

OUR COMIC SECTION

Events in the Lives of Little Men



(WNU SERVICE)

POP

By J. Millar Watt

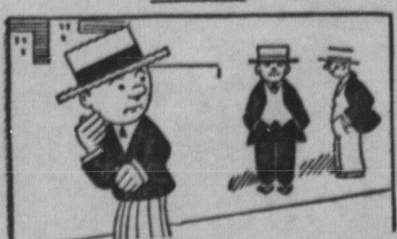


S'MATTER POP

By C. M. Payne



MAN OF THE HOUR



"Since he became so popular he says he has to live by the clock."
"Naturally—he's the man of the hour."

Poor Judge

A farmer, who bragged that he had the fightin'est dog in three counties, was in conversation with a prospective buyer for the dog, when along came a little dog about half the size of the farmer's dog. They fought, and the little dog gave him a terrible beating.
"Say, I thought you told me he was the fightin'est dog in three counties," said the prospect.
"He is," the farmer said, "but he is a darn poor judge of dogs!"

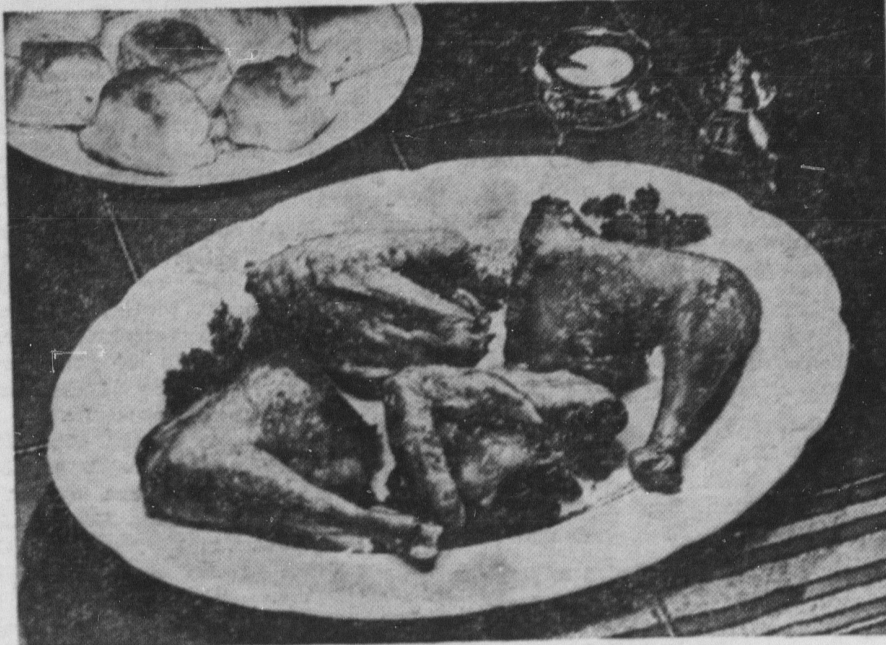
HER STEPFATHER



He—My, how primly you were walking with that man today.
She—I have to mind my step when I'm with him.
He—But why?
She—He's my stepfather.

Household News

By Eleanor Howe



QUICK-FROZEN FOODS A WISE CHOICE
(See Recipes Below)

'Sing a Song of Seasons'

In the not too-distant past, we sang a song of seasons in food—oysters in the "R" months; fresh vegetables in spring and summer; juicy berries in June, July, and August; and tender turkeys in the fall. But the newest method of preserving foods—quick-freezing—means "open season" on most foods at any time of year—fresh berries in January, oysters in June, and choice chicken or turkey whenever you choose!

Quick-frozen foods are harvested at the height of the season, when flavor and quality are at their best; freezing is done so close to the place where the food is harvested, caught, or killed, and the cleaning, cutting or slicing are done so rapidly, that there is no chance for the food to lose its flavor and freshness.

Quick-frozen foods are a good tip for the homemaker who values her leisure and her manicures! All the grubby preparation tasks are done before the freezing, so kitchen duty is practically cut in half! That means that frosted or quick-frozen foods are a wise choice when you're entertaining. By the way, you can use them for most of the recipes in my booklet, "Easy Entertaining." With quick-frozen foods to cut down the work and "Easy Entertaining" to give you menus and recipes that are practical and different, company meals are a simple matter!

