

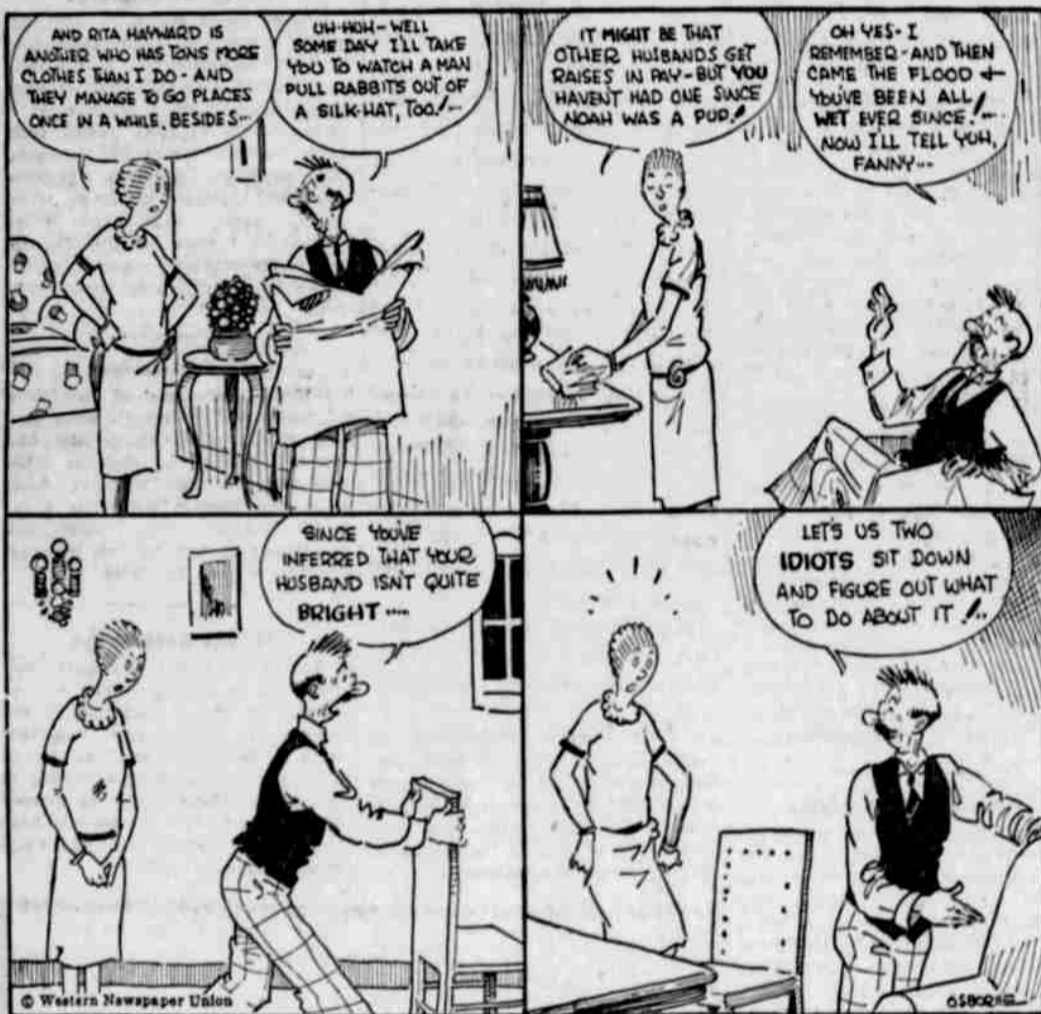
OUR COMIC SECTION

An Awful Mess



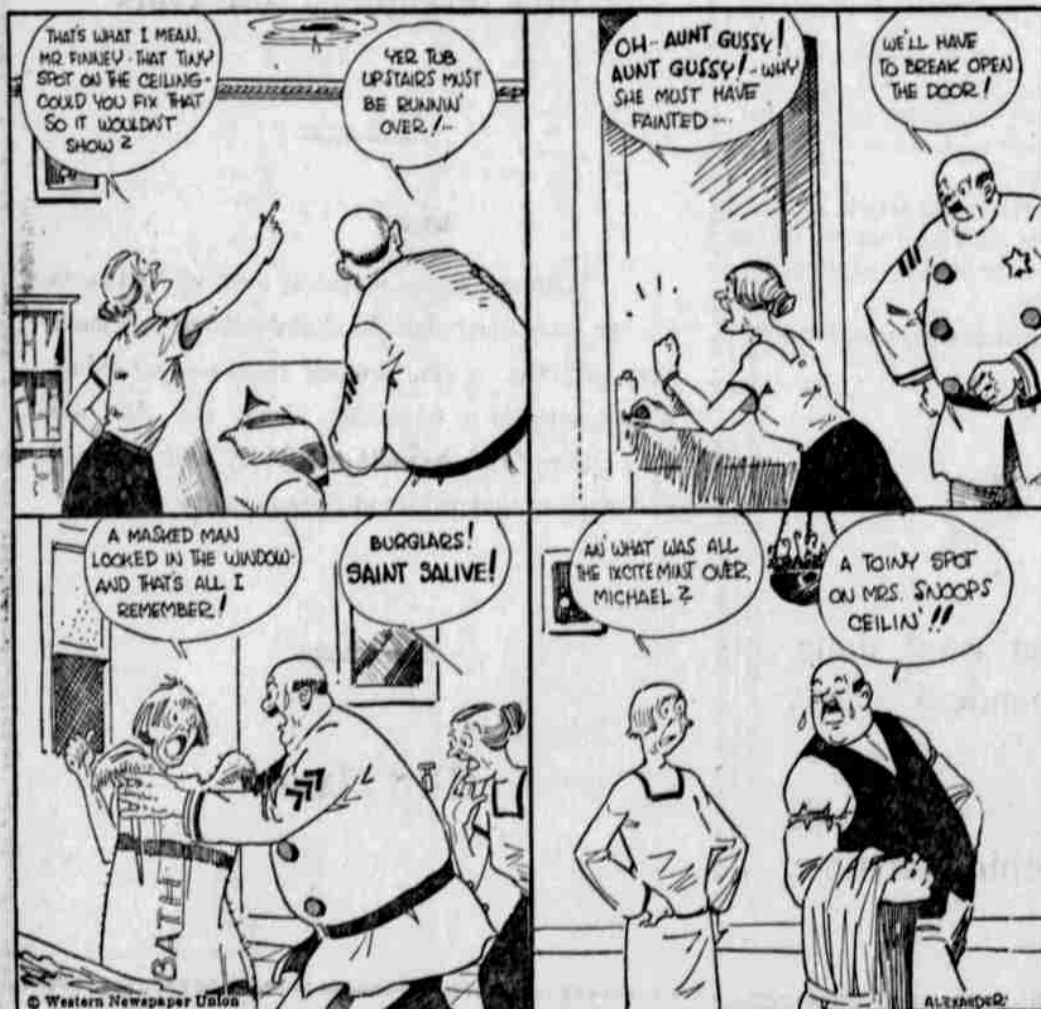
THE FEATHERHEADS

One of Those Evenings



FINNEY OF THE FORCE

A Small Matter!



CAP AND BELLS



The KITCHEN CABINET

(By 1225 Western Newspaper Union.)
I do not ask for music sweeter than
The common daily symphony of
man;
Could I but grasp its center point
and see
How each discord melts into har-
mony.
—Dr. Frank Crane.

TASTY GOOD THINGS

It seems unnecessary to dwell so often upon serving hot foods hot and cold foods cold, to have them appetizing; but the fact is, far too often the most delicious food is utterly spoiled by careless serving.

Carrot, Apple and Onion Salad.—Chop a small apple, grind through the meat grinder, enough to double the amount of carrot, add a little scraped onion to season, salt and cayenne and salad dressing to moisten. Chopped celery and nuts may be added to make the mixture more nutritious. Heap on lettuce and serve with a spoonful of dressing as a garnish.

Panned Oysters.—Toast bread and butter well, wet with oyster liquor and lay in a baking dish. Arrange as many oysters as the bread will hold, dot with seasoning and butter, cover and bake eight to ten minutes in a hot oven, or until the oysters are well ruffled. Serve at once.

Apple Crisp.—For a simple and easy-to-prepare dessert, this will be a joy: Butter a fireproof dish and fill with sliced apples, add sugar and cinnamon to taste, with a little water to moisten. Work together four table-spoonfuls of sugar with one table-spoonful of flour and spread over the apple mixture and bake uncovered. Serve with whipped cream or maple syrup.

