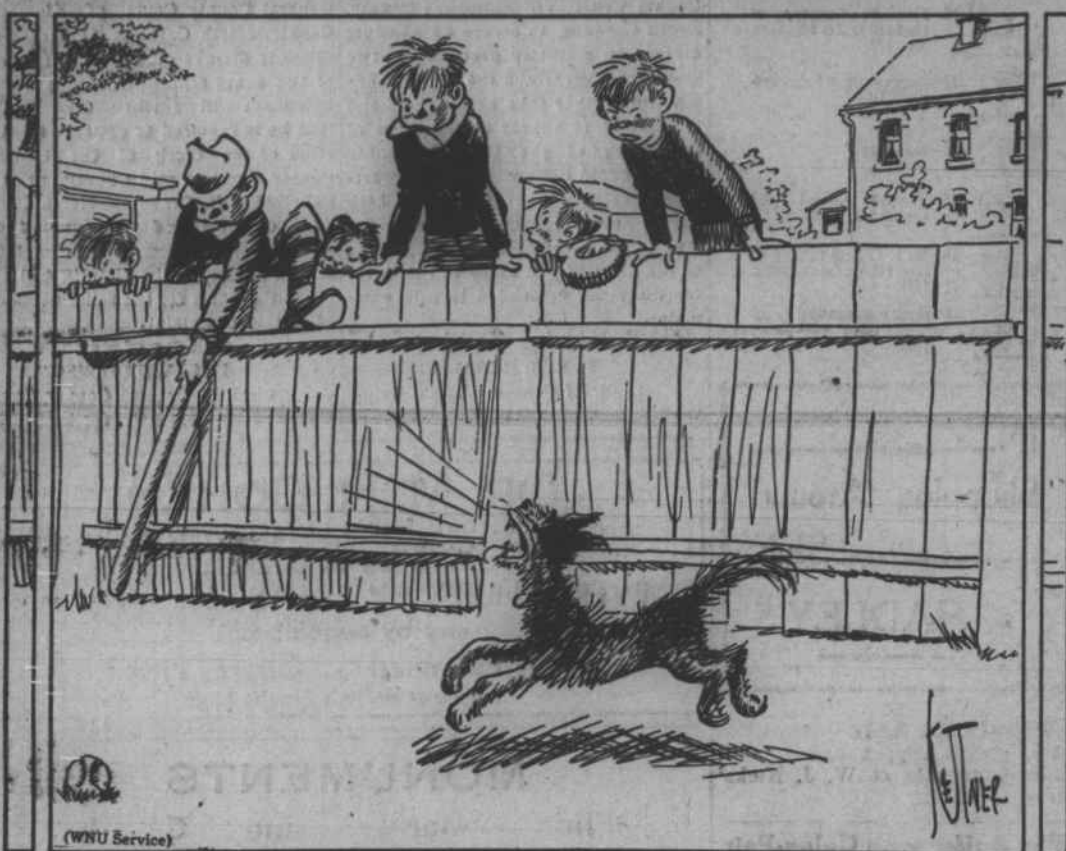


OUR COMIC SECTION

Events in the Lives of Little Men



Household News

By Eleanor Howe



FOOD FOR THE FAMILY OR FOR GUESTS
(See Recipes Below)

It takes little imagination to evolve a good meal in summer. Whether you are planning a menu for the family or for guests, there's all the wealth of the world from which to choose!

There is fresh asparagus and home-grown berries, new potatoes, tiny green onions, and all the other tender green things from the garden.

Remember that sunshine and warm weather and foods with zestful flavor go together, and plan your menus around fresh-tasting fruits and vegetables, for they have winning ways with jaded appetites. There's the minted pineapple cup pictured above, that's a grand first course for a summer lunch or dinner; it's as refreshing as a cool breeze off the lake! There are fruit salads, too—cool and colorful as summer gardens; and vegetable plates, which, well arranged, have appetite-appeal galore. And, by the way, your calorie-conscious friends will bless you if you serve them, when you entertain the club, these refreshing, filling, but not too fattening combinations.

Plan your menus around some of the fresh and tempting recipes below, and when you serve a salad or vegetable for the main dish of the meal, serve with it some unusual bread, a beverage, and the simplest kind of dessert.

You'll find tested recipes for unusual bread and rolls to serve with summer meals, in my cook book, "Better Baking."

June Fruit Appetizer or Dessert.
Fresh pineapple
Fresh strawberries
Confectioners' sugar

Cut pineapple in 1/2-inch slices, unpeeled. Then cut each slice in wedge-shaped pieces. Wash strawberries, leaving the stems on them. Chill the fruits thoroughly, then on individual dessert plates arrange the pineapple wedges and the strawberries, in a ring around the plate. Place a mound of confectioners' sugar in the center of each plate, and serve at once.