Cream Gravy

Drain all but about ¼ cup of fat from the frying pan. Add ¼ cup flour and blend well. Gradually stir in 1½ cups of rich milk (or half milk and half cream). Cook over low flame, stirring constantly, until the gravy thickens. Season with salt and pepper, if desired.

Asparagus With Lemon Butter Sauce

1 package quick-frozen asparagus
¼ cup butter
1 tablespoon lemon juice
Cook quick-frozen asparagus in boiling water, as directed on the package. Drain. Cream butter and add lemon juice gradually. Pour over the hot asparagus and serve at once.

Red Raspberry Shortcake.

(Serves 4)
1 box (10 ounces) quick-frozen red raspberries (thawed)
½ cup sugar
4 tablespoons water
4 hot shortcake biscuits, split and buttered
½ cup cream (whipped)
Mix raspberries with ½ cup sugar and 4 tablespoons water and crush slightly. Let stand ½ hour, stirring occasionally. Spread raspberries on lower halves of hot shortcake biscuits; top with upper halves and additional berries. Garnish with whipped cream.

French Fried Shrimp.

(Serves 4-5)
1 package quick-frozen cooked and cleaned shrimp
Seasoned crumbs
1 egg
1 tablespoon water
Thaw the shrimp as directed. Dip in the seasoned crumbs, then in the egg beaten with the water and back in the crumbs. Fry in deep fat (380 degrees) for 2 to 3 minutes, or until the shrimp are well browned. Serve hot with tartar sauce.

Deep Dish Blueberry Pies.

(Serves 4-5)
1 package quick-frozen blueberries
¾ cup sugar
¼ teaspoon salt
1 tablespoon butter
Plain pastry
Combine berries (it is not necessary to thaw them first), sugar, salt, and butter. Place in individual baking dishes (with no under crust). Cut rounds of pastry, slightly larger than the tops of the baking dishes. Place a round of pastry on each baking dish, and pinch the pastry to the edge of the dish. Bake in a hot oven (450 degrees) for 10 minutes; then reduce the heat (350 degrees) and bake about 25 minutes longer.

er than the tops of the baking dishes. Place a round of pastry on each baking dish, and pinch the pastry to the edge of the dish. Bake in a hot oven (450 degrees) for 10 minutes; then reduce the heat (350 degrees) and bake about 25 minutes longer.

Shortcake Biscuits.

(Makes 4 large biscuits).
1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
2 teaspoons sugar
2½ tablespoons butter
¾ cup milk
Sift dry ingredients together. Cut in the butter and add milk gradually. Turn onto floured board and knead gently for about 5 seconds. Pat out, and cut into 4 large rounds. Brush with melted butter. Bake in a hot oven (450 degrees) for about 20 minutes. While the biscuits are still warm, split, and spread with softened butter.

New-Fashioned Fried Chicken With Cream Gravy.

Thaw one quick-frozen chicken enough to separate; cut into pieces for serving.
Sprinkle with salt and pepper and roll in flour. Melt fat in a heavy skillet, having the fat ¼ to ½ inch deep. Brown the chicken in this, turning frequently. Reduce the heat slightly and fry for about 25 minutes longer, turning frequently. Remove chicken to a hot platter.

It's fun to give parties when you've a copy of "Easy Entertaining" to guide you in every step—from planning your work to serving a delicious meal. Eleanor Howe's cook book, "Easy Entertaining," gives you menus and recipes for parties of every kind—from a Valentine luncheon to a reception for the bride. There are suggestions for children's parties, too—parties for 'teen age groups as well as toddlers. Send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and add a copy of this helpful booklet to your kitchen library.

'Just Good Food.'

Good food plays such an important part in the health and happiness of the family! In this column next week Eleanor Howe will give you some of her hints on planning and preparing really delicious foods—tricks in making pastry that's tender and flaky; a hint or two on roasting meats to just the proper turn; and suggestions for seasoning soups and sauces.

