

OUR COMIC SECTION

Along the Concrete



(WNU SERVICE)

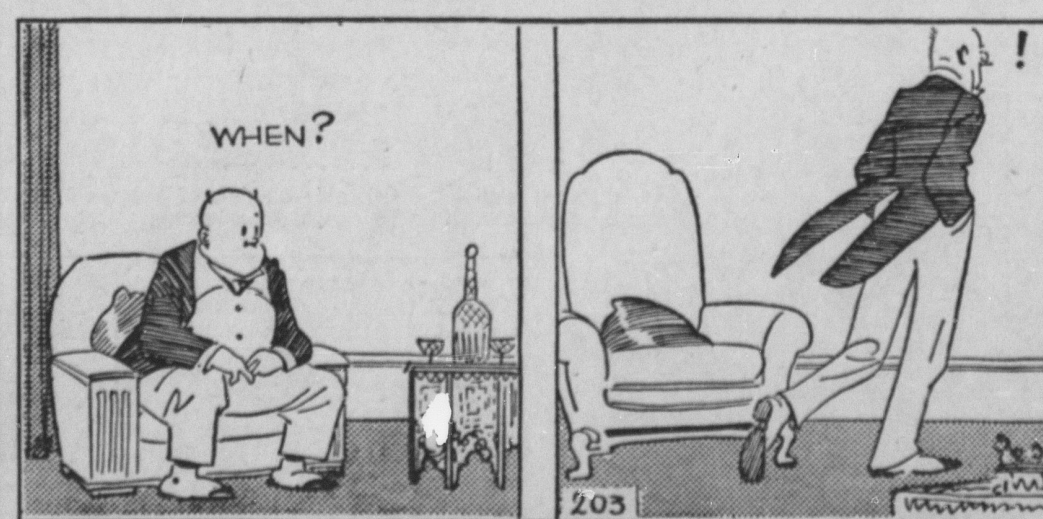
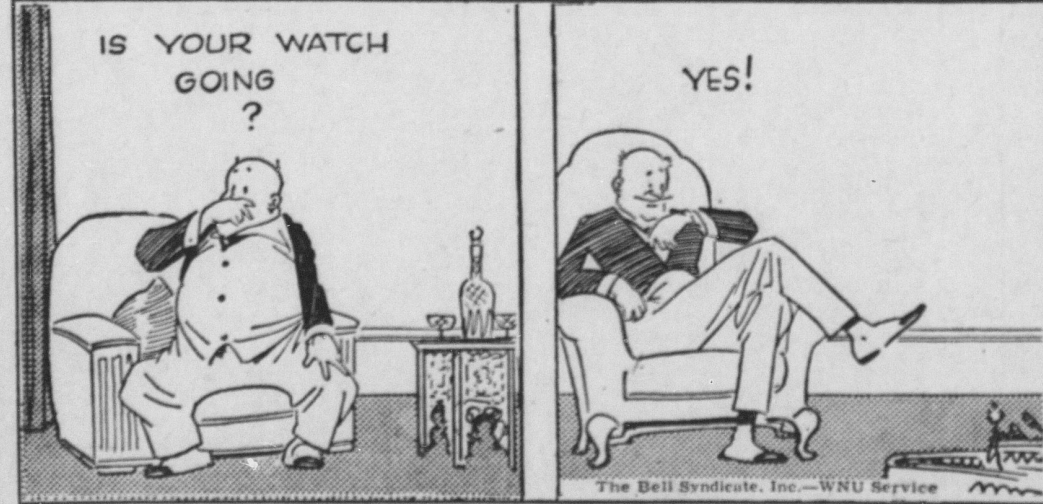
S'MATTER POP

By C. M. Payne



POP

By J. Millar Watt



HARD-BOILED EGG



"He thinks he's tough—calls himself a hard-boiled egg."
"And, as you might expect, he's yellow in the middle."

