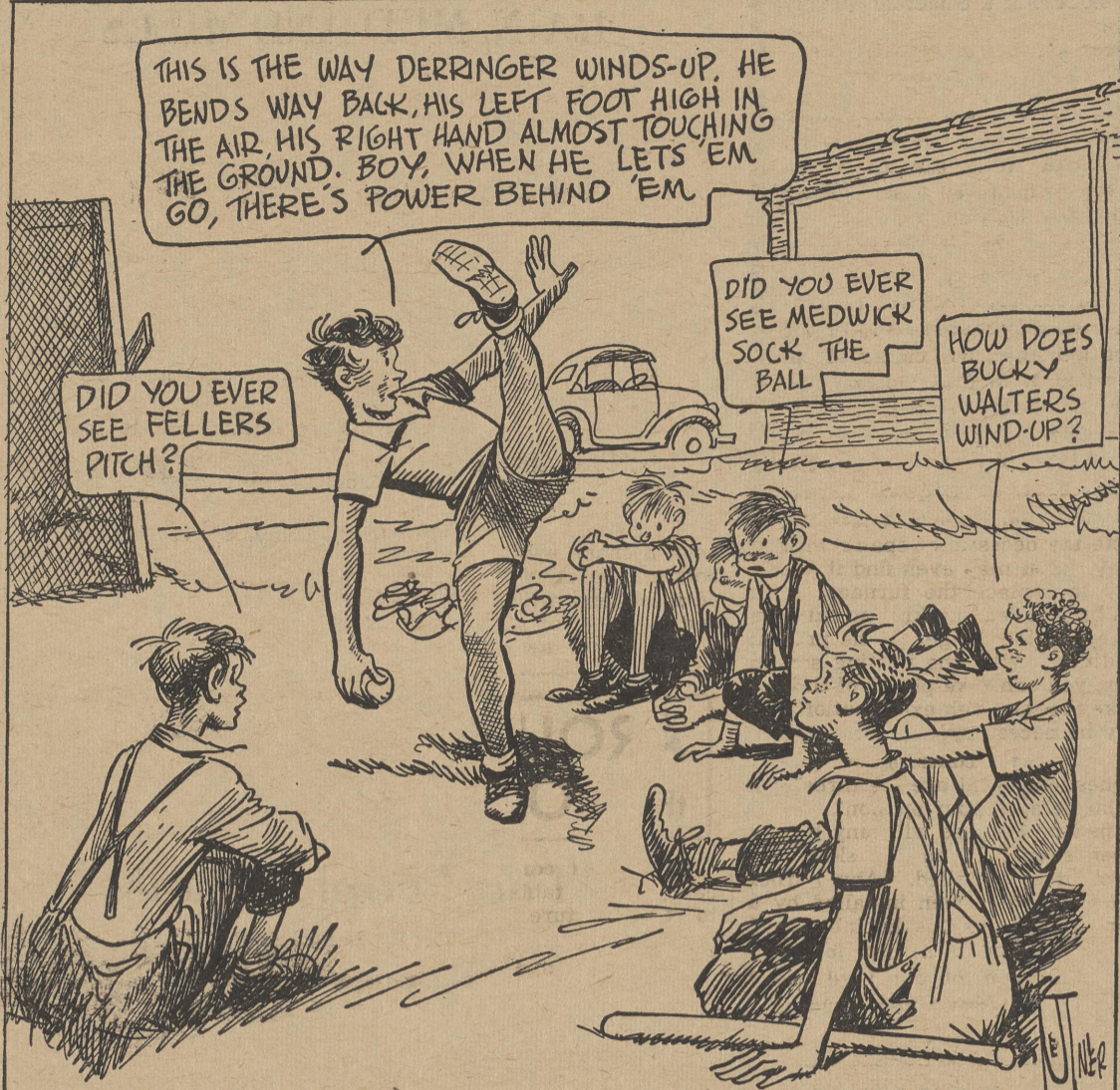


OUR COMIC SECTION

Events in the Lives of Little Men



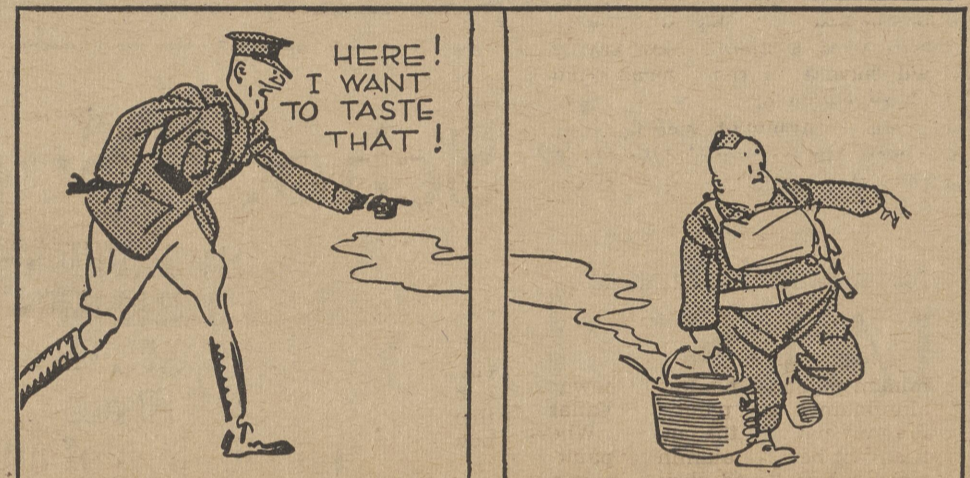
THIS IS THE WAY DERRINGER WINDS-UP. HE BENDS WAY BACK, HIS LEFT FOOT HIGH IN THE AIR, HIS RIGHT HAND ALMOST