

THE FEATHERHEADS

By L. F. Van Zelm

Phoney Stuff



THE KITCHEN CABINET

(By 1245 Western Newspaper Union.)
The courage to be just, the courage to be honest, the courage to resist temptation, the courage to do one's duty: this is moral courage that characterizes the highest order of manhood and womanhood—it is the courage without which no great or permanent success in life is achieved.—Samuel Smiles.

REFRESHING DRINKS

Mint is so refreshing in flavor and so attractive when used as a garnish, that even the word reminds us of delicious drinks. The famous mint juleps of the South were usually made with liquor, but one may serve a drink of fruit juices with nothing but pleasure in the consequences.

Mint Cup.—Express the juice from five lemons, add the leaves from a dozen stalks of mint, one and one-half cups of sugar and one-half cup of water, cover and let stand thirty minutes. Just before serving pour into a pitcher over a large piece of ice and add three bottles of chilled ginger ale. Put a sprig of mint in the top of each glass or a bunch in the top of the pitcher for a garnish.

Pineapple Lemonade.—Make a sirup by boiling one cup of sugar and two cups of water ten minutes, add the juice of three lemons and a can of grated pineapple; cool, strain and add four cups of ice water.

Ever Ready Lemonade.—Add a cup of sugar to two cups of water and boil together twelve minutes; add a third of a cup of lemon juice, cool and turn into a jar. Keep in the ice chest and serve with a few slices of fresh lemon for a garnish.

Chocolate Milk Shake.—Melt four squares of unsweetened chocolate, add one and three-fourths cups of sugar and a pinch of salt; pour on gradually, stirring constantly, one and one-half cups of boiling water. Boil five minutes. Cool and put into a jar, keep on ice. For chocolate milk shake add two and a half tablespoonfuls of the sirup, one egg and two-thirds of a cup of milk, with two tablespoonfuls of chopped ice.

Iced Egg Nog.—This drink is not only refreshing but nourishing. Beat one egg for each glass, add a pinch of salt, a little sugar and a few drops of any desired flavoring. Beat well until the egg has absorbed the sugar. To make it especially good separate the egg and white and stir in the white lightly, add lemon juice if desired with a grating of lemon rind, and sufficient milk to fill the glass. Use cold water when the lemon juice is used.

A delightful drink which may always be at hand for an emergency is grape juice, with ginger ale. The combination is good and the zest of the ginger ale makes a most refreshing drink.

Some Choice Recipes.

For variety try this recipe: It is as pleasing to the palate as it sounds:

Stuffed Pork Chops.—Have pork chops cut one and one-half inches thick, split each chop to the bone and stuff with bread crumbs seasoned well with melted butter and eggs and onion, pepper and salt. Roll in cracker crumbs and beaten egg and fry in deep fat until brown on both sides. Now place in a baking pan and cover with the following: One small can of tomatoes, one small onion chopped, one tablespoonful of butter, a teaspoonful of sugar and one of salt. Fasten together with a toothpick before trying and bake until thoroughly well done.

Olive Salad.—Take one cupful of stoned olives, two cupfuls of celery chopped fine, four hard-cooked eggs diced fine. Mix with a cupful of mayonnaise and serve on lettuce.

Raisin Fudge Cake.—Cream together one and one-half cupfuls of brown sugar and one-half cupful of butter, add two egg yolks, one cupful of chopped raisins, four ounces of melted chocolate, one-half cupful each of hot water and sour milk, two and one-half cupfuls of flour, one teaspoonful of soda, one-half teaspoonful of cinnamon and one-fourth teaspoonful of cloves. Bake in sheet pan in moderate oven. Cover with boiled frosting, using the two egg whites and two cupfuls of sugar, adding water to moisten and boil to a thread, pouring over the beaten egg white. Sprinkle a half cupful of blanched almonds over the top of the cake.

Vegetable Curry.—Mix one cupful each of cooked carrots, potatoes, turnips and peas together. Pour over them one cupful of white sauce, one tablespoonful of lemon juice, one-fourth teaspoonful of curry powder, all cooked in the white sauce. On a large platter heap seasoned mashed potato, with plenty of butter dotted over it, make a border and brown in the oven. Pour the vegetable curry into the border and sprinkle the whole with finely minced parsley. Serve very hot.

Cored apples cooked and filled with a mixture of chopped nuts, raisins and marmalade, then covered with a meringue and browned in the oven, is another attractive way of serving apples.

Nellie Maxwell

Happiness

To watch the corn grow and the blossoms set, to draw hard breath over plowshares and spade: to read, to think, to love, to hope, to pray, these are the things that make men happy.—Ruskin.