TIPS FOR HOUSEWIFE

Lamp shades of painted tin combine well with pottery bases.
Before adding sugar to cake mixture always sift through a fine strainer.
For iced coffee you should be a little more generous with your coffee measure.
Mend leaks in gas or water pipes by winding long strips of cloth dipped in hot paraffin.
Left-over sandwiches need not be discarded. Brush with melted butter and saute to a golden brown on each side.
One tablespoon of cooked oatmeal thoroughly beaten into the mixture for pumpkin pie saves one egg and cannot be detected.
Chill plates, dishes and glasses in which cold foods and drinks are to be served. The food and drink will stay cold much longer.
To remove ink from fingers, dip fingers and an unburned sulphur match in water. Rub the match over the ink spot until it vanishes.
When buying canned goods for emergency shelf, immediately write on the label the month, date, year and price. This enables one to use the older things first and so keep your stock fresh.

HOUSEHOLD QUESTIONS

Suede shoes can be given new life by polishing with plenty of ordinary shoe polish and hard rubbing. They will be better for wearing in bad weather.

Almost all fruit stains may be removed by soaking them in boiling water. In case any member of the family upsets a cup of chocolate or tea, use cold water to remove the spot. In the case of coffee, pour boiling water from a height; brushing the stain with borax beforehand helps.

Removing Mud Spots.—Always allow mud spots to dry and then they can be quickly brushed or rubbed off without leaving any stain.

An excellent light crust for meat pies can be made with half flour and half freshly cooked and mashed potatoes. Less fat is required than when all flour is used.

Seven drops of lemon juice added to a pint of cream before whipping it will cause it to beat up in less than half the time it would without the juice.

Economy Note.—Small pieces of toilet soap that accumulate in the bathroom should not be thrown away. Add water enough to cover them and put on stove until dissolved. This makes an excellent soft soap.

Even Curtains.—If curtains will not hang evenly, slip a rod through the lower hems and let it remain a few days.

For Greater Care in Kitchen.—The chief causes of home accidents are falls, burns, scalds and explosions; one-third of home fatalities happen in the kitchen.

Homemade Paste.—Combine one quart water, one cup sugar, one cup flour and one tablespoon powdered alum. Cook until clear, then add 30 drops oil of cloves and cool. Result: paste enough to keep the little folks busy with their scrapbooks and whatnots for many happy hours.



THE AMERICAN SPIRIT

"IF EVERY citizen will cease to look to Washington in his moment of stress and strain, and individually assume the responsibility of self-improvement, of self-advancement, of self-preservation, I believe the turning point then may be reached, and from that instant we begin again to be a happy, a contented, a prosperous people with eyes raised high to greet a new day. This is the American way, this is the American creed, this is the American spirit."—U. S. Representative Albert E. Austin.

OUT OF SORTS?

Here is Amazing Relief of Conditions Due to Sluggish Bowels
Nature's Remedy
If you think all laxatives are alike, just try this all vegetable laxative. So mild, thorough, refreshing, invigorating. Dependable relief from sick headaches, listless spirits, tired feelings when associated with constipation.
Without Risk get a 25c box of NR from your druggist. Make the test—then if not delighted, return the box to us. We will refund the purchase price. That's fair.
Get NR Tablets today. **NR TO-NIGHT**

Granted Wishes

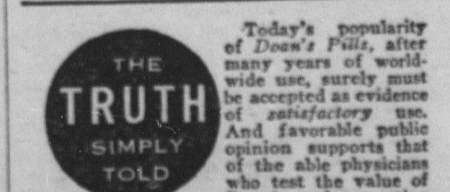
If a man could have half his wishes he would double his troubles.—Franklin.



TRADE MARK
A mild laxative and cathartic. At all drug stores. Send for Free Sample and Walking Drill. Mother Gray Co., Le Roy, N. Y.

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Peace in Understanding
A man of understanding holdeth his peace.—Scriptural Proverb.



Today's popularity of Doan's Pills, after many years of world-wide use, surely must be accepted as evidence of satisfactory results. And favorable public opinion supports that of the able physicians who test the value of Doan's under exacting laboratory conditions.

These physicians, too, approve every word of advertising you read, the objective of which is only to recommend Doan's Pills as a good diuretic treatment for disorder of the kidney function and for relief of the pain and worry it causes.

If more people were aware of how the kidneys must constantly remove waste that cannot stay in the blood without injury to health, there would be better understanding of why the whole body suffers when kidneys lag, and diuretic medication would be more often employed.

Burning, scanty or too frequent urination sometimes warn of disturbed kidney function. You may suffer nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eyes—feel weak, nervous, all played out.

Use Doan's Pills. It is better to rely on a medicine that has won world-wide acclaim than on something less favorably known. Ask your neighbor!

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