TOUCHING THE GROUND. BOY, WHEN HE LETS 'EM GO, THERE'S POWER BEHIND 'EM.

DID YOU EVER SEE FELLERS PITCH?

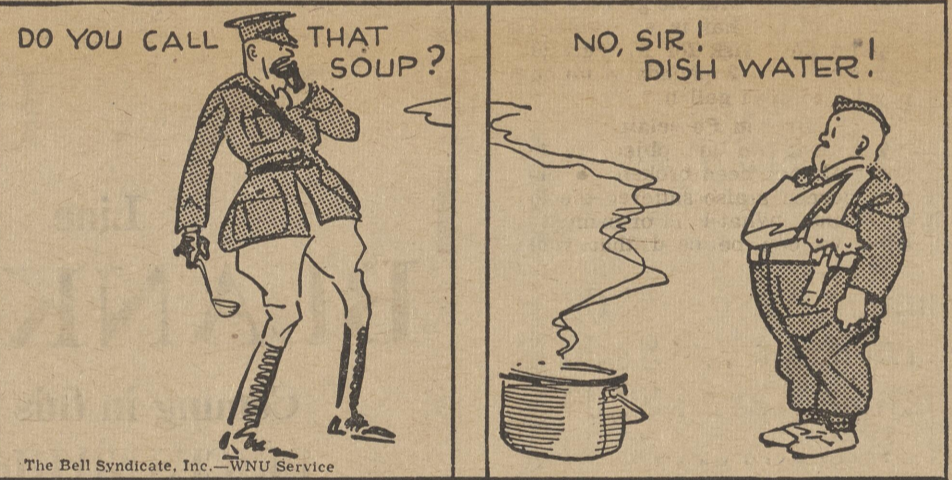
DID YOU EVER SEE MEDWICK SOCK THE BALL

HOW DOES BUCKY WALTERS WIND-UP?

POP



HERE! I WANT TO TASTE THAT!

