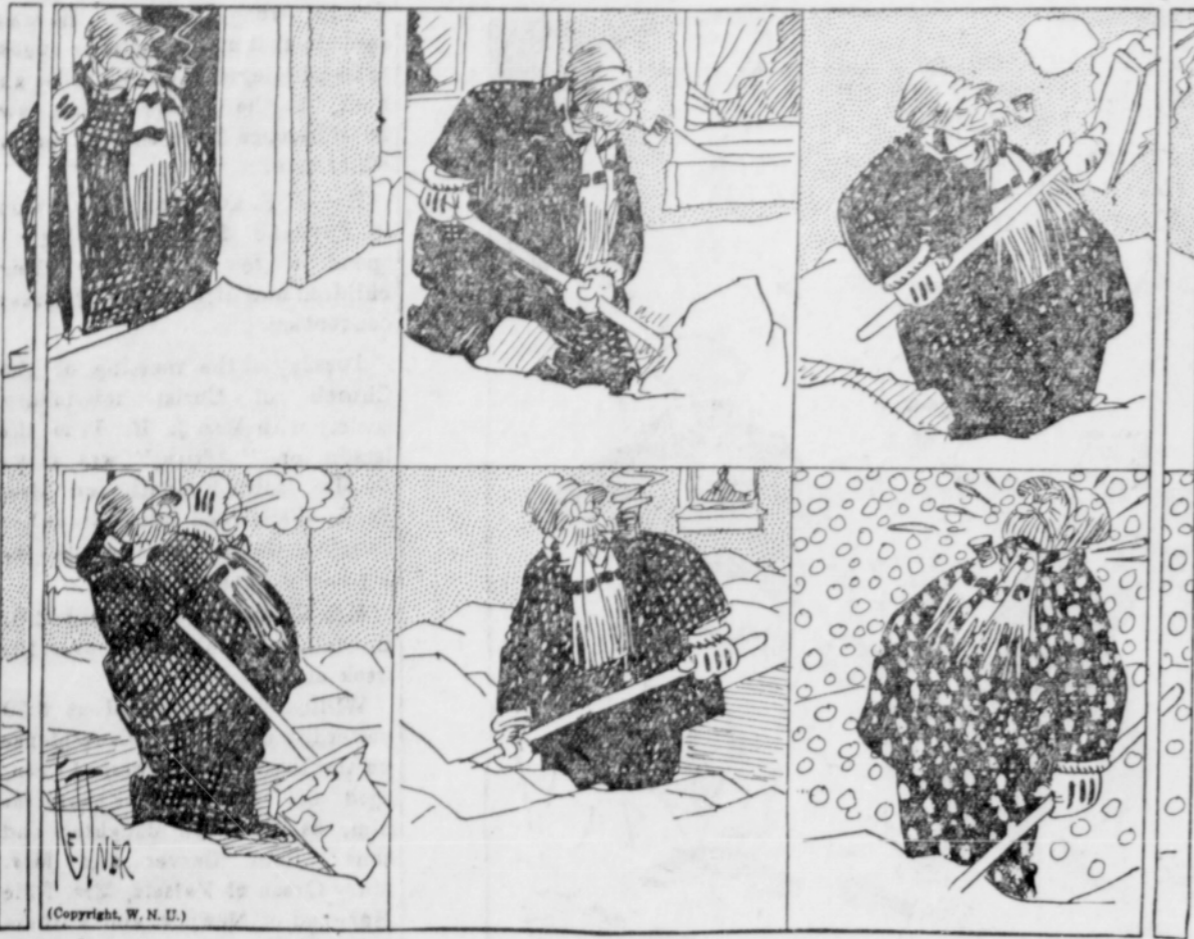


