

OUR COMIC SECTION

Events in the Lives of Little Men



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POP

By J. Millar Watt



S'MATTER POP

By C. M. Payne



ONLY VERY INQUISITIVE



Tonic
One Sunday morning the pastor of a Negro congregation noticed that an old face had reappeared among his flock, and after the sermon made it a point to welcome the supposedly repentant backslider.
"This is the first time I have seen you at church for a long time," he said. "I'm sho'ly glad to see you here."
"Ah done had to come," explained Rastus. "Ah needs strengthenin'. I'se got a job white-washin' a chicken coop an' buildin' a fence round a watermelon patch."

STILL THINKING ABOUT IT



Household News

By Eleanor Howe



PLAN REFRESHMENTS TO SUIT THE SEASON

See Recipes Below.

When You Serve a Crowd

Whether it's your responsibility to provide unusual eats for the Senior skating party, or an inexpensive menu for the church supper, cooking in quantities does present problems!

Unless you have recipes designed to serve large numbers, it's safer to make quick breads, cakes and cookies, according to standard family size recipes, doubling them, perhaps, but no more. Proportions of ingredients change as recipes become larger, and it's no simple matter for an amateur to guess at them.

Plan refreshments to suit the season and your guests. When equipment is makeshift, the help limited, and the number to be served is large, select foods that are easily prepared and served, and foods that won't be hurt by standing.

For the simplest sort of refreshments after skating or skiing, hot spiced tea is ideal.

Clam chowder, with toasted crackers, makes a hearty, satisfying and substantial dish to serve after a sleigh ride in the frosty air.

Spaghetti or macaroni make inexpensive, mainstay dishes for a church supper or midwinter meeting of the P. T. A. Served with a crisp salad, hard rolls and fresh fruit for dessert, Italian spaghetti makes an unusual and easy-to-serve meal.

You'll find the tested recipes below practical when you entertain a crowd, and if you're planning a smaller party, my booklet entitled "Easy Entertaining" will give you suggestions for menus and recipes, too.

Cream Cheese Icing.

(Frosts 90 2-inch cakes)

- 4 3-ounce packages cream cheese
 - ½ teaspoon salt
 - 8 cups confectioners' sugar
 - 1 tablespoon vanilla
 - 2 to 3 tablespoons milk
1. Soften the cheese with a fork, add salt.
 2. Gradually cream in the sugar, beating until the mixture is smooth and fluffy.
 3. Add vanilla, and enough milk to make icing of spreading consistency.

Italian Spaghetti.

(Serves 50)

- 1½ quarts onions (minced)
- 3 cloves garlic (minced)
- 1 cup parsley (minced)
- 1½ cups olive oil
- 6 pounds ground meat (beef, pork and veal)
- 6 No. 2½ cans Italian tomato paste
- 3 tablespoons salt
- 1 teaspoon pepper
- 8 pounds spaghetti

1. Cook the onions, garlic and parsley in the olive oil for about 5 minutes.
2. Add meat and cook until meat is brown.
3. Combine with tomatoes and tomato paste and simmer for about 2 hours or until the sauce is very thick.
4. Add salt and pepper just before serving.
5. Serve on cooked spaghetti and sprinkle generously with grated cheese.

Clam Chowder.

(Serves 50)

- 1½ quarts carrot (chopped)
- 1½ cups onion (chopped)
- 3 quarts potato (chopped)
- 7½ cups celery (chopped fine)
- 5 quarts clams
- 5 quarts water and clam liquor
- Salt and pepper to taste
- 5 quarts milk
- 1½ cups flour
- 1½ cups butter
- 1 cup parsley
- 2 tablespoons paprika

- Chop the vegetables in small pieces and place in large kettle. Chop the clams and add together with the clam liquor, water, salt and pepper. Cover and cook about ½ hour, or until vegetables are tender. Scald milk. Make a smooth paste of the flour and water. Add half of this flour paste to the clam

mixture and half to the scalded milk. Cook each, stirring constantly, until the mixture thickens. Combine and add butter, parsley, and paprika. Serve very hot.

Ski-Ball for One.

- 1½ teaspoons sugar
- 1 thick slice lemon stuck with 12 to 18 cloves
- 1 cinnamon stick muddler
- Hot black tea

Place sugar, lemon and the cinnamon stick muddler in Ski-Ball or Russian tea glass (both have handles), pour over this strong, hot, fragrant black tea and serve at once.

