



My Favorite Recipe

By Gracie Allen

Spinach Cup Cake

Take four cups of flour and put them in one cup * * * and add three spoons. Then stir until stiff, and when you're too stiff to stir, then you know you're stiff. Then rub in a little liniment. But, of course, it won't make the cake taste any better. Get some burnt almonds, but don't use them. Use eggs. Take six eggs * * * and if you haven't got any eggs, then only use five. Then separate the yellows from the yolks, then get your spinach and separate the sand from the spinach, but save the sand. Then you roll it into little balls. When it's finished, it looks like hamburger * * * it tastes like spinach, but when you open it up it's cup cake.

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Odd Occupations

by Whitman



Gag Man

THE BRAINS BEHIND THE COMEDIAN—THAT'S HARRY TUGEND'S WAY OF WHILING AWAY HIS WORKING HOURS, POUNDING OUT GAGS, SKITS AND JOKES THAT ARE DELIVERED TO YOU OVER RADIO BY STARS SUCH AS BEN BERNIE, CANTOR ETC

Bob Davis Reveals

An Autocrat of the Breakfast, Lunch and Dinner Table

OUT of Vancouver 7 p. m., reaching Kamloops Junction by dawn, and onward into the Canadian Rockies, one of the grandest mountain ranges on the North American Continent, it behooves the traveler to breakfast early, lest he miss the splendor of the new-born day, midst snow-capped pinnacles.

On this trip, my traveling companion, whom I met for the first time at a table spread with a light repast of orange juice, British Columbia cantaloupe, coffee and toast, proved to be a psychologist of the first class, and also an industrialist familiar with all phases of employment. His company carried a pay roll of 1,800 men, twenty-six of whom were experts and craftsmen.

"It is with engaging these specialists that most of my time is occupied," said he, "and it may amuse you to learn that it is my practice when investigating the fitness of a candidate to invite him for breakfast, luncheon or dinner, as the case may be, before actual business negotiations are entered into."

As it is easier to listen than to ask questions, I allowed the job adjuster to have the floor, confident that he wanted it and had something entertaining to offer.

Breakfast as a Job Test.

"Now, for example," he continued, declining cream for his coffee, "if the applicant is a young man, I invite him to breakfast at my club or a first-class hotel; eight o'clock sharp. If he hesitates or suggests a later hour, I instantly approve, and defer to his every whim when he arrives. But nine times out of ten, regardless of whatever indorsements he may have from others, the barometer, so far as he is concerned, has begun perceptibly to fall.

"Any young man looking for a job, who isn't ready for food at eight o'clock belongs to the class that retires too late the night before. However, I do not take as an indication of unfitness any man's disinclination to break his fast. If he consumes a good breakfast, as young men should, it is a mitigating circumstance in his favor, but if he has no appetite, no capacity for starting the day with proper nourishment, he isn't pegged with me for a job on his first performance. If the applicant is an elderly man, I

let him set the time, refraining, on my own part, from any adverse conclusions. When a man passes forty, he has acquired habits and inclinations that are no other man's business.

Thinking With Their Teeth.

"Luncheon! Well, that's an entirely different proposition in this age when metabolism, diet and the quest of proper calories are having a widespread fling. Only, I am of the opinion that consumers of heavy food at the noon hour have a tendency to dullness for a longer period in the afternoon than is consistent with a high percentage of mental activity. I want a man who does not lack capacity to think for himself; otherwise, how can I expect him to think for me?"

"No intelligent person eats himself out of a job. It has probably occurred to you that I am dictatorial. On the contrary, I have never, at any preliminary conference with a possible employee, discussed the subject of food or restrained the gentleman in prancing through the entire bill of fare from aperitifs to coffee. I do, however, exercise my observational powers when negotiating with one whom I have every hope will measure up to the position that it is my earnest desire to bestow. I am not looking for misfits, or men who think with their teeth. I am in search of brains.

Dinner Is Supreme Trial.