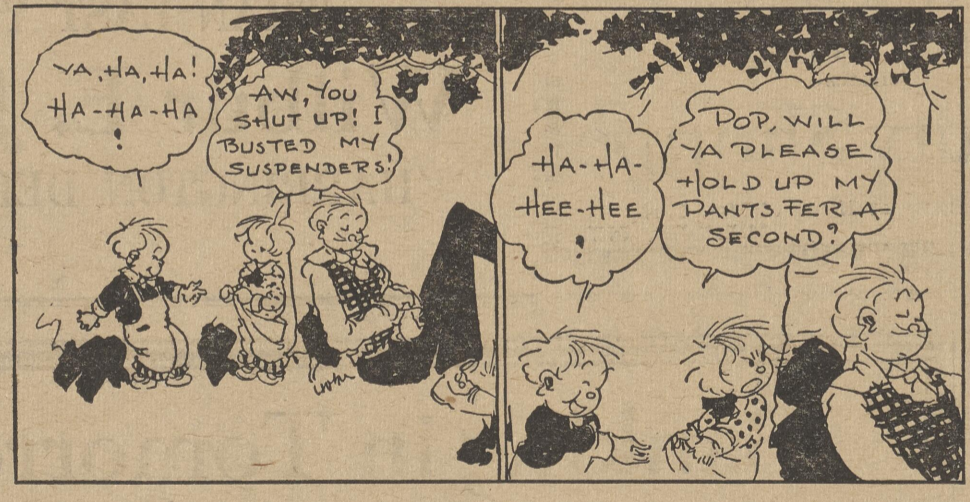


DO YOU CALL THAT SOUP?

NO, SIR! DISH WATER!

By J. Millar Watt

SMATTER POP

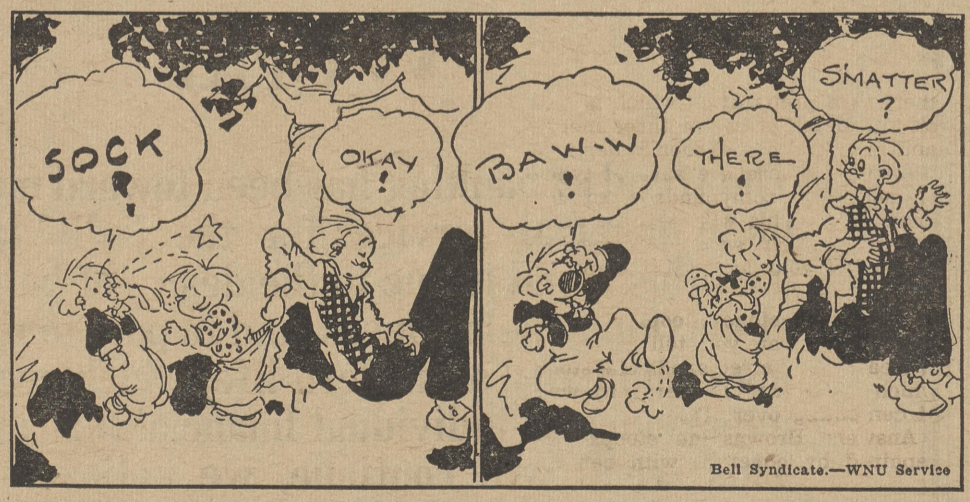


YA-HA-HA! HA-HA-HA!

AM YOU SHUT UP! I BUSTED MY SUSPENDERS!

HA-HA-HEE-HEE

POP, WILL YA PLEASE HOLD UP MY PANTS FOR A SECOND?



SOCK!

OKAY!

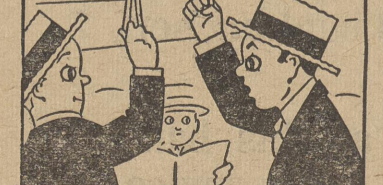
BAW-W!

HERE!

SMATTER?

By C. M. Payne

WASN'T IT FULL?



First Straphanger—Gosh, but this car's staggering like a drunk.
Second Ditto—Well, ain't it full!

Family Doctor

"Who is your family doctor?"
"I can't tell you."
"Why not? Don't you know his name?"
"Well, Dr. Carver used to be our family doctor, but now mother goes to a stomach specialist, father goes to a heart specialist, my sister goes to a throat specialist, my brother goes to a lung specialist, and I'm taking treatments from an osteopath."