Waldorf Ham.—Prepare a rich well-seasoned white sauce, using one cupful of cream instead of the usual milk. Stir in cooked minced ham. Butter small custard cups and sprinkle the lower half with minced parsley. Break an egg in each and bake until the eggs are set. Turn out around the sauce and dot with butter.

Stuffed Lettuce Hearts.—Remove the centers from small hard heads of lettuce and fill the cavities with a mixture of chicken, mushrooms, celery and the shredded lettuce, mixed with mayonnaise. Serve on leaves of endive, garnished with red cherries and sections of orange.

Sandwiches and Canapes.
A canape may be toasted or sauted in butter, but is usually cut round one-quarter inch thick. Any shape desired may be used—crescent, triangle, diamond or square. When bread is used, the crust is usually removed. Saltines or butter thins may be used in place of the bread. The foundation of whatever mixture is used is then spread evenly over the canape, garnished with a flourish of colored mayonnaise or star of beet or any chopped vegetable like hard cooked egg or peppers. When a hot canape is served forks are always provided.

For the open or peek-a-boo sandwich the slices are cut in any desired form, then a center, using some small star or diamond-shaped cutter, is cut from the slice which will go on top. Each small peephole is then garnished with a fringe of green or red after spreading the edge with mayonnaise.

For a sandwich using chopped celery, chicken, olives and a few nuts, cut out a small round peephole and fill with a small ball of cream cheese slightly flattened and dusted with paprika.