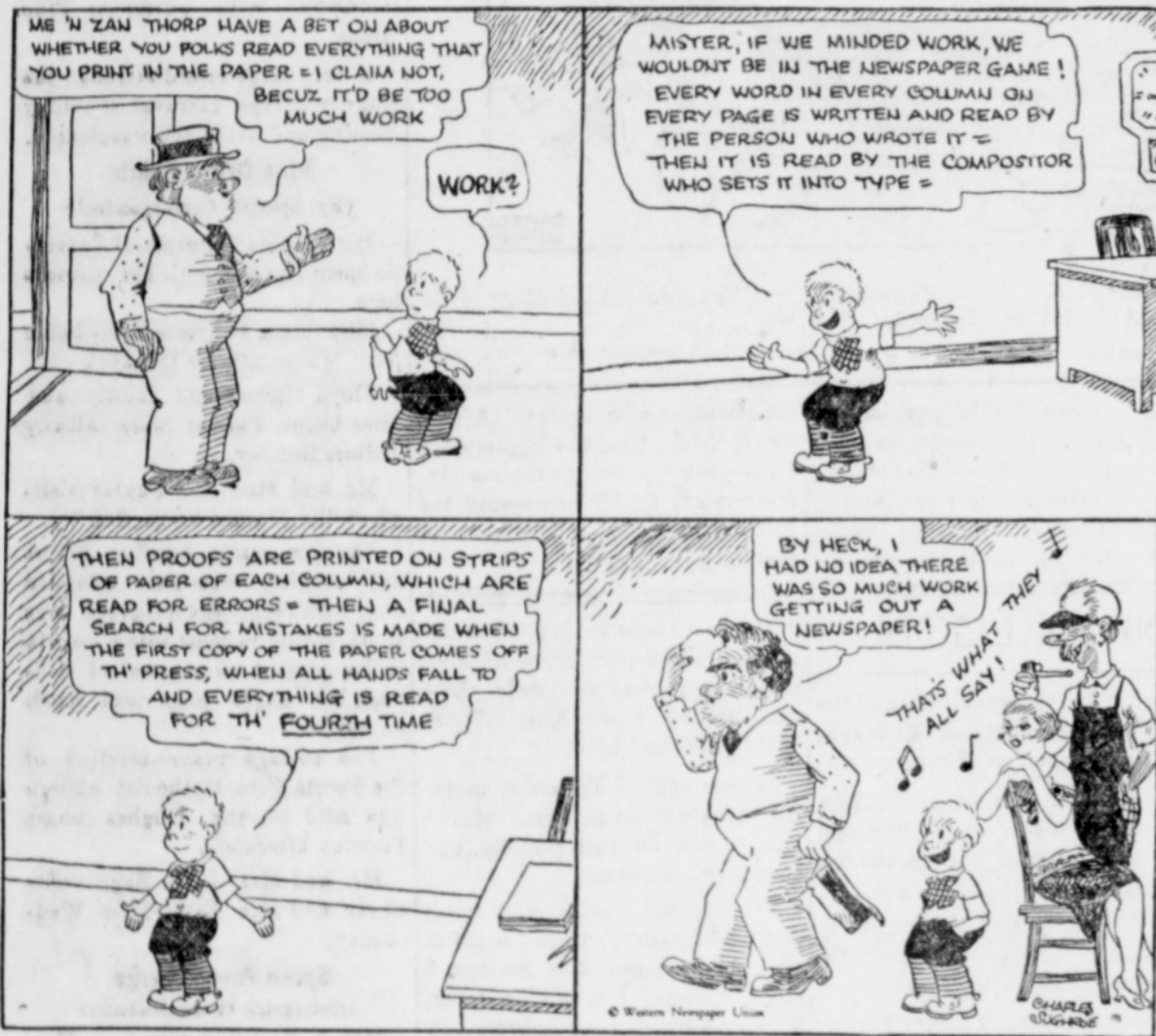
# OUR COMIC SECTION

## Our Pet Peeve