Ham Leaf.

(Serves 100)

- 10 pounds smoked ham (ground)
- 6 pounds veal (ground)
- 1½ cups green pepper (minced)
- 1½ cups onion (chopped)
- 4 teaspoons salt
- 1 teaspoon pepper
- 16 eggs (beaten)
- 2 quarts tomato soup (canned)
- 2 quarts bread crumbs or uncooked cereal (oatmeal or farina)

1. Combine the meat, green pepper, onion and seasonings.
2. Add beaten eggs, tomato soup, and bread crumbs or uncooked cereal.
3. Pack in bread loaf pans and bake in a moderate oven (350 degrees Fahrenheit) for 1½ hours.

Reception Cakes.

(Makes 90 2-inch cakes)

- 2 cups shortening (part butter)
- 4 cups sugar
- 16 egg yolks
- 9 cups cake flour
- 8 teaspoons baking powder
- 1 teaspoon salt
- 2 cups milk
- 1½ tablespoons orange or lemon extract

1. Cream the shortening, add sugar very slowly, beating well after each addition.
2. Beat egg yolks until very thick and add gradually to the creamed mixture.
3. Sift dry ingredients together and add to the first mixture alternately with the milk and extract.
4. Pour batter into jelly roll pans which have been greased and lined with wax paper.
5. Bake in a moderate oven (350 degrees Fahrenheit) for 30 minutes. Remove from pans, cool and cut into diamonds.

Peanut Crunches.

(Makes 8 dozen cookies)

- 1 cup peanut butter
- 1 cup shortening
- 2 cups brown sugar
- 4 eggs (well beaten)
- 2 teaspoons vanilla
- 4 cups flour
- 1½ teaspoons salt
- 4 teaspoons baking powder
- ½ cup milk
- ½ cup peanuts (chopped)

- Cream peanut butter with shortening. Add sugar gradually. Beat in the eggs and vanilla. Sift together the flour, salt and baking powder and add to the creamed mixture alternately with the milk. Add peanuts. Blend well and drop from a spoon into a greased cookie sheet. Bake in a moderately hot oven (400 degrees Fahrenheit) for 10 to 12 minutes.

If your family has a "sweet tooth," dessert is a mighty important part of the meal! But it isn't always easy to find recipes for desserts that are different, easy to make and inexpensive. Next week Eleanor Howe will give you an assortment of tested recipes for economical and delicious sweets to serve at the close of a meal.

Send for Your Copy of 'Easy Entertaining' Now.

If it's about time for you to entertain your club or sewing circle, you'll be needing some suggestions for unusual refreshments. You'll find them—menus and tested recipes, too—in this practical guide to entertaining.

Send for your copy now! Just mail 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

Glamorous Skirts For Dressing Table



Pattern 6459

THE glamour of a dressing table can easily be yours. Clear directions for four different dressing table skirts—economical yardages—directions for adapting any table are all in this practical pattern. Pattern 6459 contains instructions for making four dressing tables; materials needed; pattern of scallops and rounded edge. To obtain this pattern send 15 cents in coins to The Sewing Circle Household Arts Dept., 259 W. 14th St., New York, N. Y.

HOUSEHOLD QUESTIONS

Sew several thicknesses of old Turkish towel together for hot dish or pot holders.

Carving lamb roasts is much easier if they have been boned and tied before cooking.

Tarnished egg spoons can be quickly cleaned by washing with a rag dipped in salt.

French fried potatoes will be more crisp if allowed to stand in cold water for half an hour before frying.

Felt hats can be cleaned by rubbing with a not too fresh or too stale piece of bread.

Threading curtains on to their rods again after washing is difficult—and if they are thin the blunt end of the rod may tear them. Avoid this by fitting a smooth thimble over the end of the rod before threading.

To clean a clock, saturate a piece of absorbent cotton about as large as a hen's egg with kerosene oil and place it in the bottom. Close the door and let the cotton remain for three or four days. Then take it out and swing the pendulum. Unless something is broken, the clock will go all right, as the fumes from the oil cleans the works.

Kitchens should be cheerful and comfortable as well as convenient. A high stool is an aid to comfort in preparing vegetables or mixing ingredients. An attractive corner where the homemaker can sit and read over a new recipe, make out her order list of groceries or wait for a dish to finish cooking adds considerably to a comfortable kitchen.

Clear Gain
Whatever happens beyond expectation should be counted clear gain.—Terence.

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