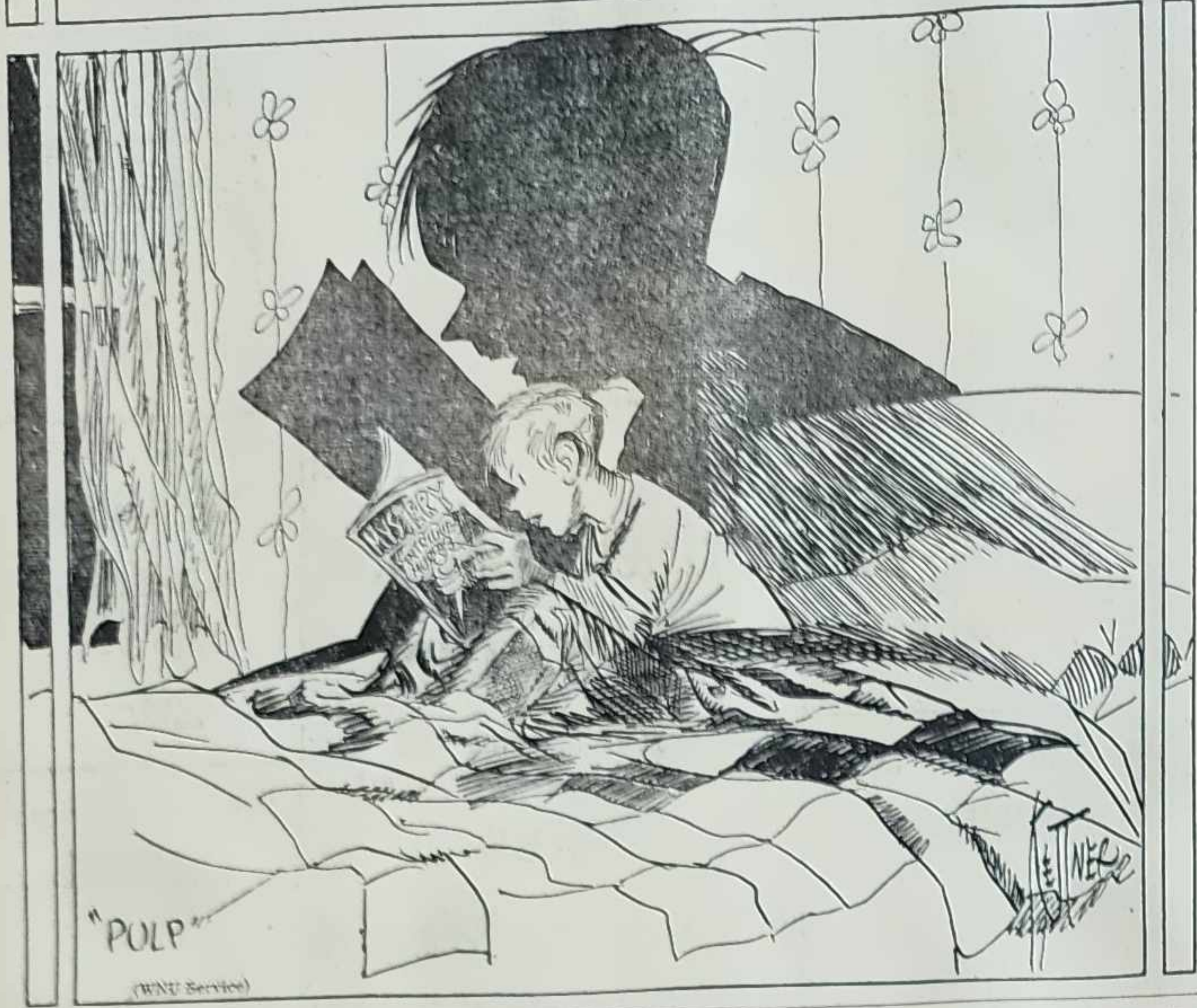


OUR COMIC SECTION

Events in the Lives of Little Men



S'MATTER POP

By C. M. Payne

POP

By J. Millar Watt

DINNER IS SERVED

Good Excuse
Woman Motorist—Oh, Mister Officer, if I show you I had a good excuse for speeding will you let me off?
Officer—Yes, let me hear it.
Woman—I was trying to catch up with the woman just ahead, to see how her dress was made.