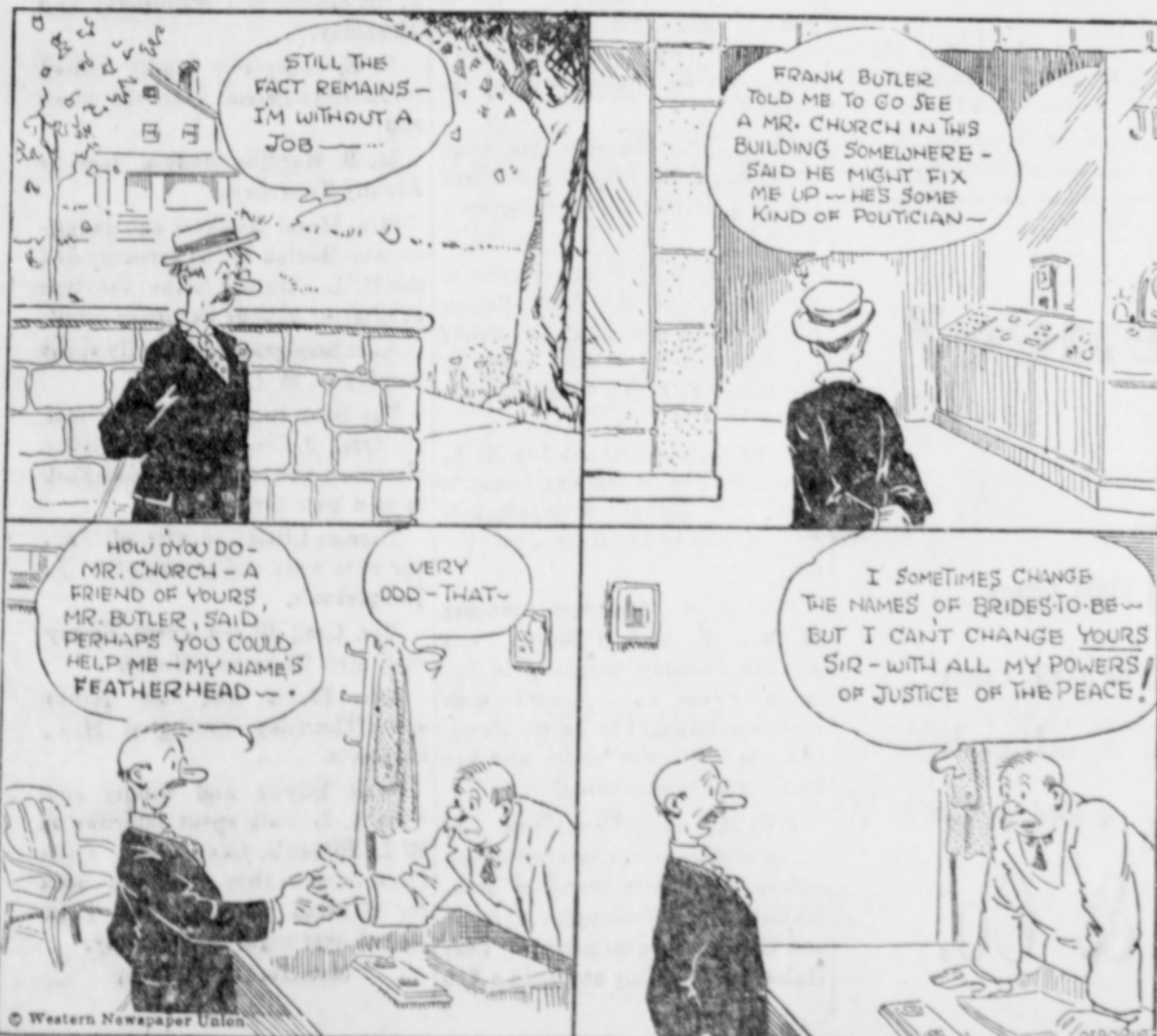
(Copyright, W. N. U.)