GOOD FEEDING GROUND



Mosquito—This seems a good place for me to stick around!

Not Ripe Yet

Mother was poking about in the shrubs when she suddenly called out:
"Look, Junior! Here's a little green snake!"
"You better look out," cautioned Junior, "it may be just as dangerous as a ripe one."

Have One on Me

Teacher—Parse the word kiss.
Pupil—This word is a noun, but it is usually used as a conjunction. It is never declined, and more common than proper. It is not very singular, in that it is usually used in the plural. It agrees with me.

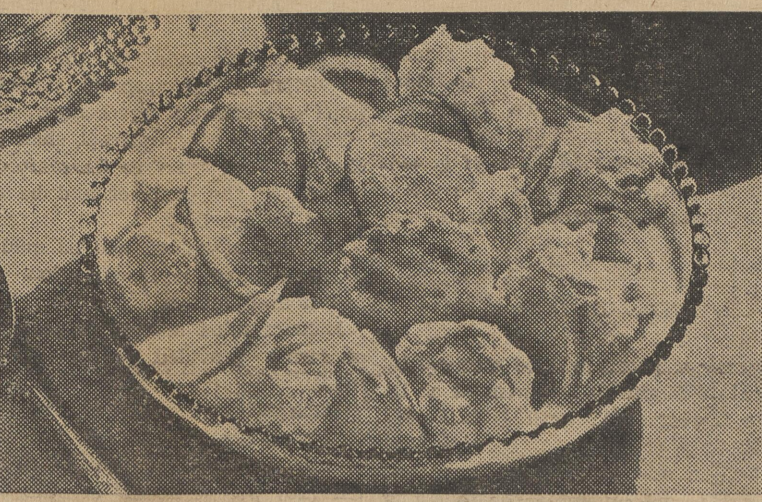
Weatherman

Clara—Haven't I always been fair to you?
Katie—Yes, but I want you to be fair and warmer.

All-Season Car

Auto Salesman (explaining to green customer)—This is the radiator and this is the fan.
Lady—Oh, then, it's an all-season car?

Household News
By Eleanor Howe



DESSERTS FOR THE BEGINNER

With fall fast creeping upon us, you brides of the past few months are eagerly looking forward to the end of the vacation season. Then you can proudly show to your friends and newly acquired relatives that you are becoming not only a proficient hostess and homemaker, but also a first-rate cook.

Perhaps you'll decide upon a tea for your friends, serving dainty sandwiches, small cookies or tiny frosted cakes. But the families usually anticipate a family dinner which tends to make the bride feel that they will arrive with an extremely healthy appetite and a critical eye.

When you plan your first family dinner, select a menu that is not only simple to prepare and easy to serve, but one that will require only a few minutes in the kitchen.

The bride who can make a perfect floating island need not dread the problem of company dessert. There is nothing more delicious or generally welcome than the old favorite, especially when it is made with orange juice and combined with slices or segments of the fresh fruit. It is not the only "easy-to-make" beginner's recipe, but you will find that the others will help you in selecting your company desserts. Many of them are suitable when you entertain at a dessert luncheon, or after an evening of cards.

Orange Floating Island. (Serves 6)
3 eggs (slightly beaten)
1/4 teaspoon salt
3 tablespoons sugar
1 1/2 cups milk (scalded)
1/2 cup orange juice
2 egg whites (beaten stiff)
1/4 cup confectioner's sugar
1 teaspoon vanilla
Orange segments or slices

Combine egg yolks, salt and sugar; gradually stir in hot milk and orange juice. Cook over boiling water 5 minutes or until mixture will coat metal spoon, stirring constantly. Cool quickly in large serving dish or sherbet glasses or sauce dishes. To make the "islands": beat egg whites until stiff; gradually beat in the confectioner's sugar and add the vanilla extract. Drop by spoonfuls onto custard. Chill. Garnish with water-thin slices of the whole, unpeeled orange or with orange segments.

