

### Liver Becomes a Favorite Dish

Requires Little Cooking and Good for Quick Meal.

By EDITH M. BARBER

"WILL you have lamb chops or liver and bacon?" That was the question put to a group of ten or twelve at a small country club the other day, where meals are always delicious. And what do you think?—Liver and bacon was ordered unanimously!

Personally, I am always partial to liver when it is well cooked—and that means a very short time. A few years ago, however, there would not have been so many enthusiasts. Liver was not considered good for children, and there were many people who just thought that they didn't like it. Along came a flurry of publicity which made people conscious of the food value of the erstwhile cheap, and perhaps I might say, common food. With the increased demand and consequent price even persons who had scorned it previously tasted it and liked it.

Because it demands little cooking, liver may well go into the quick meal. While there are in my collection of recipes any number of suggestions for its preparation, I still remain faithful to my first love, fried liver which has neither an attractive nor a particularly beautiful appearance.

Calves' liver is more tender, but also more expensive than beef liver. Although they are not largely used you will find that the liver from both the lamb and the pig, which are usually inexpensive, are worth considering.

With liver many of us group onions. What is better than liver smothered with onions unless it is steak prepared in the same way? And, by the way, have you ever tried creamed fried onions? These are not generally known—in fact, I think that I have tasted them only in one household besides my own.

#### Fried Liver.

Remove skin and veins from liver sliced one-half inch thick. Roll in flour mixed with salt and pep-

per. Fry (saute) in butter or bacon fat five minutes, turning when one side is brown. Use a modern flame.

#### Baked Eggs With Spinach.

Into each greased individual "au gratin" dish put one tablespoonful of chopped spinach. Cover the eggs with white sauce, into each cup of which has been stirred one-half cupful of grated parmesan cheese.

#### Buttered Corn.

Remove corn from the ears. Place in double boiler with melted butter, cover and cook over hot water for ten minutes. Season with salt, pepper and paprika.

#### Creamed Fried Onions.

12 medium-sized onions  
3 tablespoons fat  
3 tablespoons flour  
1 teaspoon salt  
Pepper  
2 cups milk

Slice and fry the onions in the fat. When light brown dredge with flour, stir well and add milk and seasoning. Cook until thick and serve on french toast made by dipping bread in milk and frying until light brown.

#### Quince Marmalade.

3 1/2 pounds quinces  
4 oranges  
4 1/2 pounds sugar  
2 cups water

Wash, quarter and core quinces carefully. Quarter and seed oranges. Put quinces and oranges through food chopper. Add sugar, water and

per. Fry (saute) in butter or bacon fat five minutes, turning when one side is brown. Use a modern flame.

### Rockslide Blocked Honeymoon Express



Ten thousand tons of rock slipped into Niagara gorge a few hundred yards north of the lower bridge the other night. The boulders completely covered the tracks of the Gorge Route trolley cars, stopping for the time being the operation of the so-called Honeymoon express.

orange juice. Simmer slowly, stirring frequently until juice thickens. Pour into hot jars and seal.

#### Needle Ring Filled With Lobster.

1 package noodles  
4 eggs  
1/2 cup milk  
Salt and pepper  
2 tablespoons butter  
Creamed lobster

Cook noodles in boiling salted water, drain. Beat eggs slightly, add milk, salt and pepper and melted butter. When noodles have drained thoroughly mix with the egg and milk. Pour into a well-buttered ring mold and cook in a pan of hot water in a moderate oven (375 degrees) 30 to 45 minutes. The ring

is thoroughly cooked if a knife put into it comes out clean. Loosen the edge of the mold with a knife and turn out on a hot platter. Fill with creamed lobster.

#### Baked Apples and Onions.

3 medium-sized apples  
6 medium sized onions  
Salt  
Pepper  
1/2 cup sugar  
2 tablespoons butter

Slice the apples and onions into a greased casserole in alternate layers, seasoning each layer with salt, pepper, sugar and butter, and bake in a moderate oven (250 degrees F.) about three-quarters of an hour.

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### Rubbing the Eyes a Dangerous Practice

Mascara, eye shadow and brow pencil if judiciously applied spell glamor, but they're not the whole story when the eye question comes up—as it does every time you look in the mirror. Eyes can be dusty, tired, weary and reddened. Then, no matter how

delicately you frame your eyes, the picture is spoiled. When the eyes feel and look full, a few drops of lotion help to soothe and refresh them.

A lotion has no strengthening effect—go to a good oculist if you feel in need of that—but it does lessen the danger of eye infection because it removes irritating particles, and it's safe to use. Speaking of safety—if you're fond of your eyes, don't rub them. Rubbing your

### CALLS FOR ACTION

Silence is effective as a form of contempt; but not a patching to a denunciation with 14 kinds of epithet.

eyes is just the worst thing you can do to them and it leaves them an unbecoming red without giving any real relief at all. That's where a good lotion is somebody's gift to eye-conscious humanity.

"My baking gets more bouquets—and I save, too!"

SAYS MRS. C. H. McINTOSH, 854 EASTWOOD AVENUE, CHICAGO, ILL.

### Lowest Prices Ever on Calumet Baking Powder!

"It's certainly good news that Calumet is selling at new low prices," Mrs. McIntosh says. "I do a lot of baking, and when I can get a full pound can of reliable Calumet for only 25c, I'm pretty pleased with myself!"

Herself, Jack settles down to some of Mother's famous coffee cake, and pays for it with a big smile.



AND LOOK AT THE NEW CAN! A simple twist...and the Easy-Opening Top lifts off. No delay, no spilling, no broken fingernails!

