

Gags

BEST LAUGHS OF THE WEEK

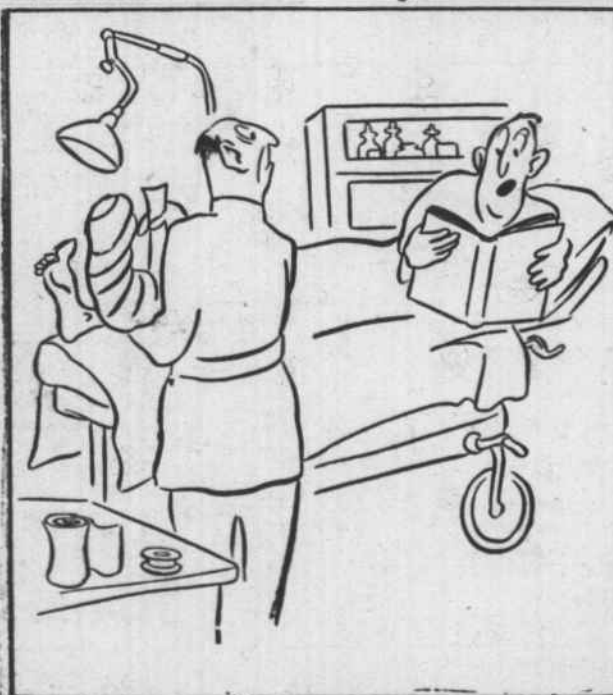
MOPSY by Gladys Parker



HOME-TOWN ECHOES By C. Kessler



LAUGHING STOCK By Frank Adams



Roomier
"But it's so small," protested the prospective tenant who was inspecting an apartment.
"Never mind," said the landlord. "We'll make it larger for you; we'll scrape off the wallpaper."

Sonads Reasonable
Wife—How helpless you men are! What would you do if there were no women to sew on your buttons for you?
Husband—Has it occurred to you, my dear, that if there were no women we men would need no buttons?

All Kinds of Trials
"In times of trial," asked the preacher, "what brings us the greatest comfort?"
"And from the back row an answering voice, "An aquittal."

The Bitter Truth
Mrs. Black—So you think Millie insulted you?
Mrs. Green—Yes, all I did was ask her where her string of pearls came from, and she said oysters!

That Explains It
A visitor to the senate gallery in Washington was accompanied by his small son. The little boy watched when the session was called to order.
"Why did the minister pray for all those men, Pop?" he asked later.
"He didn't. He looked them over and prayed for the country."

Social Fission
Film—Did that girl call you a bum?
Flam—No, she called me "bomb"; said she didn't know me from Atom.



PREMIER-PRESIDENT AND NEW FRENCH CABINET . . . Premier-President Leon Blum, 74-year-old Socialist, is shown with members of his cabinet as they appeared after approval by the assembly. Front row, left to right, Felix Gouin, Mme. Andree Vienot, Premier-President Blum, Guy Mollet, Augustin Laurent, Edmond Naegellen and Andre LeTroquier. Rear row, M. T. Prigent, P. O. Lapie, Paul Bechar, Paul Ramadier, Jules Moch, Andre Phillip, Lamine Gueye, Eugene Thomas, Albert Gallier, Daniel Mayer, Jean Blondi, Max Lejeune and Pierre Segelle.



SHE ONLY WANTS TO SEE . . . Janice Charlotta Liscomb, 10, Bar Harbor, Maine, shown with nurse, Beatrice Anzalone, at the Massachusetts Eye and Ear infirmary, wrote a letter to Santa Claus that all she wanted for Christmas was "one eye—even a fairly good eye." Janice lost the sight of one eye.



RESCUED FROM FLAMES . . . Nurse Maria Zalesak ministering to Dorothy Frazier, 2, left, and Jane Frazier, 5, at Detroit receiving hospital where the two youngsters were taken after being rescued from their flaming home. When rescued, Dorothy was unconscious.



NEW SPEAKER OF THE HOUSE . . . Rep. Hal Holmes (R., Wash.) presenting to Rep. Joe Martin (R., Mass.), a gavel with a head made of petrified wood, to be used at the opening of congress. Representative Martin is on right. With the house organized by Republican members Representative Martin will play one of the leading roles in the 80th congress. Most of the chairman of committees were selected before congress met.



'I SAID I WOULD WALK AGAIN' . . . Mary Drury, 13, of East Orange, N. J., on the fourth anniversary of the day she lost both legs under a speeding train, proved she was right when she insisted that she was going to walk again and attend school.



OXFORD HONORS . . . Dr. Harold Clayton Urey, professor of chemistry at University of Chicago, and one of the scientists who developed the atomic bomb, shown at left as he received honorary degree of doctor of science at Oxford.

HOUSEHOLD MEMOS

by Lynn Chambers



Meat for Menus
Low-priced lamb shoulder may be used for these lamb pieces prepared on skewers. They broil quickly and make a palatable dinner when you want to cook in a jiffy.

Recent visits to the market have convinced me that most education about meat cookery was forgotten during rationing and shortages. Most of us worked ourselves into a rut about meats and now find that we need a brush-up course on meat cookery.

Meat should satisfy and to do so it must be properly prepared. If broiling is what the cut needs, make sure your temperature is high enough to do the job decently. But if it's braising, make sure the heat is slow and steady and the cooking moist.

Here are a few of the things you ought to remember when buying meat: First of all, become acquainted with a variety of cuts so that you can better manage your budget and give the family much-needed menu variety. Ask the market man for advice. He can give you tips on specials and help you get more for your money.