Chocolate Marshmallow Cake. (Serves 6)
1 1/2 squares unsweetened chocolate (1 1/2 ounces)
2 tablespoons sugar
1/2 cup water
1/2 teaspoon vanilla
1 cup cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup shortening
1/2 cup sugar
2 eggs (beaten)
1/4 cup milk

Cook chocolate, 2 tablespoons sugar and water together until thick (about 3 minutes), stirring constantly. Cool thoroughly, and add vanilla. Sift together the flour, baking powder and salt. Cream shortening, add 1/2 cup sugar, gradually, and continue beating until the mixture is very light and fluffy. Add dry ingredients alternately with the milk. Pour batter into well-greased deep layer-cake pan. Cover with topping.

Topping—1 egg white
1/2 cup sugar
8 marshmallows (cut in small pieces)
1/2 square unsweetened chocolate (1/2 ounce)

Beat egg white until foamy; add sugar gradually and continue beating until the egg white is very stiff. Fold in the cut marshmallows.

Spread over cake batter; grate chocolate and sprinkle over the meringue. Bake in a moderate oven (350 degrees) about 45 minutes.

Apple Seventh Heaven. (Serves 5-6)
6 apples
3/4 cup golden corn syrup
1/2 cup butter
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 cup nut meats (cut fine)

Pare and core the apples, and cut in eighths. Arrange in rows in a shallow, well-buttered baking pan. Heat syrup, butter, cinnamon and salt to the boiling point, and pour over the apples. Sprinkle with nut meats. Bake in a hot oven (450 degrees) for about 30 minutes. Serve warm or cold with top milk or cream.

Peach Cobbler. (Serves 6)
2 cups bread flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup lard
1 egg yolk (slightly beaten)
1/2 cup milk
6 peach halves (canned or fresh)
12 blanched almonds (cut in pieces)
1/2 cup sugar
1/4 teaspoon cinnamon
1 tablespoon butter

Sift together flour, baking powder and salt. Cut in lard. Combine beaten egg yolk, with milk, and add to lard mixture, forming a soft dough. Roll dough into two squares, about 1/4 inch thick, and place on square in a greased square baking dish. Arrange peach halves on dough and add almonds, sugar, and cinnamon. Dot with butter and cover with second square of dough. Prick with fork and bake in a hot oven (400 degrees) for approximately 30 minutes. Cut in squares and serve with whipped cream.

Bavarian Cream With Jelly Garnish. (Serves 6)
1 tablespoon unflavored gelatin
1/4 cup cold water
1 cup boiling water
1/2 cup granulated sugar
1/2 teaspoon lemon extract
3 tablespoons lemon juice
1/2 teaspoon salt
1 1/2 cups whipping cream
1 glass currant jelly.

Soak gelatin in 1/4 cup cold water for 5 minutes. Make a syrup of the boiling water and sugar and pour over the gelatin. Add lemon extract, lemon juice and salt and mix thoroughly. Chill until mixture just begins to stiffen. Then whip and fold in 1/2 cup of whipping cream. Pour into ring mold and chill thoroughly. When ready to serve fill center of ring mold with whipped cream and garnish with dots of currant jelly.

PATTERN DEPARTMENT



line and short sleeves outlined by two rows of braid, and with braid and buttons to trim the front and back panel. The waistline is fitted and small, as princess waistlines are, and a big fluttery sash bow calls attention to the fact!

This dress is particularly pretty in plaid gingham because the front and back panels are cut bias. But it's also sweet in percale printed with red cherries or pink flowers, or in white pick, with bright ric-rac braid. Certainly your daughter will want it in more than one material, when she sees how nice she looks in it! The simple diagram design is so easy that lots of girls can make it for themselves.

Barbara Bell Pattern No. 1942-B is designed for sizes 4, 6, 8, 10 and 12 years. Size 6 requires 2 1/2 yards of 35-inch material; 6 yards of ric-rac. Send order to:

SEWING CIRCLE PATTERN DEPT.
247 W. Forty-Third St. New York
Enclose 15 cents in coins for
Pattern No. Size.....
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'Twas a Lady Asking
Observance of Etiquette

The politician, sporting a brand new hat, stepped upon a soapbox in one of the city's toughest districts.

