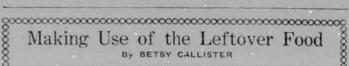


The indicest number of channel scals and sea from to be seen in many years have appeared in the surf from Long Bench to Santa Monica, Calif, Fishermen suid the reason for the heavy influx of scals was the early and exceptionally heavy migrathen of game fish from Mexican waters northward. The game fish drive the smaller fry, particularly anchovies and sardines, in toward the shore line, and the scals, who live upon the smaller fish, follow them to shallow water. The photograph shows a number of scals basking in the noon-day sun after a heavy ment.



•• I AM thinking of getting a dog." a boiled salad dressing and served on bother day. And when I reminded her that she had never cared for pets she used that her that she had never cared for pets she out raw tomatoes, (iii) by McCure Newsmarer Syndicate.) (WNIT Service.)

explained that here tensor for wanting one now was a matter of economy. "It is so hard to plan just enough ment for two," she said, "and if I had a dog I wouldn't have to worry so about the leftovers."

about the leftovers." That of course is one way of solv-ing the problem and there is nothing new about it. Farmer's wives still ense their conscience by feeding stale bread to the chickens without realiz-ling that bread whether made at home or bought from the baker is in the end a rather expensive form of chicken feed. If you have a dog you may find it convenient to feed him scraps from the table, but if you plan cleverly you need hever waste a shred of meat that remain on the serving platter. The time-homored way of using left-

The time-honored wey of using left-over beef and lamb is by menus of a meat and potato hash, and a well made hash may be as tempting a morsel as a freshly cooked roast. By way of variety boiled rice or holled spaghetti may be used in place of potatoes, or the meat and rice mixture may be used to stuff peppers or tomatoes to be buked.

be inked. From a not very well cooked roast of beef you can make a delicious stew, adding onions, carrots and potatoes and thickening the water in which the meat is simmered. From ieftover roast limb or yeal you may make a very good sailad mixture, mincing the meat and adding diced celery-two parts of meat to one part celery. This may be mixed with mayonnaise or

"When you remember the clothes grandma wore" says Frivolous Flo.

B.

ALL HALL

the modern dress looks like a mere snip off the old frock."

6%

Why Boys Leave Home JOE ARCHIBALD You must guess what numbers are

there. If you choose the correct num-bers they will add up to twenty-nine. The same numbers can't appear more

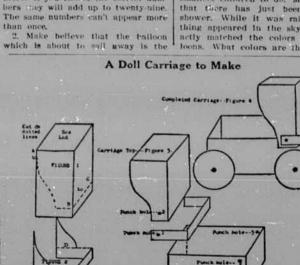
king of all the others. On it is a num-ber which if it multiplied each of the other numbers in turn would allow them to remain unchanged. 3. Now here's something hard.

ove

Now here's something hard. Make believe that you have erawed the numbers and in their places are words. One begins with n, one with p, and one with f. See if you can de-cover the words and put them togeth-er in a sentence. The word beginning with g is gardens and the one begin-ning with n is now.
A. New, make believe that flarry is or his way to give away his balloons

at some one's birthday party when he started, he had one balloons each child who was to be at the party. When he arrives he finds that only three children are there. He divides the balloons so that each has exactly the same number. How many does he give to each child? Look out, there's a catch to this one!

5. And here's something for the very that Gore has just been an April shower. While it was raining some-thing appeared in the sky which exactly matched the colors in the bal-loons. What colors are the balloons?



Cut figure one on dotted lines. You will then have cut off figure two, the lower half. Cut on dotted lines D and D for your handle. Punch holes as marked on carriage top, handle and body. Insert paper fastement through hole 1, and the top. Punch a hole at each corner of the body of the carriage, the handle and the top. Punch a hole at each corner of the body of the carriage, the handle fastement through the hole in a milk bottle top, washed clean. Insert a paper fastement through the hole in a milk bottle top, then cn through a hole in our corner of the body of the carriage Do this to each corner so that your four wheels are in pluce and your carriage is completed. If you would like a larger carriage trace the pattern given here with a pantograph and be careful to mark on it all the dotted lines and dots. (Covright.)-WNU Service

Things to Eat When Entertaining By NELLIE MAXWELL

SOLITARY

sauce, although the fruit fritter is

AWHILE IS QUITE ENOUGH By Douglas Malloch,

********** LIKE to rough it for awhile,

Burn kerosene, a hearth for heat. To get away from walls of tile And in a washinb bathe my feet.

Away from town I like to get Awhile, from breakfast china blue And eat from off tin plates-and yet Awhile will do

I like to have a house of logs A floor without a rug upon. To sleep in blankets, with the dogs, And rise each morning with the

dawn. This city life is much too soft ;

Awhile I like to live 't rough, et not too long and not too oft-Awhile's enough. Yet

I like to cook upon a fire, A fire outdoors, you understand, To sit beside it and perspire, And hold a skillet in my hand. Yes, that's the way I like to live,

To get away from all our style, Reverting to the primitive-

But just awhile. WNU B

A TASTY fritter is always a dainty dish to set before a gued. Fritters are usually served hor with a hot ones:

Fruity Fritters.

Fruity Fritters. Bont one egg slightly, add one tablespoonful of oil and two-thirds of a cupful of milk. Slift one and one-fourth cupfuls of pastry flour with one-half traspoonful of sail and one tablespoonful of sugar and add to the egg mixture. Add slices of pineapole, banana, pears or apple. Fry a golden brown and serve with butterscotch sirgen.

Melt butterscotch candy with a little boiling water and serve hot. One may prepare the sirup by using sugar, a bit of molasses, a teasponful of vinebutter, cooked together in any quantity.

Pincapple salted in a little butter and covered with finely chopped green pepper makes a dressed-up dish of chops or steak.

of scalded milk with the yolks of three eggs beaten and diluted with one-fourth cupful of cold milk. Cook fifteen minutes in a double coller, stir-ring constantly until thickened. Add Add ring constantly until the kened. Add one-half cupful of maraschino cherries cut into halves, pour into a buttered, shallow tin and cool. Turn on a board, cut into squares or diamonda, dip into flour, egg and crumbs and fry

Cherry Fritters. Mix one-fourth of a cupful each of cornstarch, flour, and one-half cupful of sugar with one-fourth teaspoonfal of suit. Add gradually to two cupfuls

in deep fat. Serve with a sauce made from the cherry sirup.

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Titanic Memorial Unveiled by the President



The memorial in Washington to those who lost their lives to the sinking of the Titanic was unveiled recently by President Hoover. The statue, shown above draped for protection, is a figure with outstretched arms, and is on the new Riverside drive along the Potomac river north of the Arlington Memorial bridge.

Harry and his balloons. You will have to make believe a little and think and work a little, but that's fun. 1. First make believe there is a number in the center of each balloon.

Balloons for Sale There are several fascinating things that you can do with this picture of