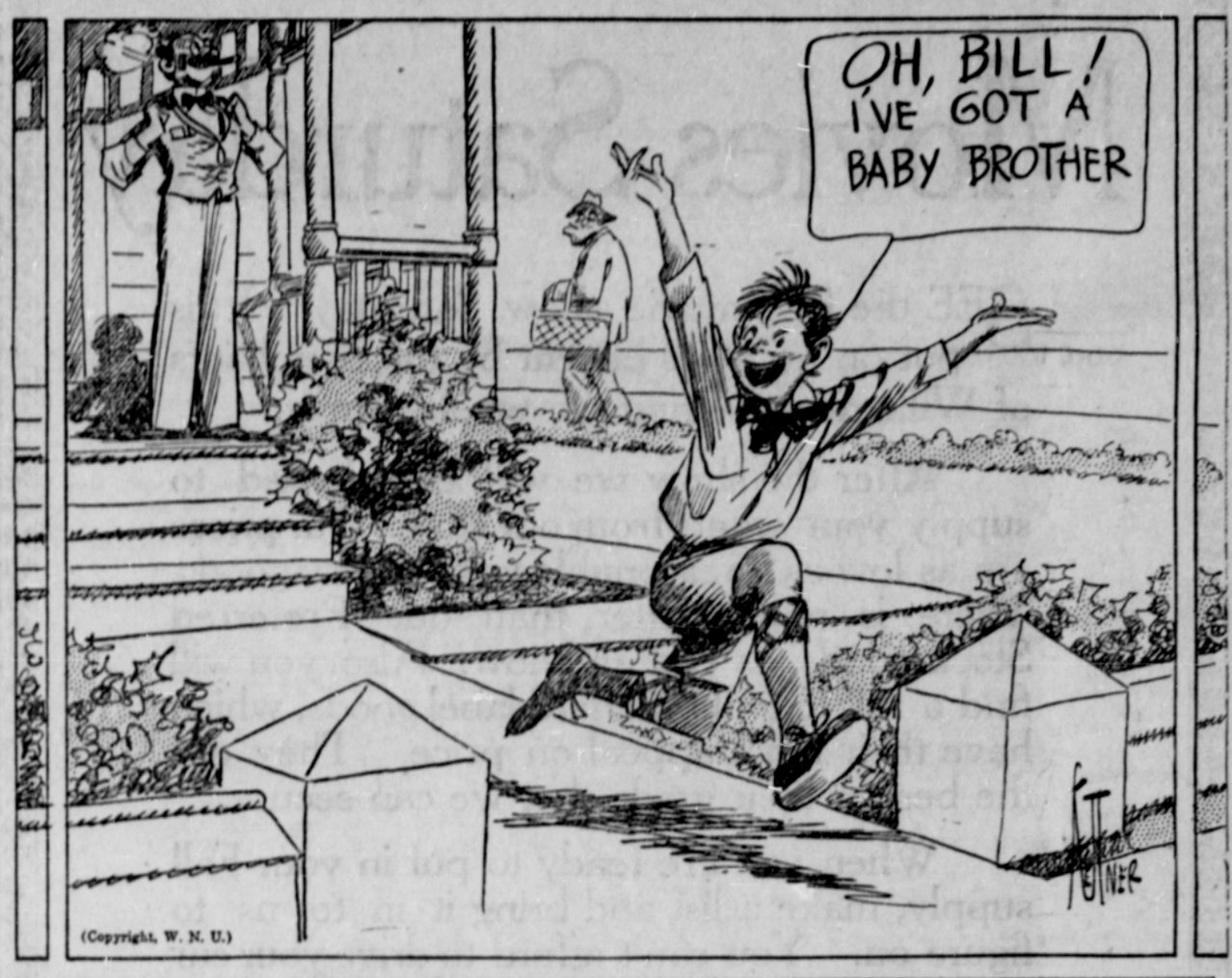
OUR COMIC SECTION

Events in the Lives of Little Men



THE FEATHERHEADS — The Popular Mr. Featherhead

Failing Remedy

Mother—Sammy, what are you doing?

Sam—I'm counting. You told me to count to 100 if I got mad.

Mother—Yes. That's right.

Sam—Well, I've counted to 237 and I'm madder now than when I started.

PSYCHICAL RESEARCH

First Professor—"Your school goes in for psychical research, I suppose?" Second Professor—"How's that?" First Professor—"I've heard you speak of the college spirit several times."

Ask Your Druggist

Stranger—I say, boy, can you tell me the quickest way to get to the railway station?

Small Boy—Run, sir.

Such Men Are Dangerous

"Well, on the sixth hole I muffed my drive, but you should have seen my second shot—"

"The big trouble with this government is—"

"Now, listen, follow my tip and buy City Deeps—"

"Gentlemen, I'm against after-dinner jokes, they bore me; but here's a story I'm sure you've never heard—"

He Went to the Circus

Manager (to new office boy)—So you finally got back with my cigars. Didn't I tell you to hurry?

Boy—Yes, sir. You told me to be on my toes every minute and I had a little trouble getting through the crowd that watched me cross the street.—Forbes Magazine.

Is It You, Old Top?

We know what some woman in this town thinks of her husband—if he doesn't.

She was talking to another one when we passed 'em and we just caught this much of the conversation:

"I don't know, I haven't asked the old crab yet."

Limited Space

Apartment Owner (a stout gentleman)—This, sir, is one of our finest kitchenette apartments.

Prospective Tenant—Well, come out a minute and let me inside!—Chicago Daily News.

KEEP HIM AT DISTANCE

Maggie—"I like George; but I want to keep him at a distance." Jennie—"Marry him then."

Poor Recommendation

Lissen—That fellow Upanddown wants to borrow some money from me. Do you know him?