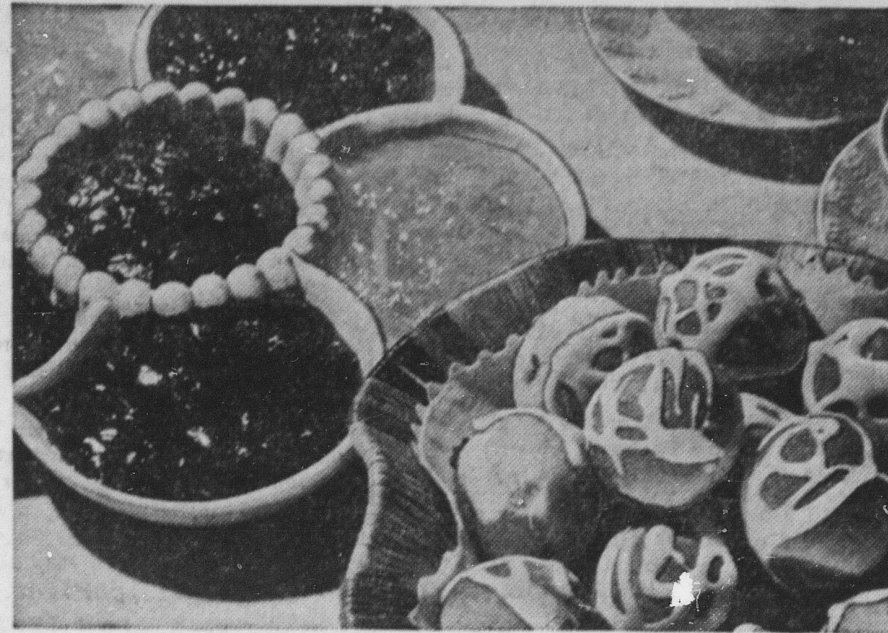
Such a Shock

As the artistic lady strolled along the country lane, she came across a hefty old man cutting back the edge.
"Ah!" she sighed. "What a delightful scene—so quiet and rural. So far removed from the hectic rush and bustle of town. May I talk with you, my good man? I'd love to hear your rural dialect."
And the old man beamed at her as he replied:
"That's O. K. by me, baby!"

PRIZE HEN



"I see where Hi Hopkins has a prize hen."
"Yes, they say she's so bright Hi can't get the hen house dark enough for her to sleep at night!"



MAKE MORE JAMS, JELLIES AND MARMALADES
(See Recipes Below)



Bread 'nd Jam

Hot bread with jam or jelly is a special treat at any time. But what are you going to do when last summer's supply of jellies and marmalades runs low and youngsters clamor for "bread 'nd jam" for a mid-afternoon lunch? Make more jams and jellies, of course, from materials at hand right now!

Citrus fruits, dried fruits, and canned fruits, too, combine to make a delicious variety of mid-winter marmalades. Even the lowly carrot appears and contributes flavor and color to an unusual conserve. And don't forget, while the season is at its height, to make Cranberry Conserve, flavorful and gorgeously colored and good!

Of course you'll want feather-light, buttery rolls, and buns with which to serve your new supply of tasty jams and jellies. You'll find a store of tested recipes for hot breads in my booklet, "Better Baking"—recipes for flaky biscuits that melt in your mouth, for golden-brown, crusty muffins, and a wide variety of sweet rolls—the things you like to serve for Sunday morning breakfast and for afternoon tea.

A few such recipes appear below, with directions for making mid-winter marmalades, too.

English Muffins.

(Makes 12 muffins)

½ cup scalded milk
1 cup water
1 teaspoon salt
1 teaspoon sugar
1 yeast cake dissolved in 1 tablespoon lukewarm water
4 cups general purpose flour
3 tablespoons shortening
Heat milk to lukewarm. Add water, salt, sugar, dissolved yeast, and 2 cups flour. Beat well. Let rise until doubled in bulk (about 1 hour.) Add shortening (softened) and remaining flour. Beat and knead well. Let rise again until doubled in bulk (about 50 minutes). Roll about ¼-inch thick and cut with a round cutter. Let rise 1 hour or until very light. Place muffins on heated griddle, (4 at one time) and fry for approximately 15 to 20 minutes, turning frequently.

Raisin Buns.

(Makes 4 dozen)

2 cakes compressed yeast
¼ cup lukewarm water
1 cup milk
¼ cup butter
½ cup sugar
1 teaspoon salt
2 eggs (beaten)
5 cups sifted flour (about 1 cup seedless raisins)
Soften yeast in lukewarm water. Scald milk. Add butter, sugar and salt. Cool to lukewarm. Add flour to make a thick batter. Add yeast and eggs. Beat well. Add raisins. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Place in greased bowl, cover and let rise until double in bulk (about 2 hours). When light, punch down and shape into rolls. Let rise until double in bulk (½ to ¾ hour). Bake in moderate oven (375 degrees) about 20 minutes. Frost with confectioners' sugar icing.

Mid-Winter Conserve.