"Ladies and gentlemen," he began.

That was as far as he got. An overripe tomato sped from the second floor of a tenement house and landed squarely in his face.

The startled speaker looked up and discovered a sullen-faced woman glaring down at him.

"Madam," complained the politician, "what's the idea of assaulting me with a tomato?"

"That will teach you, mister," she scowled, "to take your hat off when addressing a lady!"

ASK ME ANOTHER?

A Quiz With Answers
Offering Information
on Various Subjects

- | The Questions | The Answers |
|---|--|
| 1. Why is Colorado called the Centennial state? | 1. It was admitted into the Union in 1876, the Centennial year. |
| 2. To what type of road did a Scotch engineer give his name? | 2. Macadam. |
| 3. What two great Oriental cities were founded by the British? | 3. Hongkong and Singapore. |
| 4. What is the most widely used word in the world? | 4. "Amen" is believed to be the most widely used word, being employed by 1,000,000,000 Christians, Jews and Mohammedans. |
| 5. What is the line that follows "Lives of all great men remind us"? | 5. "We can make our lives sublime." |
| 6. What is the name given to the present royal house of Italy? | 6. Savoy. |
| 7. Which of the United States has the greatest water area, California, Minnesota, or Michigan? | 7. Minnesota. |
| 8. What part of the human body is divided into the right and left auricles and the right and left ventricles? | 8. The heart. |
| 9. What was the real name of "Bonny Prince Charlie"? | 9. Charles Edward Louis Philip Casimir Stuart (1720-1788). He was also known as the "Young Pretender." |
| 10. Does a horse sleep standing up? | 10. A horse sleeps comfortably while standing since there is a peculiar arrangement of the joints by which they lock, and relaxation is possible during sleep. |



IN A CIGARETTE AS MILD AS A CAMEL, IT'S GRAND TO GET EXTRA SMOKING. SLOWER BURNING TO ME MEANS MORE PLEASURE PER PUFF AND MORE PUFFS PER PACK

NANCY LOVE, noted aviatrix

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EXTRA COOLNESS
EXTRA FLAVOR

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5 EXTRA SMOKES PER PACK!

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LET US TELL YOU MORE ABOUT IT

Noise Abaters Put Quietus on Clatter

By ELIZABETH MacRAE BOYKIN

It used to be said that nobody did anything about the weather but talk about it, then along came air conditioning. Now after we'd all just about resigned ourselves to the idea that nobody could do anything about noise but make it, along comes scientific noise abaters that really put a quietus on clatter.

It isn't accomplished just by a wave of the hand. There are several kinds of noise and you have to decide which kind is your pet nuisance before attempting a cure. If the noise comes from the street, there are several ideas. One is the window silencer-ventilator that fits into the lower part of the window. Another suggestion is air conditioning which makes it possible to keep the windows closed. If this won't do the job, the only thing left is to have double walls, floors and ceilings, but that is very much on the expensive side.

Noise within the room or within the house is easier to control. Echoes and clatter in a room can be controlled by a wall and ceiling of perforated material that absorbs the sound. Except in very noisy places such as game rooms and play rooms this is sufficiently effective when used just on the ceiling. For noise between different rooms, on stairs and in halls, the best treatments are carpeting, draping and upholstering. In such noisy rooms as kitchens, pantries and the like, acoustic floor surfaces and work surfaces will make a great difference in the clatter.

In any case, the prospects are all to the good that noise abatement will soon be a reality in all our homes, not only from scientific fact viewpoint but also from the viewpoint of practical economy.

(Consolidated Features—WNU Service.)

Preserve Brooms

To make your brooms last longer, dip them for a minute or two in a kettle of boiling suds once a week. This makes them tough and pliable.

FLOWER SHOW

HARRINGTON

SEPT. 17-18