Trials and Troubles
Kind Old Lady—Yes, my good man, I, too, have had my trials.
Man-at-Door—Indeed, ma'am. And what did they pinch you for?

New Allibi
Boss—You're late this morning, Rastus.
Rastus—Well, sah, when Ah looked in de glass dis mornin' Ah couldn't see mahself there, so Ah thought Ah'd gone to work. It was only some time afterwards dat Ah discovered dat de glass had dropped out of de frame.

Untold Ages
She—Why, women have been famous for ages.
He—Yes, I know—untold ages.

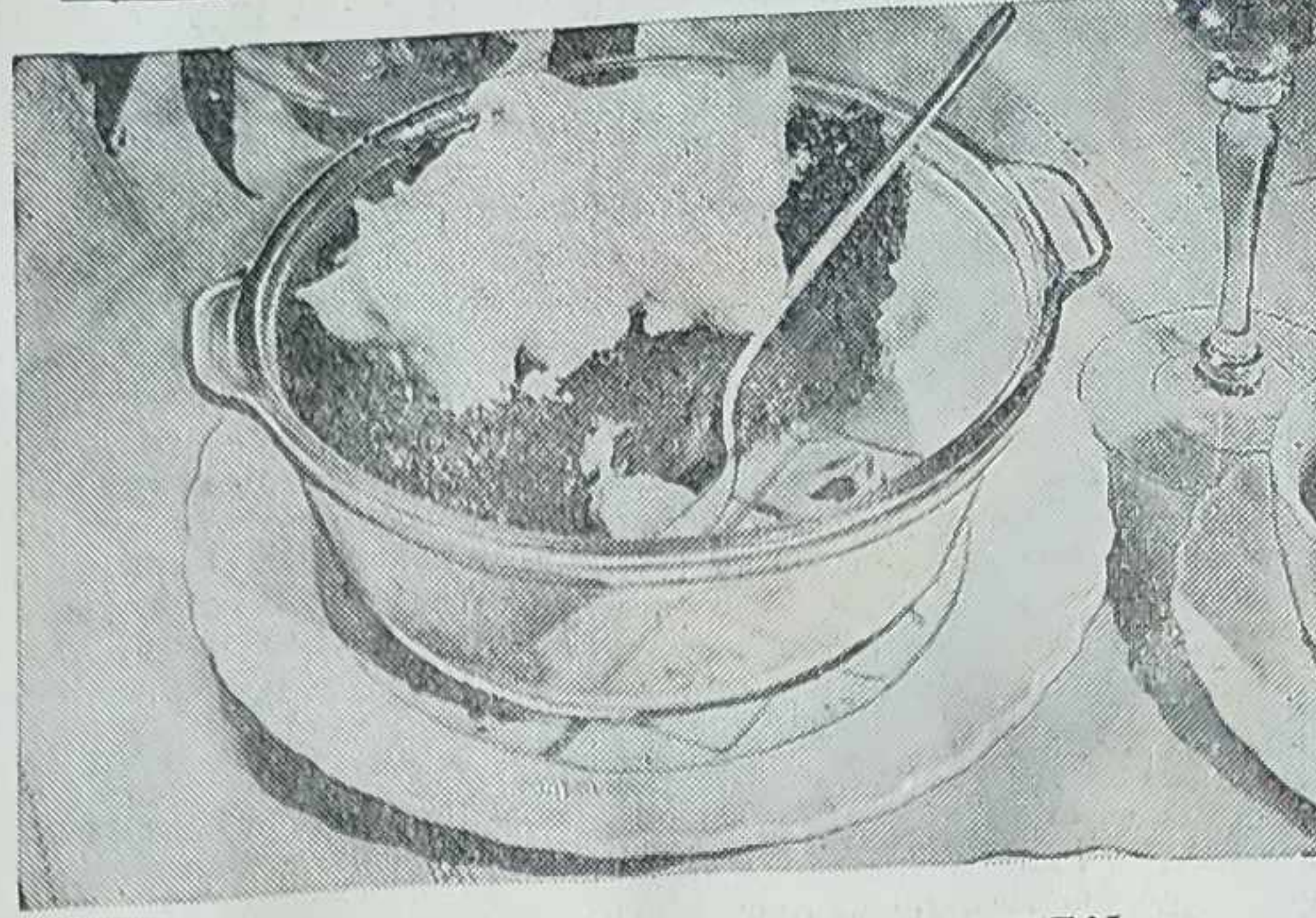
POLITICAL JOB

Powder Marks
"What you doing for a living?"
"Oh, just loafing."
"Didn't know you held a political job?"