Minted Pineapple Gems.
(Serves 4)

1 14-ounce can pineapple (spoon-size chunks)
4 tablespoons lime juice
1 teaspoon fresh mint (minced)
Arrange pineapple in fruit cocktail glasses. Combine lime juice and mint, and pour over the pineapple. Chill thoroughly before serving.

Hot Weather Vegetable Plate.
New potatoes browned in butter
Small whole beets rolled in mint
Spinach with hard cooked eggs
Nuttled squash
Green onions.

Parboil small pared potatoes in butter. Cook small, whole beets in boiling water until tender. Drain and peel. Add melted butter. Then roll buttered beets in chopped green mint. Cook spinach in salted water, drain, and season with salt, pepper and butter. Garnish dish with hard cooked egg white rings and top with riced egg yolks. Steam small summer squash until tender. Cut in halves, scoop out centers, and mash. Season with melted butter, salt and pepper. Sprinkle chopped nut meats over top. Arrange vegetables on individual plates and garnish with a sprig of parsley.

Fresh Asparagus With Lemon Butter Sauce.
(4 servings)

2 small bunches fresh asparagus (or 1 large bunch)
5 cups boiling water
1 1/2 teaspoons salt
1/4 cup butter
1 tablespoon lemon juice
Cut off lower parts of asparagus stalks as far down as they will snap. Discard, or use in soup. Tie stalks

If you're planning a club tea to bring the social season to a close, you'll want to read Eleanor Howe's column next week. She'll give you plans and recipes for a delightful summer tea. Be sure to watch for this column next week!

together loosely in a bundle and place upright in saucepan containing the boiling water to which salt has been added. Cook, uncovered, until ends of stalks begin to be tender, about 15 minutes; then lay bunch of asparagus flat in pan and continue cooking until tips are tender, 5 to 10 minutes, then drain. Cream butter and add lemon juice slowly. Pour this mixture over hot asparagus and serve at once.

Fruit Salad Dressing.
2 egg yolks
1/2 cup strained honey
Juice of 1 lemon
Dash of salt
1 cup whipping cream

Place egg yolks, honey, lemon juice and salt in top of double boiler, and cook 1/2 hour, stirring frequently. Remove from heat, beat with a Dover egg beater, and cool. Whip cream and then pour the chilled honey mixture into the whipped cream, beating with Dover beater.

Baked Eggs in Tomato Cup.
(Serves 5-6)

8 tomatoes
Salt
Pepper
6 eggs
Buttered bread crumbs
Soft cheese (grated)
Scoop out tomato centers and sprinkle with salt. Place tomatoes in muffin pans. Break an egg into each tomato. Season, and top with buttered crumbs and cheese. Bake in a moderate oven (350 degrees) until tomatoes are tender and eggs are set.

Orange Ice Box Cookies.
(Makes 5 dozen)

1 cup shortening
1/2 cup brown sugar
1/2 cup white sugar
1 egg
2 tablespoons orange juice
1 tablespoon orange rind (grated)
2 3/4 cups general purpose flour
1/4 teaspoon salt
1/4 teaspoon soda
1/2 cup pecan nut meats (broken)
Cream shortening and add sugars slowly, while beating constantly. Add egg (well-beaten), orange juice and orange rind. Mix and sift flour, salt and soda together and add to the creamed mixture, together with the broken nut meats. Form in rolls in wax paper and chill overnight in refrigerator. Slice thin, place on greased baking sheet and bake in moderately hot oven (375 degrees) for 12 to 15 minutes.

Fruit Salad.

Toas together in a salad bowl 1 cup watermelon balls, 1 cup cantaloupe balls, 1 cup honey dew melon balls, 1 cup pitted red cherries. Add french dressing enough to coat all the fruits, and mix lightly. Serve on individual plates with two or three stalks of well-chilled french endive for garnish.

This Practical Cook Book Costs Only Ten Cents.

When you serve a salad or a vegetable plate as the main dish of your meal, serve with it delicious and unusual bread or rolls. You'll find tested recipes for different biscuits, muffins and bread in Eleanor Howe's inexpensive cook book, Better Baking. There are recipes for apricot rolls, blueberry muffins and honey drop biscuit; and recipes for crusty peanut butter bread or date and nut bread to complete your salad meals.

You'll find recipes for cookies, cakes and pastries, too, and this practical booklet is only 10 cents. To get your copy promptly send 10 cents in coin to "Better Baking," care Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.
(Released by Western Newspaper Union.)