## MICKIE, THE PRINTER'S DEVIL "Work" Is Our Middle Name



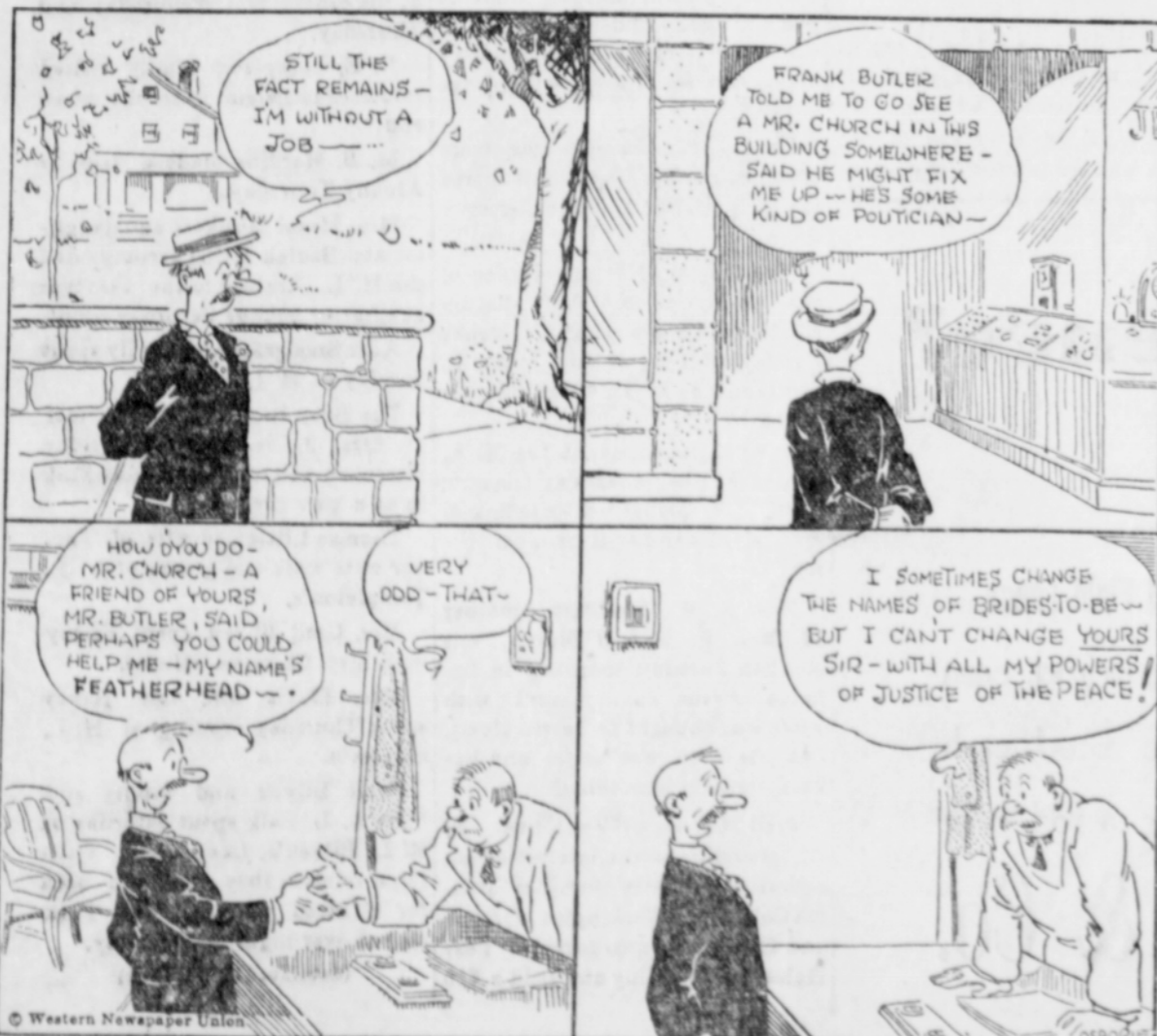
© Western Newspaper Union

## THE FEATHERHEADS



© Western Newspaper Union

## The J. P. Mistook Felix' Mission



## The KITCHEN CABINET

(© 1927, Western Newspaper Union.)