Hurja—Yes, I know him as well as I do you. I wouldn't lend him a dime!

The KITCHEN CABINET

(©, 1930, Western Newspaper Union.)

The wise, extending their inquiries wide,
See how both states are by connection ty'd,
Fools view but part, and not the whole survey,
So crowd existence all into a day.
—Jenyns.

SEASONABLE GOOD THINGS

Every day now there is something good that may be prepared for the winter fruit closet.

The strawberries have been put away in as many delicious ways as time and the price of berries would warrant. Pineapple conserve, with rhubarb, preserved for garnishing, and canned for serving as desserts are all in neat rows and now comes the later fruits to finish filling the shelves. Watermelon rind is so well liked for a sweet pickle, is so attractive when carefully made that a few jars of it should be in every fruit closet.

Watermelon Pickles.—Peel the rind, cut into neat pieces, cutting off all irregular places and put to soak in salt water over night. In the morning plunge into cold water and let stand until firm. Now put into boiling water and cook until nearly tender. Prepare a sweet pickle using five pounds of brown sugar, a pint of vinegar, and two tablespoonfuls each of whole cloves and stick cinnamon tied in a muslin bag. Let this mixture boil, add the melon slices and cook until transparent, or partly so. Put into cans boiling hot and seal well. Ripe cucumbers may be treated in the same way, and many prefer them to the melon.

Peach Chartreuse.—Boil one cupful of sugar with two cupfuls of water fifteen minutes. Add one cupful of finely cut peaches which have been well drained. Cook five minutes. Add one cupful of the peach sirup, the juice of one orange and the juice of one lemon. Soak one tablespoonful of gelatin in two tablespoonfuls of cold water, add one-half cupful of the heated fruit juice to dissolve. Cool. Add to the sugar mixture. Whip well when beginning to set and fold in two well-beaten egg whites. Mold and chill.

Watermelon Served Pie Fashion—The beautiful pink of a ripe melon with the dark seeds and the green rind, make an attractive dish to serve. Cut the melon into thick slices, leaving on the rind, then cut into pie-shaped pieces; serve on chilled plates and have the melon cold.

SAUCES FOR ICE CREAMS

One would think of ice cream in itself as being wholesome, toothsome and satisfying, plain as it is; but the addition of a zippy sauce which is easily prepared at home makes the serving an added way of expressing the real spirit of hospitality, when one wishes to offer something more than commonplace refreshment.

A few chopped nuts sprinkled over plain vanilla ice cream and topped with a spoonful of whipped cream and a maraschino cherry makes a most satisfying sundae.

The careless preparation of a sauce to serve on or with any dish is always a convincing proof of the indifference paid to good cooking. To make a good sauce requires good taste, patience and judgment. To be good it must fit the dish where it is served—that is, be appropriate to it, smooth, artfully flavored and of the right consistency.

Maple Pecan Sauce.—Melt two tablespoonfuls of butter, add three-fourths of a cupful of sugar and one-fourth of a cupful of water, three tablespoonfuls of corn sirup and cook to a stage before the soft ball when tested in water. Remove from the fire, add one-fourth of a cupful of cream, three-fourths of a teaspoonful of mapleine, one-half cupful of pecans chopped. This makes six servings, one cupful of sauce.

Chocolate Sauce. — Melt three squares of chocolate over hot water add one-fourth cupful of water and stir until smooth; now add one cupful of sugar, one-half cupful of corn sirup and boil to the very soft ball stage, or 234 degrees. Remove from the fire, add one cupful of cream and one teaspoonful of vanilla. Beat until smooth. This makes two and one-half cupfuls of sauce. Cut eight marshmallows into small pieces. Boil one cupful of sugar and one-half cupful of water to a heavy sirup. Whip two egg whites, add the marshmallows and beat well. Flavor with any desired flavoring.

Nellie Maxwell

LUMBAGO?

A pain in the lower part of your back can torture you. But not for long, if you know Bayer Aspirin. These harmless, pleasant tablets take away the misery of lumbago, rheumatism, neuralgia, headaches, toothaches, and systemic pains of women. Relief comes promptly; is complete. Genuine Aspirin cannot depress the heart. Look for the Bayer cross, thus:

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Pa—The right article made out of the wrong material.

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Ideas for "Movies"

A psychologist suggests that the superfilm of the future may be accompanied by a sequence of scents wafted through the theater, to bring the audience more completely into the atmosphere of the forest, the apple orchard, the farmhouse kitchen, or other scenes of the story.

Retort Sarcastic

First Blues Singer—Did you see the mail I got on that act? Fifty letters, no less.

Second Blues Singer—Yeh—I wish I could afford $1 worth of stamps every time I sing.

Liquid Measure

Professor—What are the constituents of quartz?

Bright Pupil—Pints!—Fishing Gazette.

His Day to Celebrate

Miss Nosey—Did you celebrate the Fourth of July, doctor?

Doctor Soqem—No, the fifth.

Newsapers make about as many "prominent citizens" as become such by their own efforts.

Rashness is the fruitful but unhappy parent of misfortune.—Thomas Fuller.

Let time that makes you homely, make you sage.—Parnell.

TIRED WHEN SHE GOT UP

Strengthened by Lydia E. Pinkham's Vegetable Compound

St. Paul, Minn.—"I used to be as tired when I got up in the morning as when I went to bed. I had fainting spells and palpitation. Of course it was my age. I read a Lydia E. Pinkham booklet and started taking the Vegetable Compound three times a day. I am now a well woman. Three of my neighbors know what it did for me so they are taking it too. I will write to any woman if Lydia E. Pinkham's Vegetable Compound will help her as it did me. I feel like a young woman now and I thank you."—Mrs. H. C. Henry, 236 Fuller Ave., St. Paul, Minnesota.