HOW TO SEW

by Ruth Wyeth Spears



DO YOU need a screen to keep drafts from a child's bed? Or perhaps you would like to have a good-looking one to cut off the view from the dining room into the kitchen or from a bedroom into a bathroom? Well, here is an idea for that screen. Buy four well-seasoned boards each 1 foot wide; 1 inch thick and as long as the height you wish the screen to be; also 9 hinges of the 1-inch butt type used for cupboard doors. Next, select a smart chintz to cover your boards. To estimate the amount of chintz, multiply the height of the screen by three and then add 1/4-yard. Now, just follow the directions in the sketch and you will have your screen in no time.

And, by the way, if you are interested in making a collection of fabric toys, complete directions

for the Rag Baby on the floor are in Sewing Book No. 2. The Sleepy Time doll on the bed and the Bandanna doll on the shelf are in Book 4; the Stocking Cat is in Book 3. You will also find full directions for the crocheted rug in Book No. 3. Directions for the lamp shades are in Book No. 1. Send 10 cents in coin for each book desired. If you order four books I will include patterns and directions for three of my Favorite Early American quilts, FREE. The Kaleidoscope; the Whirl Wind and the Ann Rutledge. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10

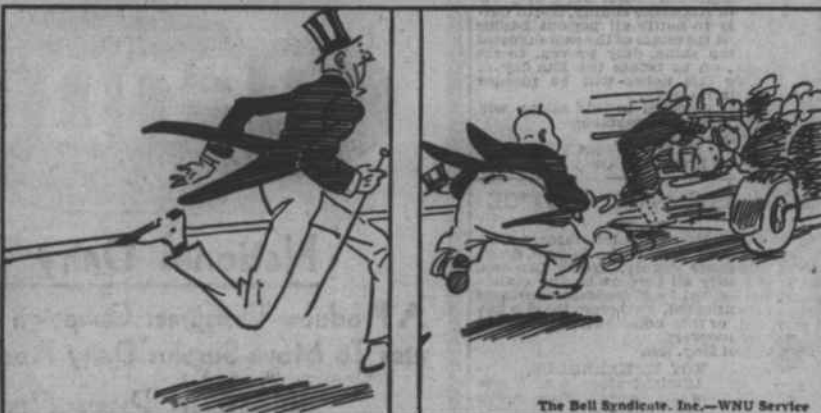
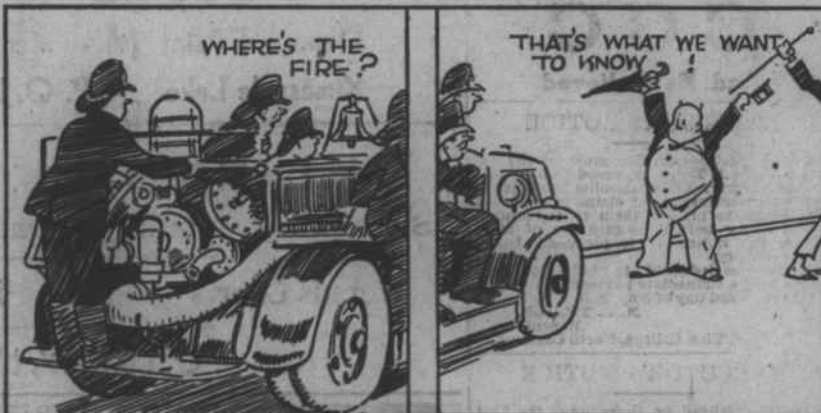
Bedford Hills New York
Enclose 10 cents for one book, or 40 cents for books 1, 2, 3 and 4 and set of quilt block patterns.
Name
Address



Secret of Friendship
The only way to have a friend is to be one.—Emerson.

POP

By J. Miller Watt



The Bell Syndicate, Inc.—WNU Service

SMATTER POP

By C. M. Payne



The Bell Syndicate, Inc.—WNU Service

GAS

Why?

A four-year-old boy, asked by a woman what his name was, replied: "Bunny."
"Have you no other name?" he was asked.
"No," came the answer.
"What is your father's name?"
"Daddy," answered the child.
"Has he no other name?"
"No," said the boy.
"Then what does your mother call him?"
"Fathead," piped the youngster, triumphantly.

WARNED



Bug Cop—Didn't I tell you I'd run you in if I saw you hanging 'round my beet?

"If I could get at the gas company I'd make 'em change their tune!"
"From long to short meter, I presume."

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She reads the advertisements in this paper with care and consideration. They form her research data. By means of them she makes her purchases so that she well deserves the title of "Research Professor of Economy." She discovers item after item, as the years roll on, combining high quality with low.

It is clear to you at once that you... and all who make and keep a home... have the same opportunity. With the help of newspaper advertising you, too, can graduate from the school of indiscriminate buying into the faculty of fastidious purchases!