

OUR COMIC SECTION

Our Pet Peeve



A Few Little Smiles

DOING THE IMPOSSIBLE

Alfred P. Sloan, of automobile fame, was talking at the Bankers' club in New York about the automobile price war.

"One man," said Mr. Sloan, "predicts that he'll give us a good \$100 car within three years, but such a car is impossible.

"This peddler reminds me of a chap who was held up one morning by a friend, but he jerked loose and said as he trotted off:

"Excuse me, George, I can't stop; I'm catching the 8:15 train."

"Well, George yelled after him, 'you'd better hurry, then. I just missed it!'"

DOCTORS NOT ALWAYS RIGHT



He—Many doctors are coming out flat footed against petting.

She—How do doctors get flat footed?

The Real Sport

Tell me not in doleful measure, Baseball nears a sad decline; Other sports may bring you pleasure I'll take bats and balls for mine.

Critical Comment

"You criticized the grammar of several speeches very severely."

"Yes," answered Miss Cayenne. "By commenting on the pronunciation I was able to conceal the fact that I was occasionally too dumb to know what the ideas were all about."—Washington Star.

Pass Around the Medals

Slim Balloonist—Heavens, what shall we do? We just dropped our last bag of ballast and we are still over the lake.

Stout Balloonist—Never mind, I'll take this bottle of anti-fat and there will rise again.

Literal Truth

"Papa, what was the stone age?"

"That was the glorious period, my son, when a man axed a woman to marry him."

TOO SOON FOR INCREASE



"I give my wife forty dollars and she's kickin' her sixty. What d'yuh think of that?"

"Well, why don't you give it to her?"

"Why, I've only had her one week."

Sweet Roses

The old world we're livin' in is mighty hard to beat. You get a thorn with every rose But aren't the roses sweet?

Huh!

"I thought you were a chiroprapist."

"I was, but I gave up that line."

"What are you doing now?"

"Attending a barber college."

"Oh, I see, you have gone in for higher education."

Once

Peeteeecne—Did you ever have more money than you knew what to do with?

Beevedee—I don't remember, but I must have had or I wouldn't have got married.

Overdoing It

The Lawyer—I wouldn't complain about that if I were you. It's an old custom to throw shoes at a bridal couple. It's supposed to bring luck.

The Bridegroom—Then I must have been out of luck. These were horse shoes and I stopped a couple.

Case for a Club

Husband (testily, eyes going down sadly at bridge)—You might have guessed I had no heart, partner.

Wife (sweetly)—Quite, but I thought you had a brain, darling.

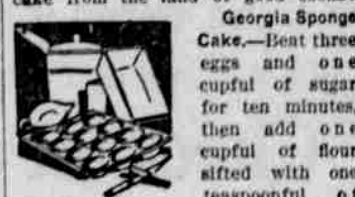
The Kitchen Cabinet

(By 1929, Western Newspaper Union.)

"He is a friend, who can By a look, word, renew The courage in a man, His best and true."

GOOD THINGS

Here is a good southern sponge cake from the land of good cooks:



Georgia Sponge Cake.—Beat three eggs and one cupful of sugar for ten minutes, then add one cupful of flour sifted with one teaspoonful of

baking powder and one-eighth teaspoonful of salt; add one-fourth of a cupful of cold water and a teaspoonful of flavoring. Bake in small fluted tins and serve piled high with sweetened whipped cream to which chopped candied cherries have been added.

Chocolate Loaf Cake.—Cream one-third of a cupful of butter, add one cupful of sugar, one well-beaten egg, and beat thoroughly. Add two squares of melted chocolate which has been melted in one cupful of boiling water, then one teaspoonful of vanilla, and last of all one and one-third cupfuls of flour, one-fourth teaspoonful of salt, and one teaspoonful each of soda and baking powder. Bake in a cake pan in a moderate oven for 40 minutes. When cool, cover with:

Butter Frosting.—Take one and one-half cupfuls of confectioner's sugar, add three tablespoonfuls of butter, mix well and add thick cream enough to make of the right consistency to spread, flavor with vanilla and cover the cold cake.

For those who consider chicken livers the great delicacy they are, the following dish will be considered:

Chicken Livers With Olive Sauce.—Cut the livers into half and wrap each piece in wafer-like strips of bacon, place on skewers alternately with mushroom caps which have been carefully cleaned and dipped into olive oil. Place the skewers across a dripping pan in a very hot oven or under the broiler flame. Baste occasionally with the fat from the pan. Serve on the skewers with the sauce made as follows: Brown two tablespoonfuls of butter with two of worcestershire sauce, one dozen stuffed olives, thinly sliced, one tablespoonful of lemon juice, salt, cayenne and paprika to taste. Serve with browned potato balls, small string beans or peas.