Bone of Contention
Small Boy—Dad, what is meant by "the bone of contention?"
Dad—The jawbone, my boy.

Household News

By Eleanor Howe



CHOOSE DESSERT TO FIT MAKEUP OF MEAL

(See Recipes Below)

What Shall I Serve for Dessert?

To most of us "something sweet" served at the close of a meal is as important as the main dish itself. For dessert, men undoubtedly have a penchant for such substantial items as pie, ice cream and chocolate cake, but they seem to like the honey, less spectacular desserts almost as much. Baked apples, old-fashioned apple dumplings, rice pudding and fresh fruit desserts are masculine favorites and they're simple enough to suit the youngsters of the family, too. You'll find suggestions and recipes for the desserts that father likes, in my cook book, "Feeding Father."

When you choose a dessert, consider first the meal as a whole—is it substantial or light? If it's a hearty, heavy meal, choose a light dessert, because appetites are likely to be pretty well satisfied by the time the dessert course appears. On the other hand, if the meal has been light, a hearty, satisfying sweet course is in order.

Choose your dessert, too, to fit the general makeup of the meal. Don't forget that contrast is important. If you've had a fruit salad, avoid serving a fruit dessert; if spanish rice or macaroni made up the main dish of the meal don't serve a starchy sweet.

And speaking of desserts: when your facilities for entertaining are limited, why not plan a "dessert party"? Invite your guests to skip their dessert at home, and have it with you. Dessert, with a beverage, is all you serve—and you serve it before the bridge playing or other entertainment begins.

Fruit Macaroon Dessert.
(Serves 6)

3 cups canned fruit
3/4 cup flour
3/4 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 egg

Pour fruit and juice into shallow pan about 6 by 10 by 2 inches in size. Sift together the flour, sugar, baking powder and salt. Add unbeaten egg and mix well. Spread this mixture (which will be very crumbly) over the fruit and bake in a moderately hot oven (375 degrees) for about 30 minutes.

Orange Torte.
(Serves 6)

3/4 cup butter
3/4 cup granulated sugar
1 egg (separated)
1 1/4 cups general purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup buttermilk
1/2 cup dates (cut fine)
1/2 cup nut meats (cut fine)
1 teaspoon lemon extract
1 orange

Cream butter thoroughly; then add 3/4 cup sugar while beating constantly. Blend well and add beaten egg yolk. Mix and sift together the flour, baking powder, salt, and soda. Add alternately with the buttermilk beginning and ending with the flour mixture. Add dates and nuts, lemon extract and orange pulp, reserving orange juice carefully. Fold in the beaten egg white. Place in small angel food or torte pan (well greased). Bake in a moderate oven (350 degrees) for approximately 35 to 40 minutes. After removing from oven allow cake to stand undisturbed in the pan for 10 minutes. Then pour over it, by teaspoonfuls, the orange juice in which the remaining 1/4 cup sugar has been dissolved. Serve with whipped cream if desired.

Apple Dumplings.

2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup shortening
1/2 cup milk
1/4 cup orange juice
6 tart apples (medium size)
1/2 cup sugar
nutmeg
cinnamon
butter

Mix and sift dry ingredients and cut in shortening; add liquid. Roll dough to quarter-inch thickness and cut in 4-inch squares. Pare and core apples. Place one apple in center of each square and fill center of apples with a mixture of sugar, cinnamon and nutmeg. Dot with butter and pinch the four corners of the dough together. Prick with a fork and bake in a moderate oven (350 degrees) for 30 to 40 minutes. Serve with lemon sauce.

Have You Ordered Your Copy of "Feeding Father"?

You'll find in this clever cook book—by Eleanor Howe, not only tested recipes for father's favorite desserts, but recipes for the other foods he likes, as well. There are "masculine menus," too—dinners planned especially for father—and hints on how to cook the foods he likes. Send 10 cents in coin to "Feeding Father," care of Eleanor Howe, 919 North Michigan Ave., Chicago, Illinois. You'll get your copy of "Feeding Father," by return mail. (Released by Western Newspaper Union.)