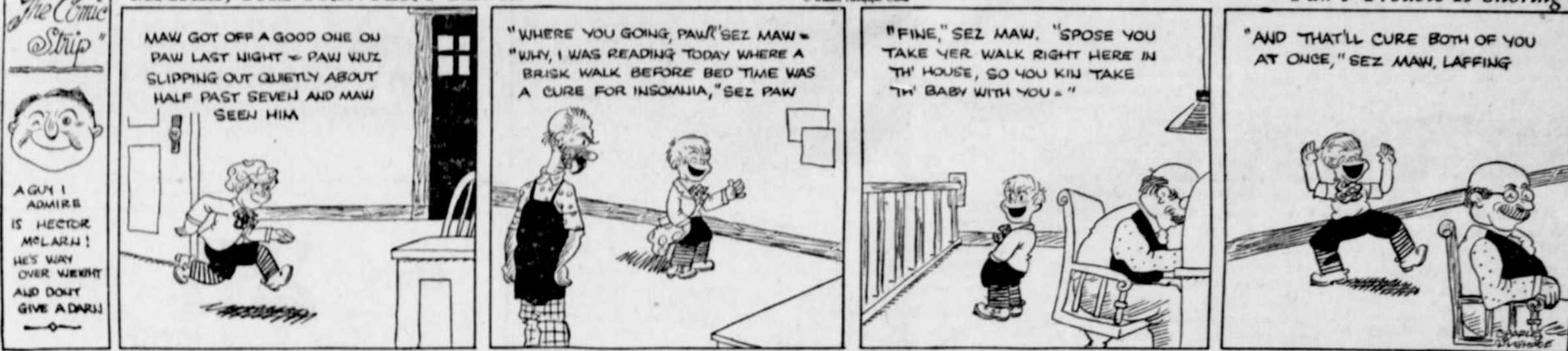
Not New in Surgery

The transplanting of glands into the human system is no new discovery, the first record of such an operation being accredited to John Hunter, in 1672.