The air for the wing of the sparrow. The bush for the robin and wren. But always the path that is narrow. And straight, for the children of men. —Alice Cary.

### FOOD WE ALL LIKE

We are told that the average American eats at least one-third more food than he needs. If we could learn to stop eating before we reached the stage of feeling stuffed, and masticate what we eat at least four times longer than we usually do, we would be fully satisfied with much less food. We would have less indigestion and headache and live more efficient and useful lives.

**Eggs Shirred With Sausages.**—Prick six sausages all over and place around the edge of a baking dish, cook in a hot oven until crisp and brown, pour off the fat and cut the sausages into inch pieces; break three fresh eggs in the center of the dish, pour over two tablespoonfuls of fat and set into the oven to cook the eggs. Serve from the baking dish.

**Banana Salad.**—Take one cupful of thick cream, three tablespoonfuls of lemon juice, one-half teaspoonful of paprika and a teaspoonful of powdered sugar. Whip the cream, add the lemon juice gradually. Place peeled bananas on lettuce and pour over the dressing.

**Okra Savory.**—Take one quart of okra cut into quarter-inch slices crosswise, mix with two cupfuls of diced celery, one green pepper diced and one small onion chopped. Cook in four tablespoonfuls of fat until the vegetables begin to get soft. Add two large ripe tomatoes cut into pieces or the equivalent of stewed tomatoes. Simmer gently one hour. Serve hot.

**Feather Cake.**—Take one cupful of sugar, one cupful of milk, two and one-half cupfuls of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one tablespoonful of butter and a pinch of salt. Mix and beat well. Bake in a loaf.

**Veal Pie.**—Cook a piece of the neck of veal—cook until tender—with a piece of salt pork. Cut into bits and arrange in a baking dish, add cream, seasonings, cover with crust and bake until brown.

**Orange Cream.**—Soak one-fourth box of gelatin in one-half cupful of cold water to make a pint of liquid. Squeeze the juice from three oranges and half a lemon; strain, sweeten to taste and mix all together. When it begins to stiffen fold in one-half cupful of whipped cream.

**Tasty Foods.** A new dish is always a welcome sight and the originator is deserving of much credit.

**Curry of Rabbit.**—Select a young fat rabbit, which if fresh will have a sweet odor. Skin and clean it and split it down the back. Disjoint and cut into serving-sized pieces. Wipe each with a damp cloth and parboil in water to which a little vinegar has been added.

If the gamey taste is at all objectionable. Season with salt and pepper, roll in flour and brown in a little salt pork fat. To the fat left in the pan add one sliced onion and cook until slightly colored. Mix two teaspoonfuls of curry powder with one teaspoonful of sugar, two tablespoonfuls of flour and brown this mixture in the fat. Add slowly one pint of water and a cupful of tomato strained, six chopped raisins, one cupful of sour apple chopped, a few dashes of cayenne and salt to taste. Turn this sauce over the rabbit and let it simmer until tender. When ready add a cupful of hot milk and a quarter of a cupful of chopped olives. Have ready a cupful of rice, turn the rabbit into a platter and pile the rice around the edge for a border.

**Malabar Rice.**—Cook together one tablespoonful of finely chopped onion and two tablespoonfuls of fat; when well cooked add one cupful of well washed rice. Stir it until a light brown. Mix a quart of strong beef stock and one pint of tomato. Season highly with salt and cayenne. Add these to the rice and let cook slowly on the back part of the stove, or in a fireless cooker. Just before serving add more seasoning if needed, pour over it two tablespoonfuls of butter, add two large cardamom seeds split, and turn into a hot dish.

**Bombay Soup.**—Put a tablespoonful of butter into a saucepan, add one onion sliced and cook slowly without browning, then add one large sour apple sliced but not peeled, a teaspoonful of thyme, juice of half a lemon, a tablespoonful of salt, two tablespoonfuls of rice (cooked). Cover and simmer gently for ten minutes with one quart of good soup stock.