Sound-Proofing Furniture a Blessing

By ELIZABETH MacRAE BOYKIN

As if life were not already complicated enough, some of the modern designers of furniture are getting upset over the question of sound-proofing furniture. It seems that they think something should be done about dresser drawers and the like that make noise when they slide in and out. We'll give them our blessings in this good work even though we personally have never been particularly concerned by drawers that make a little noise. But then maybe we're just easy going. Incidentally most of this sound-proof furniture is going to be of metal.

Another blow we had recently was the discovery that designers consider the seats on buses, cars and airplanes far more comfortable than any chair or sofa made for home use. Maybe so. Anyway, they expect to put really comfortable chairs on the home market soon. So get set for sitting pretty at home as well as on the road.

"The Name Is Familiar"

BY FELIX B. STREYCKMANS and ELMO SCOTT WATSON

Poinsettia

THE poinsettia—that crimson flower so popular around Christmas time—was named for a man who was not a botanist but, of all things, one of our secretaries of war! He was Joel Robert Poinsett, seventeenth secretary of war, serving from 1837 to 1841 under President Van Buren. And the full name of the flower, by the way, is poinsettia pulcherrima, Latin for "most beautiful poinsett," but was meant to describe the flower, not the man.

Before he became secretary of war, he was United States minister to Mexico, the country from which the flower was brought to the United States. It had been called "Painted Leaf," and "Mexican Fire Plant." While in Mexico, Poinsett called the flower to the attention of botanists and imported some of the flowers to the United States. This is why, in searching for a scientific name for the flower, Poinsett was honored.

He was of Huguenot descent, the last of his family—if he hadn't fallen in love with the flower, he never would have had a chance to perpetuate the family name.

He was educated in England and traveled extensively. While in Russia, the czar offered him a commission in the army, which he declined. While an American goodwill emissary to Chile, the Spaniards seized several of our merchant ships. Poinsett organized a large force right on the spot, led them in an attack against the Spaniards and recaptured the ships.

The name is certainly more appropriate for the flower than the man.

A Maverick

SOMETHING that doesn't belong to anybody is called a maverick—especially if it's wandering around loose. The name was applied originally to cattle that were unbranded.

Samuel A. Maverick, an 1825 graduate of Yale, gave his name to the idea. Although he was one of the founders of Texas' independence and a member of the congress of the Republic of Texas in 1845 and had other signs of intelligence, he nevertheless had a reputation for allowing his cattle to wander around without being branded. So unusual was this practice that whenever cattle were discovered without brand-marks someone was almost certain to say, "They're probably Maverick's."

You have to be pretty well known to be referred to that way and must have a lot of cattle, too, and Samuel Maverick was well qualified on both counts. But after all, there is a limit to everything and it was unreasonable to assume that Maverick owned ALL the unbranded cattle.

Cattle rustlers continued to refer to unbranded cattle as Maverick's but they soon meant that they were mavericks—without the capital letter and without that possessive apostrophe. That meant that the cattle merely were unbranded and, therefore, belonged to anybody.

Gerrymander

TO GERRYMANDER means to divide a voting district in an unfair manner, especially so one political party will have an advantage over the other. Elbridge Gerry (1744-1814), a signer of the Declaration of Independence, a vice president of the United States and a governor of Massachusetts, provided the name.

In 1811 the Democrats of Massachusetts elected Gerry governor and also obtained a majority in both houses of the legislature. They then put through a law rearranging the state senatorial districts without regard for geographical location, the main idea being to get enough voters in each district to perpetuate themselves in office.

The arrangement of the towns in Essex county was so absurd that the editor of the Boston Sentinel colored them on a map hung on his wall. A visiting artist added heads, wings and claws and, turning to the editor, said, "How's that for a Salamander?"

"Salamandar, nothing!" he shouted. "It's a Gerrymander!"

The word stuck and is in the dictionary today. (Released by Western Newspaper Union.)

Clubby, Eh?