Cassole.—This is a famous French dish which is both historical and palatable. Soak overnight one quart of lima beans; in the morning bring to the boiling point and drain. Add fresh boiling water, a teaspoonful of salt and cook until nearly done. Place in a casserole two cupfuls of chicken or duck, the drained beans, an onion (chopped), one-half cupful of strained tomato, a quart of hot broth and a teaspoonful of kitchen bouquet. Bake one hour, uncovered; sprinkle with a little chopped parsley, brown and serve.

Chicken Canapes.—To one-half cupful of chicken stock made into aspic jelly add (when cool, but not set) one-half cupful of mayonnaise. Cut roast chicken into very thin slices, coat them with the aspic mixture and arrange on triangles of bread which have been sauted in butter and cooled. Garnish with bits of chopped pimento and the aspic jelly.

The simple open sandwich is spread with butter, then a rim of finely minced ham is piped around the edge, or any desired sandwich filling finely chopped. Inside this another row of chopped green pepper, or finely cut celery, and the center may be a rose of mayonnaise. One has great opportunity to originate in the making of these sandwiches.

Very Odd
English Advertisement: "Wanted: An air compressor for compressing air."
Isn't it amazing the odd uses to which people will put things?

Fitting It
"The mail man returned this letter because it's cut in two. Do you know anything about it?"
"Sure," replied the office boy. "It was too large to go in the chute as it was."

Outside the Hat Shoppe
"How much longer are we going to wait for mummy, daddy?"
"Not long now, dear. They're just taking the last hat out of the window."

Only One-Eyed Creature

The only one-eyed animal in existence is the cyclops, a genus of small fresh-water crustaceans. They are popularly included under the wide title of "water fleas." Various species are common as active swimmers in fresh-water pools, or slow-flowing brooks and a few forms have been recorded from the sea. A very marked feature to which the name refers is the single radius eye, usually bright crimson and sparkling like a gem.—Washington Star.

Then What Did He Get?

Three-year-old James cared not a little for the freshly baked cakes which his mother was taking from the oven. "The little one is yours, Jimmy," she said, as she hurried to answer a telephone call. When she returned to the kitchen her dismay was evident when she said, "Why, James, what has happened to my cake?" "It was too long. I broke off the end for you, mother," was his answer.—Indianapolis News.

How Crops Are Hastened

Lettuce was ready for market in March from an outdoor garden in Sweden this year, a result of heating the soil with electricity. That the product may be matured earlier is considered a probability and further tests are planned. A main object is to obtain a ground temperature which will correspond to the comparatively high air temperature in spring says Popular Mechanics Magazine.

Long-Life Trees

The white oak, button-wood, white pine and hemlock are long-lived trees, says the American Tree association, and the poplars, willows, some cherries, and a few oaks are short-lived. Some of the sequoias of California exceed the 3,000-year mark, and the big cypress tree of Tule, growing in the state of Oaxaca, Mex., has been estimated from 4,500 to 5,000 years.

Period of Growth

Not all trees begin to grow at the same time. Some begin early in spring, while others delay starting their growth until late April or early May, says the American Tree association. The wild black cherry starts about the first of April, while the tulip tree or yellow poplar does not begin until late in April, and the Norway spruce waits until early in May.

No Royal Road

"The hardest way is almost invariably the best way," said Thomas A. Edison; and he went on to declare that whenever he achieved a result quickly and easily he always distrusted it and proceeded to test it by a different and more difficult method. The road to the heights must be steep and tollsome.—Youth's Companion.

No Free-Will Offering

Little Douglas came over to our house with his mother. My mother had made cookies and put frosting on them but hadn't put them away yet. He asked for one. His mother said: "Did you thank the lady?" His astonishing reply was: "She didn't give it to me; I asked for it."—Youth's Companion.

Village Has Long Name

There is a place in Wales known as Llanfair P. G. The spelling usually given is Llanfairpwllgwyngyllgogerychwyrndrobllllandysillo-gogoch. It signifies: "Church of St. Mary, in hollow of white hazel, near a rapid whirlpool and near St. Tysilio's church, which is near a red cave."

Musical Discovery

James Ballanta, a negro, born in Africa, trained in the University of Edinburgh and, by scholarship, in the New York Conservatory of Music, discovered through research that the African octave contains 17 tones, whereas the European octave contains only 12.

SHE WENT FROM BAD TO WORSE

Down to 98 Pounds—Finally Restored to Health by Lydia E. Pinkham's Vegetable Compound

Cleveland, Ohio.—"After having my first baby, I lost weight, no matter what I did. Then a doctor told me I would be better if I had another baby, which I did. But I got worse, was always sickly and went down to 98 pounds. My neighbor told me about Lydia E. Pinkham's Vegetable Compound, as it helped her very much, so I tried it. After taking four bottles, I weigh 116 pounds. It has just done wonders for me and I can do my housework now without one bit of trouble."
—Mrs. M. Rosecrans, 10094 Nelson Ave., Cleveland, Ohio.

If some good fairy should appear, and offer to grant your heart's desire, what would you choose? Wealth? Happiness?
Health? That's the best gift. Health is riches that gold cannot buy and surely health is cause enough for happiness.
Lydia E. Pinkham's Vegetable Compound may be the good fairy who offers you better health.

Nellie Maxwell