"Now in the matter of dinner or supper, whichever you prefer to call the third phase, I have become somewhat elastic in my analysis of character as it develops at the dinner table. Here one must take stock of ceremony. We should come to it with high hope that a limited indulgence is essential to enjoyment. I don't care to dine with a man who evades the opportunity for enjoyment that is or should be a prime factor at the dinner table, whether it be set for two or twenty. Always it should be an intellectual, physical and spiritual ceremony, free from discords; something designed to elate and not to exhaust. "Here, geniality, expanding in proper ratio with the understanding of those present, should reach its maximum. There is no better place to appraise a stranger's capabilities than at the dinner table; no richer atmosphere in which to let him inhale the breath of life. Indeed, the final test of the three culinary experiments that it pleases me to make is at dinner, to which on occasions I have asked outsiders the better to observe the effect that strangers have upon the man with whom I expect to have daily association."

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Monastery 1,000 Years Old
Situating between three great mountain peaks, stands the famous monastery of St. Bernard. Founded almost 1,000 years ago by St. Bernard of Menthana, it is a solemn shrine of nobility and antiquity. Within its sacred walls travelers find rest and comfort.

Cuddle Toys for Gifts



"Eenie, Meenie, Minie, Mo"—it's hard to decide which to make—but why make just one, why not

all! Delightful cuddle toys, these, and just the soft, warm playthings for a baby's arms. There's nothing to the making of them, for each is composed of but two pieces, with the exception of the bear, whose jacket is extra, and the chick, whose flapping wings are separate. Your gayest cotton scraps can go into the making of these winning gifts. In pattern 5609 you will find a transfer pattern for the four animals; instructions for making them; material requirements.

To obtain this pattern send 15 cents in stamps or coins (coins preferred) to The Sewing Circle Household Arts Dept., 259 West Fourteenth St., New York, N. Y.

Write plainly pattern number, your name and address.

MEAT PERFECT AFTER 8 YEARS IN OPEN ROOM

Someone should tell Mr. "Believe-It-or-Not" Ripley this story that comes from John S. Hill, storekeeper in South Carolina. "I have now hanging on the back door of my store," he writes, "a strip of meat smoked with FIGARO Condensed Smoke EIGHT YEARS ago. This piece of meat is ribbed belly, about 18 inches long and 6 inches wide. It is firm, sweet and sound as a dollar—neither rancid nor spoiled in any manner, and has kept perfectly these eight years. FIGARO is the finest thing I have ever seen for smoking meat. I have been using it



S. E. COLGIN
Discoverer of Process of Condensing Smoke

ever since it was first put on the market." (Signed) John S. Hill. Mr. Hill has to buy the meat he cures, so he cannot afford to lose any of it. Yet the average farm does lose 50 lbs. every year, because the meat is not thoroughly smoked. During cold weather, keeping meat is a simple matter. But when summer comes, or a warm spell during the winter, look out. Rancidness develops. You suddenly find the meat alive with "skippers," or worms. Green mold appears on it. Or it dries out and hardens.

Thorough smoking is the only known way to prevent all these troubles. But how? Everyone knows how uncertain the old smokehouse method is. Other so-called smoking methods, or substitutes for smoke-

ing, are likewise risky. How can you tell whether or not the meat is thoroughly smoked? But if you want to



be SURE all your meat will keep perfectly right through the summer months, wash it thoroughly after it comes out of the cure and brush FIGARO Condensed Smoke over every square inch. FIGARO penetrates. It keeps meat from drying out. It positively PREVENTS skippers, green mold, or rancidness. Flavor? You'll say the meat is the finest you ever ate. And the cost is less than one-third cent per pound!

HAS SMOKED OVER TWO BILLION POUNDS OF MEAT

More than 30 years ago, S. Eugene Colgin, Texas farmer boy, discovered how to condense smoke to liquid form. With addition of a few ingredients to improve the flavor, etc., it is called FIGARO Condensed Smoke. Since then, FIGARO has been used to smoke more than two billion pounds of meat! Your dealer has it, or can get it; in 32-oz. size (enough for 500 lbs.), \$1.50; or the 16-oz. size, (enough for 250 lbs.), \$1.00. But DON'T TAKE CHANCES! Use FIGARO on every pound this year.—Adv.