**Potato and Celery Salad.**—Take one quart of boiled diced potatoes, one cupful of finely sliced celery, one-half cupful of chopped onion, two tablespoonfuls of olive oil, or a cupful of boiled dressing. Add a hard-cooked egg chopped fine, mix well and serve after standing a few hours to season.

## The Tea Shop a Success

By CLARISSA MACKIE

(Copyright.)

"BUT why a tea shop?" inquired their friend, Mrs. Gray. "That is such a foolish question, Dolly," retorted Lois Raymond, "but I will try to explain; we are opening a tea shop, Polly and I, in the hope of making money."

"All the luck in the world, my dears," cried Mrs. Gray folding them both in her long arms, "but everything has turned out so differently since I went abroad—I expected to find you both engaged! Young Polly to that Burnet boy—and you, Lois, why you were engaged to Gardner Allen. Where is he?"

They both flushed. Lois Raymond shrugged away all knowledge of Gardner Allen, and young Polly denied that her acquaintance with the Burnet boy was anything except a flirtation.

"I shall be giving a luncheon next week," decided Mrs. Gray, "to about twelve people—you must let me have the shop that day."

When they were alone, Polly looked at her year older sister, "Dolly Gray is a dear," she said sincerely, "that luncheon will be the making of us, Lois."

Lois lost the little broken, far-away look she was wearing and she essayed a cheerful smile. "It may be the making of this shop! In the meantime, we must just pick up business the best way that we can. Our food is delicious, we know that, Polly—"

"Even if grandfather did say—"

"Never mind what grandfather said about the tea-room business, Polly, never mind anything about the way he treated us—what he said to Gardner Allen or Bob Burnet, we cannot even guess that he could say anything very unpleasant after we have spent our lives with him since we were orphaned, but he might have given the impression that he questioned their ability to keep us in the style—oh, dear, and then we both quarreled with him, and he sent us out with a hundred dollars between us—we will have to forget poor grandfather, Polly."

After that luncheon the success of the tiny tea shop was assured. Then one momentous day, Bobby Burnet came in with another girl! The girl was studying the luncheon card, Bobby, looking rather bored, suddenly saw Polly standing beside their table and started violently.

He stared while the girl ordered, and when she had finished and waited for him he made a strong effort to concentrate.

"A sandwich—anything will do—and a cup of tea," was his order.

Polly's dimple suddenly came into her cheek, and she went behind the scenes and worked furiously over a very delectable chicken salad sandwich for Bobby. Somehow, the little look of joy in Polly's eyes remained there for days.

One sunny autumn day, when both the girls secretly longed for a good horseback ride in the country, the business in the little shop was very dull. Only a dozen people came to eat and then left at once.

"I suppose it is too beautiful out of doors for people to spend a spare moment in here," murmured Lois.

"Somebody coming now," remarked Polly, as three men entered the low door. When the first one lifted his bowed head, the girl almost cried aloud.

It was her grandfather, and accompanying him were Gardner Allen and Bobby Burnet! The latter came forward, smiling pleasantly at Polly.

"Can you arrange a table for five—we are expecting two ladies to join us—just a regular luncheon—anything you please will do." He rejoined his companions and they stood in front of the window, looking into the sunny street where their car was at the curb, while the two girls rapidly arranged a round table for five. When everything was ready, Lois went forward. "The table is ready, sir," she said to her grandfather.

"Very good, Lois, my dear," he said and bent and kissed her tenderly. This was too much for young Polly, who came for her embrace and then when the three were standing at their chairs, grandfather said, "We are waiting for you girls to join us, one on either side of me, if you please!"

At the close of the meal, it was the grandfather who rose in his chair with his water glass in his hand.

"I propose the health of the tea shop," he said.