If you have meats boned at the market, always ask for the bones to take home. They're wonderful for flavoring soups, sauces and vegetables. When you purchase large cuts, have some steaks or chops removed for another meal. There won't be so many leftovers, and you will be able to get more variety from the large cuts.

Spicy Pot Roast.
(Serves 8 to 10)
3-pound pot roast (neck, chuck, brisket, heel of round or rump)
2 cups canned tomatoes
3 onions, sliced
Salt and pepper
1/2 teaspoon whole cloves
1 stick cinnamon
1/2 teaspoon marjoram
1/4 teaspoon pepper
1/2 cup vinegar

Brown pot roast on all sides. Add tomatoes, onions and seasonings. Pour vinegar over all. Cover closely and simmer 3 to 4 hours, or until tender. When meat is tender, place on hot platter. Strain liquid which was around the meat and thicken for gravy.

***Pork or Veal Chops.**
(Serves 6)
1 1/2 pounds chops
1 tablespoon salt
3 tablespoons flour
1/4 teaspoon thyme
1/4 teaspoon red pepper
1 clove garlic
Lard for browning

Have chops cut 1/2 to 3/4 inches thick. Salt each chop. Dredge chops in flour which has been mixed with thyme and red pepper. Rub frying pan with clove of garlic; add lard and brown chops on both sides.

Lamb Curry.
(Serves 6)
1 1/2 cups cubed cooked lamb
Lard or drippings for browning
1/4 cup chopped onion
1/4 cup chopped green pepper
1/2 cup chopped celery
1/2 clove garlic, finely chopped
1 teaspoon curry powder
1 tablespoon Worcestershire sauce
2 cups lamb broth (made from bones of roast)
2 tablespoons flour
1 1/2 teaspoons salt
3 cups rice
Cut meat in 1/2-inch cubes. Brown

LYNN SAYS:
Cook Meats Correctly For Palatability
If you are making hamburgers, remember that loosely put together patties will be much more tender than those which are patted tightly. If hamburgers contain only beef, they may be cooked rare; if they have any pork in them, cook them well done.
Canned meats and ready-to-eat meats are a supper saver. They may be pan-fried or broiled for added relish.

LYNN CHAMBERS' MENUS
Cream of Mushroom Soup
*Veal Chops
Scalloped Potatoes
Brussels Sprouts
Molded Fruit Salad
Bran Muffins
Baked Custard Caramel Sauce
*Recipe given.

onion, pepper and celery lightly in drippings, then add garlic, curry powder, sauce, broth and meat. Cover and simmer for 30 minutes. Mix flour and salt with 1/4 cup cold water and stir mixture to thicken. Serve curry in boiled rice ring, which has been prepared meanwhile in double boiler.

A well prepared beef or veal tongue is delightful. Those who have learned to eat it reserve it for special occasions. Long slow cooking such as is received in braising is designated for preparing this delectable dish.

Braised Tongue, Vegetable Gravy.
(Serves 12)
1 4-pound tongue, fresh
Water
2 teaspoons salt
1/2 cup diced onions
1 cup diced carrots
1/4 cup diced celery
3 tablespoons flour
1 1/2 cups liquid in which tongue was cooked
1 teaspoon salt
1/4 teaspoon pepper

Wash tongue and cover with water. Add salt, cover and simmer until tender, allowing 4 hours. Trim and remove skin. Slice tongue and place in pan with vegetables. Make a smooth paste of flour and water, adding liquid and seasonings. Pour sauce over tongue and vegetables. Simmer for 1 hour. Serve with potatoes boiled in their jackets.

An interesting variation to the meat course comes in the way of lamb en brochette, pieces of inexpensive meat placed on skewers. These are broiled and go beautifully with a dinner of baked, whipped potatoes, buttered lima beans, a vegetable salad and fruit whip for dessert.



A broiler dinner prepared in a few minutes consists of tomatoes, lamb patties and boiled potatoes sprinkled with cheese.

Lamb en Brochette.
(Serves 6)
2 pounds lamb shoulder, cut in 1-inch cubes
1 cup vinegar
1 teaspoon celery salt
1 tablespoon mustard
1 tablespoon brown sugar
1/2 teaspoon poultry seasoning
Salt and pepper

Cover lamb with vinegar, seasoned with celery salt, mustard, brown sugar and poultry seasoning. Let stand 1 hour. Thread onto skewers and place on a rack in a preheated broiler oven. Brown well on all sides and broil. Season with salt and pepper.

For something a little different, try this stuffed shoulder of lamb:
Fruit-Stuffed Shoulder of Lamb.
1 lamb shoulder, boned
2 cups bread crumbs
6 cooked apricots, diced
6 cooked prunes, diced
1 small orange, chopped
1 beaten egg
Salt and pepper

Have butcher remove bone from lamb shoulder and sew it on three sides, leaving the fourth open for dressing. Make a dressing of the bread crumbs, fruits and beaten egg. Pile this into cavity. Skewer or sew the edges together. Place the lamb shoulder on a rack in an open roasting pan and roast in a 300-degree oven, allowing 30 to 35 minutes to the pound.

Never throw away shank, ends of ham or bones from the roast. Use these for making soup, a cupful of which is very good for dinner beginners on cool nights. Broth made from these may also be used for gravies and sauces.
Never throw out meat leftovers. They may be combined with gravy, bread crumbs, noodles or rice and used for stuffing green peppers.
Bacon leftover from breakfast is too good to discard. Break it into bits and pieces and use for flavoring the dinner vegetable, soup or salad.