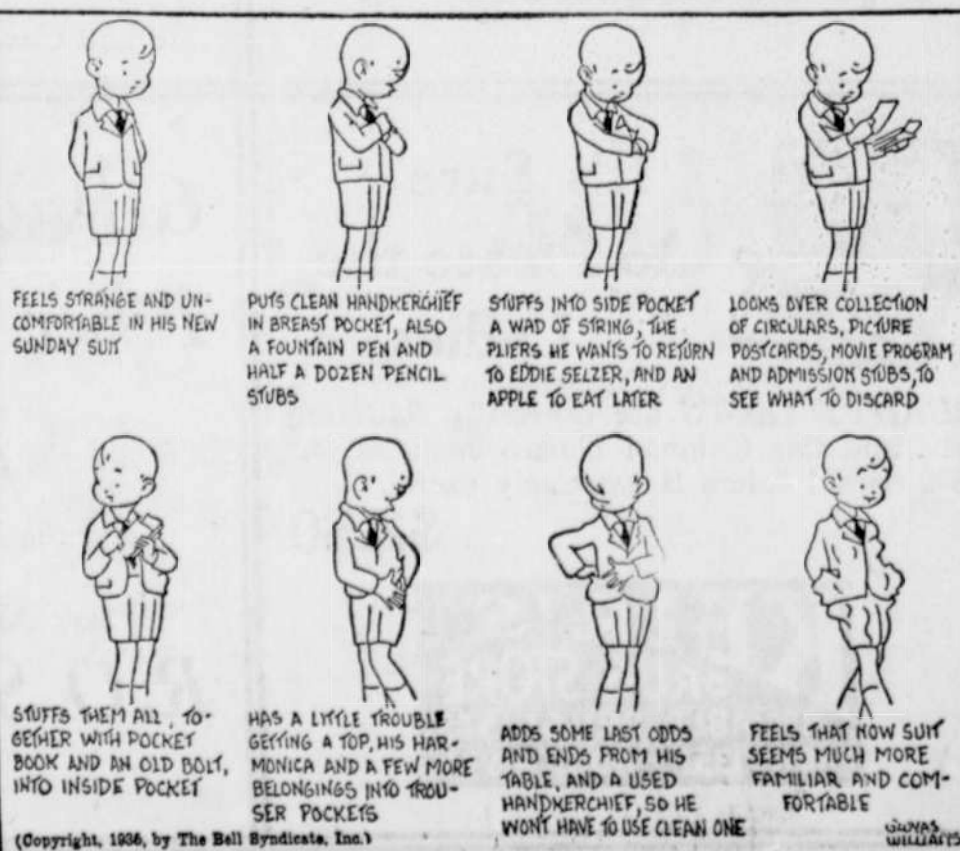
THE FIGARO Co. DALLAS, TEX.

Manufacturers of Smoke Products

FIGARO Condensed Smoke—Barbecue Smoke Sauce—Sausage Seasoning

POCKETS

By GLUYAS WILLIAMS



FEELS STRANGE AND UNCOMFORTABLE IN HIS NEW SUNDAY SUIT

PUTS CLEAN HANDKERCHIEF IN BREAST POCKET, ALSO A FOUNTAIN PEN AND HALF A DOZEN PENCIL STUBS

STUFFS INTO SIDE POCKET A WAD OF STRING, THE PLIERS HE WANTS TO RETURN TO EDDIE SELZER, AND AN APPLE TO EAT LATER

LOOKS OVER COLLECTION OF CIRCULARS, PICTURE POSTCARDS, MOVIE PROGRAM AND ADMISSION STUBS, TO SEE WHAT TO DISCARD

STUFFS THEM ALL TOGETHER WITH POCKET BOOK AND AN OLD BOLT INTO INSIDE POCKET

HAS A LITTLE TROUBLE GETTING A TOP, HIS HARMONICA AND A FEW MORE BELONGINGS INTO TROUSER POCKETS

ADDS SOME LAST ODDS AND ENDS FROM HIS TABLE, AND A USED HANDKERCHIEF, SO HE WON'T HAVE TO USE CLEAN ONE

FEELS THAT NOW SUIT SEEMS MUCH MORE FAMILIAR AND COMFORTABLE

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GLUYAS WILLIAMS

FOR COLDS

Nature can more quickly expel infection when aided by internal medication of recognized merit

Salicon Tablets

HAVE RECOGNIZED MERIT

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REMEDIES