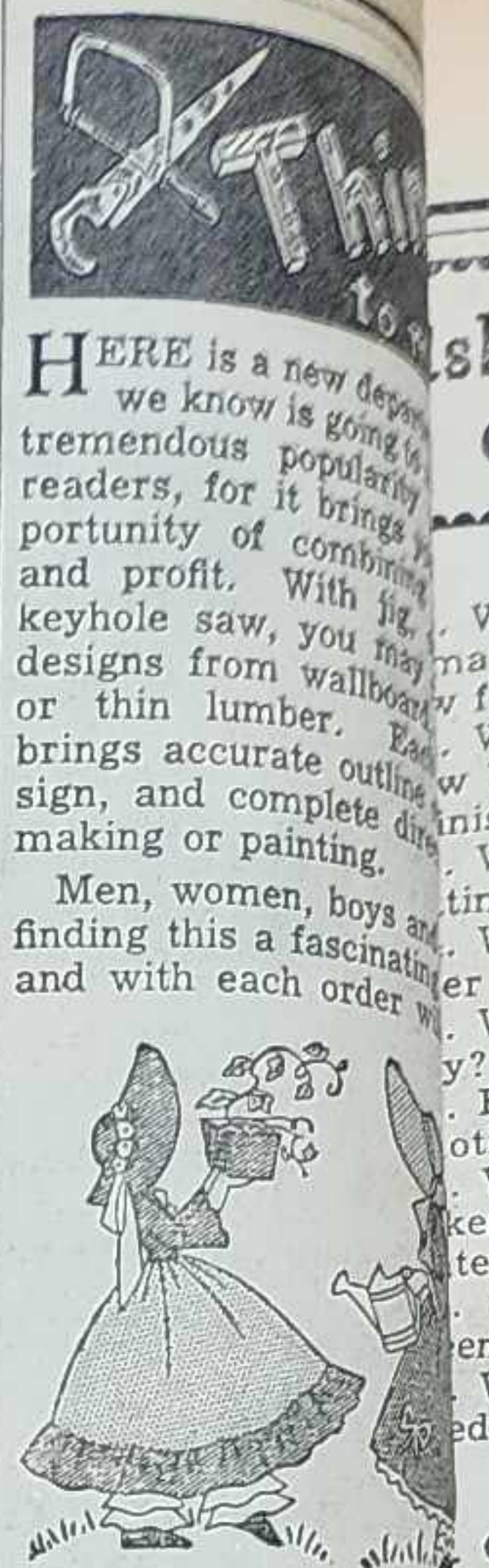
Early legends of Thessaly, in the country, describe furious wars in which the soldiers fought with trunks of trees, or hurled rocks and even hills at each other.

Three Million Truck Drivers

The current estimate of 3,100,000 truck drivers in the United States is larger than the combined population of seven states, Arizona, Delaware, Idaho, Maine, Montana, Nevada and Wyoming.



Joel R. Poinsett



Strange Facts

18,300 Degrees Below Zero
Sooty Toppen
Living Submarine

The hottest man-made existence is found in the nitrogen electric arc at a temperature of 18,300 Fahrenheit. The heat is produced by the separation of the two atoms of nitrogen in the molecule of nitrogen gas, which flows through the arc at a rate of 14,000 pounds an inch.

The traditional heat chimney sweepers, one of the world's sootiest professions, is a formal silk hat.

The manufacture of potassium is so fraught with danger that workmen are not even allowed to wear metal buttons for chance spark. Yet this extreme caution, has an accident rate 38 per cent below average for all industries.

Although a mammal, the potamus is able to walk on top of rivers and lakes at the aquatic vegetable lier's.

To Check Constipation Get at Its Cause

If constipation has you feel heavy, tired, and it's time you did something about it. And something more than taking a physic! You should take a course of the most food most people eat, the "bulk" doesn't mean "bulk" it's a kind of food that sums in the body, but "soft" bulky mass in the stomach.

If this common form of constipation is your trouble, Kellogg's All-Bran cereal is your best friend. It's a natural, isn't a medicine—it's a natural cereal. And it's not only to get regular, but to keep regular. Made in Battle Creek, Michigan, it is chronic, it is wise to consult a physician.

Best Medicines

The best doctors in the world are Dr. Diet, Dr. Quiet, and Merryman—Jonathan Swift.

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Take 6 LIQUID TABLETS, SALT FREE

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merchants of our country announce in this paper. They are money saving devices for readers. It always pays to patronize the merchants who advertise. They are not afraid of their own chandise or their own

THE SPECIAL