Wash 1 pound of dried apricots in hot water. Drain and run through food chopper. Cover with juice of 2 oranges and 2 lemons. Let stand overnight; next day add 1 cup shredded canned pineapple. To each cup of fruit add ¾ cup sugar. Simmer slowly 1 hour or until mixture thickens. Stir frequently. Seal in hot jars.

Marmalade Rolls.

When preparing yeast dough for light rolls, take a portion of the dough and roll it to ¼-inch thickness, then spread lightly with melted butter and orange marmalade. Roll,

and cut in half-inch slices. Place slices in well-greased tea-size muffin tins. Allow to rise and bake for 15 minutes in 400-degree oven.

Cranberry Conserve.

1 pound cranberries
1 cup cold water
2 cups sugar
½ cup raisins, seedless
1 orange, seeded and put through food chopper with skin
½ cup broken walnut meats
Pick over cranberries carefully and wash. Place in saucepan and cook until cranberries start to pop. Add raisins and orange, and simmer slowly for five minutes. Add sugar and cook to jelly stage. Remove from fire, add broken nut meats, and pack immediately in hot sterilized jelly glasses. Seal.

Petticoat Tails.

Cream 1 cup butter, add ¾ cup sugar slowly and beat well. Sift together 3½ cups general purpose flour and 1 teaspoon salt and knead into butter mixture. When smooth dough is formed, divide dough in half and pat each portion into a round layer cake pan (greased). Flute edges with dull edge of knife and prick top of dough with fork. Bake in moderate oven (350 degrees) about 25 minutes. Break in pieces to serve.

Scotch Marmalade.

6 cups carrots (sliced)
3 lemons
2 oranges
6 cups sugar
Put carrots, whole lemons, and whole oranges through the food chopper. Add sugar and cook slowly for about 1 hour. Stir frequently. The mixture should be thick and clear. Pour into sterilized containers and seal. To vary the flavor, add a little cinnamon, cloves or ginger tied in a spice bag.

Frozen foods are new and are available in wide variety at any season of the year. Next week Eleanor Howe will tell you something about this newest contribution to "Good Eating"—quick-frozen foods. She'll give you directions for using these quick-frozen fruits and vegetables, fish and poultry, with some of her own favorite recipes as well.

Have You Sent for Your Copy of "Better Baking"?
Biscuits and buns that literally melt in your mouth, cookies and cakes that are unusual and good, and pies and puddings to tempt even the fussiest eater! You'll find recipes for all these in Eleanor Howe's practical booklet, "Better Baking." Send 10 cents in coin to "Better Baking," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and get your copy now!

HOUSEHOLD HINTS

Meringue is improved by a dash of salt and a little grated lemon peel. Use an electric beater instead of a spoon when beating fudge. It makes it creamier.

Put the fork into the fat of steak when turning it. If put into meat the juices will escape.

Sprinkle grated cheese over the top of scalloped tomatoes. It adds flavor and food value.

Creamed soup should not be served at a meal when creamed vegetables or fish are served.

A clove of garlic rubbed around the salad bowl will season the salad, but will not give it too strong a flavor.

To determine when a custard is done put a silver knife into the center. If knife comes out clean custard is baked.

A space should be left between walls of a mechanical refrigerator and dishes containing foods to allow free circulation of air. This preserves the food.

CLASSIFIED DEPARTMENT

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Ask Me Another

A General Quiz

The Questions

1. Was President Garfield a minister of the Gospel?
2. What foreign capital is 90 miles south of Florida?
3. What is the first thing an Englishman says when he answers the phone?
4. What was the Stanley Steamer?
5. When is a curtain speech made, before the curtain goes up on a play, or after it comes down?
6. The President ran the government well in spite of adverse criticism. Say this sentence in a figurative manner.
7. How many masts has a brig?
8. Two South American countries fought a war within the last 10 years. What countries were they?
9. If fish is kept in an aquarium, what is kept in a solarium?
10. Are women in comparable occupations paid as much as men?

The Answers

1. Though never formally ordained to the ministry, he often preached in the Disciples church.
2. Havana, Cuba.
3. Are you there?
4. An automobile operated by steam.
5. After the curtain comes down.
6. The pilot steered the ship of state over the rough sea of public sentiment.
7. A brig has two masts.
8. Paraguay and Bolivia.
9. A solarium is a room exposed to the maximum amount of sun.
10. A study of wages in a number of representative industries reveals that, in comparable occupations, women are paid about 40 per cent less than men.

Relief At Last For Your Cough

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Liars Cannot Succeed
No man has a good enough memory to be a successful liar.—Lincoln.

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