MICKIE, THE PRINTER'S DEVIL

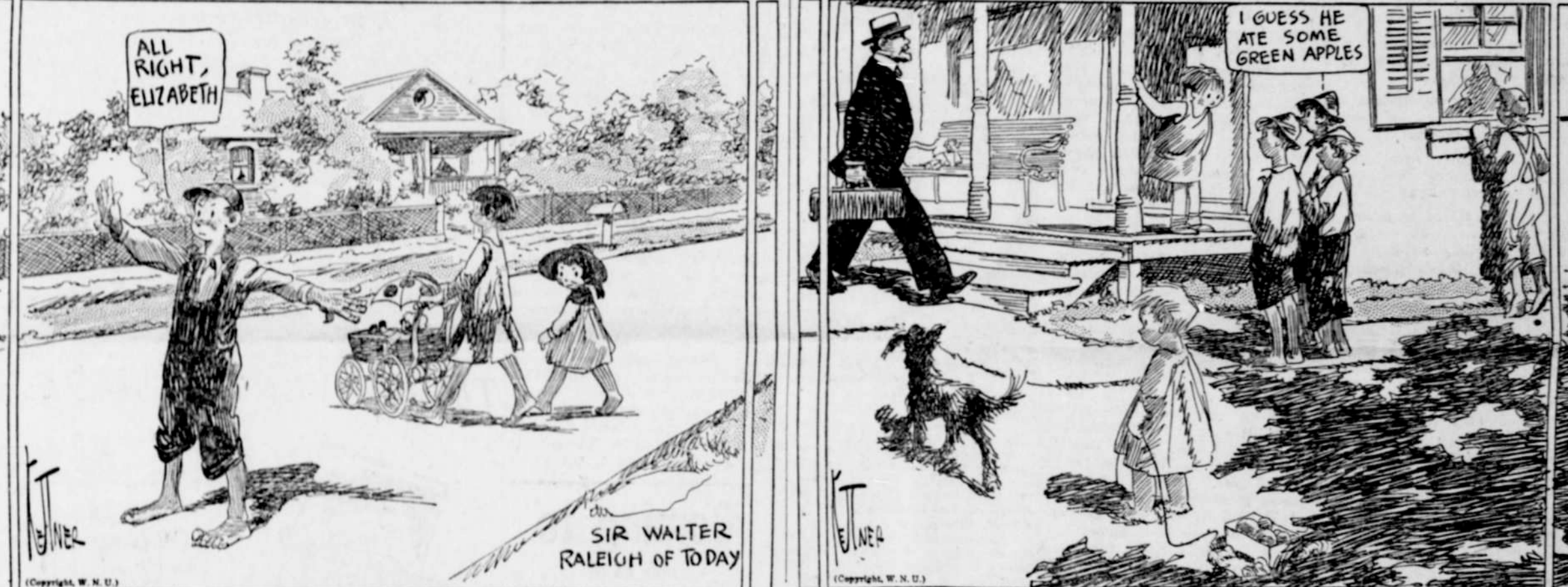
By Charles Saphroe

Paw's Trouble Is Snoring



Along the Concrete

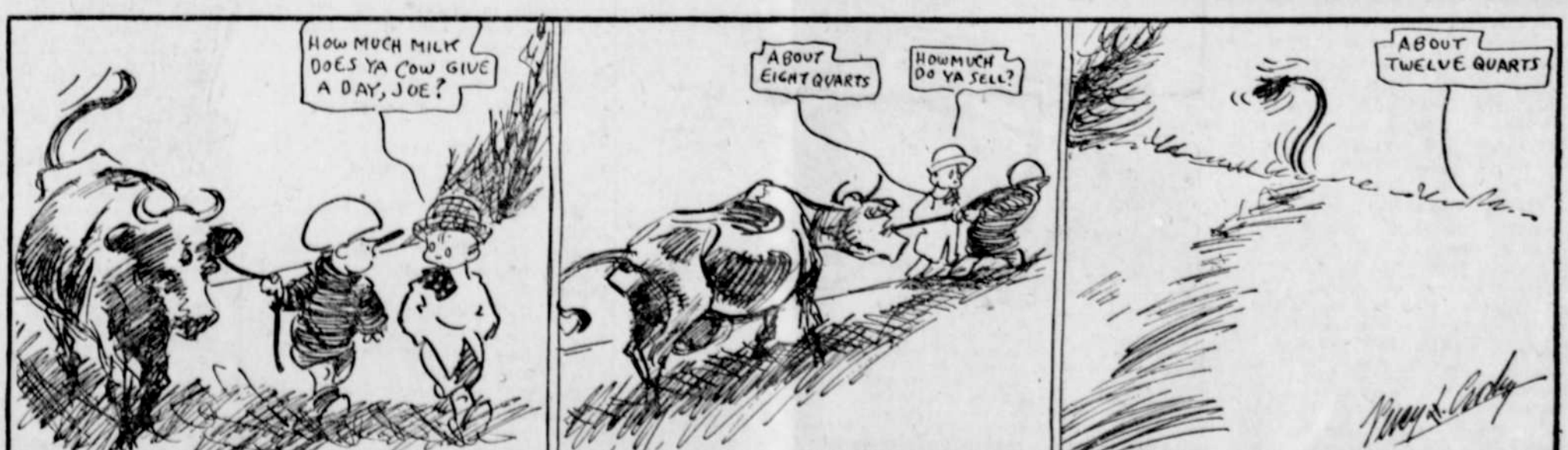
Events in the Lives of Little Men



HOME WANTED FOR A BABY



The Clancy Kids
A Tale of the Hills
By PERCY L. CROSBY
© by the McClure Newspaper Syndicate



LOOKED UPON AS GAME
Jones—"What timid creatures rabbits are." Smith—"And yet they're looked upon as game."
Generosity
Prof.—Take Jane Austen, for instance. Stude.—You take her; I gotta girl.—Denver Parnakeet.
A Poor Cook
Isobel—I'll never marry a cake-eater! Mildred—I should think not! You can't make good enough cake.

Advice
"A woman should always depend on her husband for advice," said the devoted wife.
"Yes," answered the visitor, "but it does grow monotonous not to get any advice except to economize."—Washington Star.
True Words
"These are tough times," "How so?" "One must deliver the goods and yet not be caught with them."

THE LATIN QUARTER
He—"The Paris franc buys very little nowadays." She—"You should have made greater use of the Latin quarter, I'm sure."
Open When Talking
Boss—Is everything shut up for the night?
Clerk—Yes, sir, everything except my mouth.—Good Hardware.
Sheik—Do you an' Gladys have anything in common?
Sheba—I'll say we have! We both are mad at the same time!

A Fence
Geraldine—I think that Jones girl should be arrested.
Maxine—Gracious! Why?
Geraldine—For receiving stolen goods. Jack stole a kiss from me last night and then passed it on to her.
It's True
Mother—Dear, dear, baby has his foot in his mouth again.
Father—Let him enjoy himself while he can—thirty years from now he won't be able to touch his toes.