egg whites until stiff but not dry, and gradually beat in the remaining sugar. Fold into the pumpkin. Pour into baked pie shell and chill thoroughly before serving. May be served with whipped cream generously sprinkled with ginger-snap crumbs.

#### Magic Mocha Nut Tarts.

- 2 squares unsweetened chocolate
  - 1 1/2 cups (1 can) sweetened condensed milk
  - 1/2 cup strong coffee
  - 1 cup walnut meats (cut fine)
  - Baked tart shells
- Melt chocolate in top of double boiler. Add sweetened condensed milk, and stir over boiling water for 5 minutes or until mixture thickens. Add coffee, stir until thoroughly blended. Add chopped walnut meats. Pour into baked tart shells. Garnish with remaining chopped nuts. Chill before serving.

#### Custard Pie.

- (Makes 1 pie)
  - 2 cups milk (scalded)
  - 3 eggs
  - 5 tablespoons sugar
  - 1/2 teaspoon salt
  - 1 teaspoon vanilla extract
  - Dash nutmeg
  - 1 pastry shell (baked)
- Scald milk. Beat eggs slightly and to them add the sugar, salt, milk, and vanilla extract. Mix thoroughly and pour custard mixture into a well oiled pie plate. Bake in a slow oven (300 degrees) until custard is set—about 40 minutes. In a second pie plate, exactly the same size as that used for the custard pie, bake a one-crust pastry shell. Cool. Then when the custard is thoroughly cooled and just before serving, gently slip the custard right into the pastry shell. Serve at once.

If there's any one thing in the world that people like in the way of good things to eat, it's nothing more or less than hot breads. Hot breads get a man's vote every time!

Ginger Cheese Muffins, Hot Butterscotch Rolls, Old-Fashioned Nut and Raisin Bread—you'll find recipes for these and other delicious breads in Eleanor Howe's column next week.

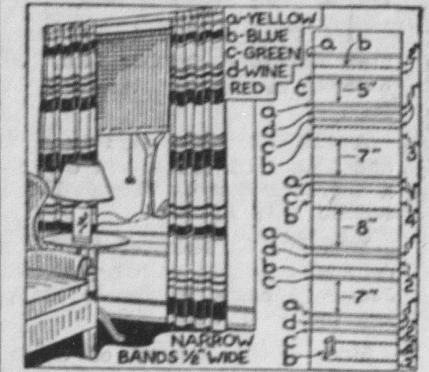
#### Send for Copy of This Cook Book.

Entertaining is lots of fun if you start with what Eleanor Howe calls "arm chair preparation." In her unusual and useful cook book, "Easy Entertaining," she tells you how to give successful parties—from picnics to formal receptions. To get your copy of this clever cook book now, send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

## Curtains That Will Fit Your Color Schemes

By RUTH WYETH SPEARS

THE first curtains of this kind I ever saw were made of the long pieces of good material left at each side of a sheet and the center part had begun to wear. These were dipped in dye to make a soft cream color for the foundation part of the curtains. Wide stripes of gingham and narrow ones of prepared bias trimming were then stitched in place to make stripes. The chart shows



the colors that were used and gives the widths and spacing of the stripes.

Of course, you will have some ideas of your own about the stripes and colors. Perhaps you can copy the color scheme of the rug in the room or the wall paper. Or colors in a picture may offer a suggestion for colors for the whole room.

Whatever the materials used you will have fun planning the stripes. In case you should want to use short lengths of goods for the foundation part of the curtains, stitch these together with the seam on the right side; then place a stripe over the joining.

There are 32 other homemaking ideas in the booklet which Mrs. Spears has just prepared for our readers. All directions are clearly illustrated. You will be delighted to own one of these new booklets. Enclose 10 cents in coin with name and address, to Mrs. Spears, 210 S. Desplaines St., Chicago, Ill., and booklet will be postpaid by return mail.

## HOUSEHOLD QUESTIONS

**Creaming Butter and Sugar.**—Butter and sugar will cream more quickly if a few drops of warm water are sprinkled over them.

**When Egg Is Cracked.**—Before boiling a cracked egg rub the shell with lemon juice. The egg albumen is quickly coagulated by the acid.

**Drying Woollens.**—To dry the children's woollen articles quickly, put them on a clean cloth and put the electric fan near them. Turn the garments frequently.

**Never Scrape Graniteware.**—To clean graniteware which has been scorched, add one-half cup strong washing solution and two cups of water to the pan. Cover and heat slowly and cook for 30 minutes.

**When Salt Hardens in Shakers.**—Remove tops, turn upside down, fill with hot paraffin and place upside down on a smooth surface. Before paraffin becomes too hard open holes in shaker tops with a toothpick. Salt will keep quite dry in shaker when covers are treated in this manner.

## ARE YOU All Nerves?

Hagerstown, Md.—Mrs. Blanche Stine, 515 Jefferson St., says: "For a weakened condition and upset nerves I recommend Dr. Pierce's Favorite Prescription. When I suffered from 'nerves' and an all-around feeling, 'Favorite Prescription' gave me an appetite and made me feel better in a short time." Buy it in liquid or tablets from your druggist today. See how much calmer and stronger you feel after using this tonic.

**Misnamed Fate**  
We make our fortunes, and we call them fate.—Beaconsfield.

## RIGHT THIS VERY MINUTE How Do You Feel?

Tired? Irritable? No ambition? Look at your watch—note the time. The same time tomorrow, compare how you feel then with the way you do right now. In the meantime, stop at your drug-store and, tonight, drink a cup of Garfield Tea. Tonight—Clean Up!—Feel Different Tomorrow! Less that let-down feeling. Let Garfield Tea clean away undigested wastes, loosen "left-overs." Act gently, promptly, thoroughly. Drink like ordinary tea. 10c—25c.

Write for FREE SAMPLE of Garfield Tea: Garfield Tea, care of Garfield Tea Co., Dept. 41, 57 E. 4th St., N.Y.

## BARGAINS

—that will save you many a dollar will escape you if you fail to read carefully and regularly the advertising of local merchants

## IN THIS PAPER