Corn Bread or Johnny Cake.—Beat one egg, add one cupful of sour milk, one-half teaspoonful of salt, one cupful each of yellow corn meal and wheat flour and one tablespoonful of soda. Mix the dry ingredients and stir into the liquid. Add two tablespoonfuls of melted shortening and pour into a hot greased pan and bake twenty-five minutes.

Good Home Cooking.

There is no more appetizing dish for a main dish than the good old-fashioned pot roast when cooked until brown and tender and served with vegetables added to it.



Pot Roast.—Take four pounds of beef from the chuck or rump, wipe with a damp cloth and add three tablespoonfuls of dripping to a deep iron pan. When hot add the meat and brown it on both sides. Sprinkle with salt and pepper, using three tablespoonfuls of chopped celery leaves and two cupfuls of boiling water. Cover tightly and cook for two hours very slowly. Now add six carrots, six turnips, six potatoes, more salt and pepper to season, cover and cook until the vegetables are tender. Thicken the gravy and pour over the meat. For the gravy take three tablespoonfuls each of flour and cold water, mix until smooth, add one-half-cupful of milk, salt, celery salt and pepper to season. Pour into the gravy left in the pan and cook, stirring constantly until thick.

Pear Salad.—Arrange eight halves of pears in lettuce cups. Mix one cupful of cottage cheese with one-fourth cupful of nuts, form into balls and press one into each cavity of the pear. Dot with cherries and serve with a highly seasoned french dressing, using pineapple juice with a dash of lemon.

Prune Nut Pie.—Prepare a baked pastry shell and fill with the following: Mix five tablespoonfuls of flour with one-half cupful of sugar and one eighth teaspoonful of salt. Add one cupful each of milk and prune juice, two egg yolks and cook over a slow fire until thick and creamy. Add one teaspoonful of lemon extract, two-thirds cupful cooked prunes, chopped, and one-third of a cupful of broken nut meats. Beat for a minute, then fold in the stiffly beaten whites of the eggs, pour into the shell, cool and chill. Whipped cream may be used if desired.

Wash bacon dripping, allow to cool and skim off. Use for all sorts of cookery. When the bits of burned bacon drop into the water and sink to the bottom of the pan, it leaves the fat sweet and it can be used for shortening for molasses or spice cakes instead of butter.

A slice of lemon added to prunes while cooking will add to its flavor.

Neelie Maxwell



A DOZEN different things may cause a headache, but there's just one thing you need ever do to get relief. Bayer Aspirin is an absolute antidote for such pain. Keep it at the office. Have it handy in the home. Those subject to frequent or sudden headaches should carry Bayer Aspirin in the pocket-tin. Until you have used it for headaches, colds, neuralgia, etc., you've no idea how Bayer Aspirin can help. It means quick, complete relief to millions of men and women who use it every year. And it does not depress the heart.



Aspirin is the trade mark of Bayer Manufacturing of Monacochester of Kaiserlautern

One bad thing about liquor is that it encourages some men to sing.

Accidentally an Arkansas lady cured fits in a valuable dog with Russ Ball Blue. Many others now use it. Never fails, she says.—Adv.

Some men are liars, but not all liars are men.

Are You Ready



When your Children Cry for It

Baby has little upsets at times. All your care cannot prevent them. But you can be prepared. Then you can do what any experienced nurse would do—what most physicians would tell you to do—give a few drops of plain Castoria. No sooner done than Baby is soothed; relief is just a matter of moments. Yet you have eased your child without use of a single doubtful drug; Castoria is vegetable. So it's safe to use as often as an infant has any little pain you cannot pat away. And it's always ready for the crueler pangs of colic, or constipation or diarrhea; effective, too, for older children. Twenty-five million bottles were bought last year.

Fletcher's CASTORIA

"WORTH WEIGHT IN GOLD"

Verdict of Woman Who Tried Pinkham's Compound

Tully, N. Y.—"It hurt me to walk or sit down without help and I felt sick and weak. My mother-in-law took Lydia E. Pinkham's Vegetable Compound and she induced me to take it. I am now on the fourth bottle and have also used Lydia E. Pinkham's Sanative Wash. The medicines that will do for me what the Vegetable Compound and Sanative Wash have done are certainly worth their weight in gold. I think I have given them a fair trial and I expect to take two more bottles of the Vegetable Compound."—MRS. CHARLES MORGAN, R. F. D. 1, Tully, N. Y.



ASK FOR ALLEN'S FOOT-EASE for PAINFUL FEET

FINNEY OF THE FORCE

Finney Has No Restraint



THE FEATHERHEADS

The Great Divide