They drank solemnly, and grandfather lifted his glass once more and looked at the two girls and the two young men with smiling eyes. "Almost a year ago," he said, "two young men came to me and asked me for the hands and hearts of my granddaughters. I asked them to go away for a year, and then return—and they have kept their word. Before my granddaughters married I wanted to be sure that they could be self-supporting in case of adversity, so I quarreled with them and we parted. It has nearly broken my heart, but they have proved to be pure gold—they have succeeded, and if all four of you are of the same mind, we will consider the matter settled—and close the tea shop now, and then we will all go out to the country club for the afternoon!"

That is the real secret of why the popular little tea shop changed hands, and how Lois and Polly married the men of their hearts and they all came to live with grandfather in the big house.

## New and More Delicious Desserts

Make them at home with all the ease and assurance of a professional chef.

## HIP-O-LITE RECIPE BOOK FREE

Beautifully illustrated booklet in color, containing recipes of famous chefs and caterers, may be had for the asking. Sent free by the makers of Hip-O-Lite, the delicious, ready-to-use Marshmallow Creme. Ask your grocer for Hip-O-Lite and write today for the recipe booklet to The Hip-O-Lite Co., Dept. A, 200 Market St., St. Louis.

SALESMAN your County, with Car to Can-vas, also the trade Chlorine Gas Treatment, Opportunity. M. J. NISCH, 2542 17th St., San Francisco, Calif.

INVENTIONS FINANCED

Patented or Pending. Describe your invention. J. F. Clymer, Broadway, Denver, Colo.

WE PAY YOU CASH for gold bridges, teeth, old plates, diamonds, discarded jewelry, send goods to WITTING GOLD BRISLING CO., Inc., 96 Fifth Ave., New York City.



## CORNS

Ends pain at once!

In one minute pain from corns is ended. Dr. Scholl's Zino-pads do this safely by removing the cause—pressing and rubbing of shoes. They are thin, medicated, antiseptic, healing. At all drug and shoe stores. Cost but a trifle.

## Dr. Scholl's Zino-pads

Put one on—the pain is gone!

## DR. STAFFORD'S OLIVE TAR

Remedy for CROUP and colds. Relieves coughing, hoarseness, coughing. Taken internally for inflamed membranes of throat and bronchial tubes. HALL & BUCKEL, New York

## FOR bronchitis

## DON'T NEGLECT

Inflamed eyelids or other eye irritations. You will find a soothing and safe remedy in MITCHELL EYE SALVE. 25¢ HALL & BUCKEL at all New York City druggists.

## Garfield Tea

Was Your Grandmother's Remedy

For every stomach and intestinal ill. This good old-fashioned herb home remedy for constipation, stomach ills and other derangements of the system so prevalent these days is in even greater favor as a family medicine than in your grandmother's day.

## Children's colds

Safely and quickly relieved—the exclusive LUDEN menthol blend is soothing—healing—and does not upset the stomach. Children love them.

## 5¢ LUDEN'S MENTHOL COUGH DROPS

Going Through With It "I can't afford a car." "Nonsense. I couldn't afford Christmas, but I did."

## DEMAND "BAYER" ASPIRIN

Aspirin Marked With "Bayer Cross" Has Been Proved Safe by Millions.

Warning! Unless you see the name "Bayer" on package or on tablets you are not getting the genuine Bayer Aspirin proved safe by millions and prescribed by physicians for 26 years. Say "Bayer" when you buy Aspirin. Imitations may prove dangerous.—Adv.

None but a fool is always right.—J. C. Hare.

## Cheery News for Mothers

Oakland, Calif.—"I married very young and my children came very close together. During my first expectant period a friend told me of Dr. Pierce's Favorite Prescription. I have had seven children—all very strong and healthy—and I took the 'Favorite Prescription' each time except the last, and that was my hardest order. I never had any trouble with any of the others, always felt well, was able to do all my own work right up to the last, never suffered very long with any except the last one, and I am sure that would not have been had I taken the 'Prescription' as before."—Mrs. Benita Strohallen, 871 36th St. All Dealers, Tablets or Liquid.

W. N. U., San Francisco, No. 7-1927.

Nellie Maxwell