WHY IS CALUMET DIFFERENT from other baking powders? Why do you have to use only one level teaspoonful of Calumet to a cup of sifted flour in most recipes? Because Calumet combines two distinct leavening actions. A quick action for the mixing bowl—set free by liquid. A slower action for the oven—set free by heat.

### New! Big 10¢ Can!...

Calumet, the Double-Acting Baking Powder, is now selling at the lowest prices ever... The new-size can is yours for a dime! And the regular price of the Full-Pound Can is only 25c! A product of General Foods.

## The Household

By Lydia Le Baron Walker

THE work of dusting when rooms are cleaned is greatly reduced by the labor-saving vacuum cleaner.

There are attachments that are handy to use for this lighter work than cleaning floors and which are easy to manipulate. But even without them, the fact that the vacuum cleaner raises practically not any dust as it gathers the dirt into itself, is the main reason for decreasing the task of dusting. A broom whisks the fine particles about, making them settle on various articles that may have had little dust on them before sweeping. Moving all articles out of the room, therefore, dusting them first, is the practice when a vacuum cleaner is not used. Dusting them after sweeping the room is a bad idea, as the floor will get some of the dust which drifts from the duster, and so the floor cannot continue to be immaculate. But the worst feature is that the dust percolates into upholstery, and sinks into crevices in frameworks of furniture, making it almost impossible to get out.

Where Dust Settles. When dusting there are certain things which are often overlooked

at intervals, and entire shelves be dusted. One of the disadvantages of open shelf book cases is the problem of keeping them and the volumes clean. Glass door book-cases are chosen for choice books, so that they will keep clean, and will not require to be dusted or handled except semi-annually at house-cleaning times, other than when taken out to read.

Bathroom Equipment. Styles in bathroom equipment and furnishings are continually changing. Sometimes because inventive minds have developed new ideas, sometimes because new metals can be used appropriately, sometimes because the vogue of white or colors extends to bathrooms, and sometimes because conveniences are multiplied. Today chromium fittings are in high favor, with glass just a trifle behind, although it continues to remain the choice of many. These two, chromium and glass, give the impression of being rivals, instead of equals, one being chosen because of a preference for a glow of metal, and the other for the shine of glass.

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### REDEFINING SUCCESS

By LEONARD A. BARRETT

The generally accepted definition for success is good fortune, prosperity, something that makes a popular hit. The word is usually associated with monetary values. If a professional man receives a large income for his services he is a success. Whether a business man is a success or not depends upon his annual balance sheet. In other words the popular mind thinks of success in terms of economic and social values. Those whose names are registered in "Who's Who" are regarded as a success because a reputation merited them a place in that volume. We all know, however, that it is quite possible to acquire a reputation without achieving success.

Perhaps there is another idea of success, which does not reflect this popular notion. Every man who is capable of doing something is a success if he expresses to the best of his ability the talent which he possesses. The world's greatest Teacher illustrated this in the form of a parable. Talents were distributed for investment purposes and later a reckoning was demanded. The one who received many talents received the same reward as did the one of lesser number; but the one who refused to use the one talent he had was condemned.

Trus success always reflects moral rather than material values. Honesty, integrity and thoroughness, as well as loyalty are among the traits of character upon which real success depends.

Shakespeare said, "Didst thou never hear that things ill got had ever bad success?" In many small communities a physician is faithful in his daily practice and enjoys the confidence of his patients. That man may be a greater success than his colleague who is located in a large city, with

a much larger practice. Just so with the banker, lawyer, and all other professional people. The business man in a small community may be more of a success than the head of a large industry in a big city. "Genius is not inspiration, but perspiration," said Thomas A. Edison. So with success. It must be toiled for. It is not an incident of mere chance. Not so much a matter of opportunity as of perseverance. We cannot command success but we can deserve it by doing to the best of our ability the thing for which we are best adapted. In these days of artificial values we need to redefine success.

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### One-Piece Dress

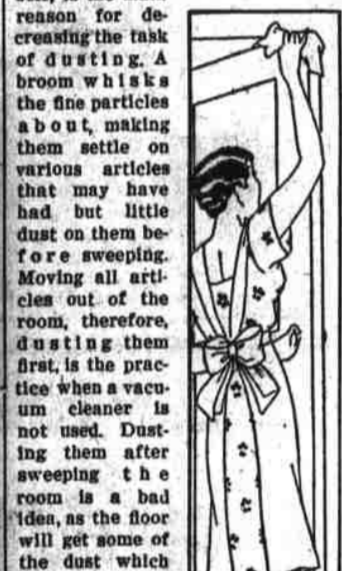


Two collars are better than one on this one-piece dress of brown, beige and orange printed silk. Pleats extend from the deep cut yoke to the hem. Buttons and snude belt are orange.

### Santa Claus Statue



This is the model of the 25-foot monument to be built in a 82-acre park in Santa Claus, Ind., which has been made world famous because of its name.



### AMAZE A MINUTE SCIENTIFACTS BY ARNOLD

**LESS SNOW IN THE ARCTIC!**  
THE LONG, DARK, COLD WINTER OF ARCTIC REGIONS HAS LESS SNOW-FALL THAN IN ILLINOIS, THE COLD DRY AIR PERMITTING LITTLE PRECIPITATION.

**MOST REPULSIVE FISH—**  
THE HORRIBLE STINKER LIES DORMANT ON THE OCEAN BOTTOM, KEEPER ANTICIPATING WHICH COULDS BECOME BY ITS POISONOUS SWIMMING.

**FEEDING THE YOUNG.**  
INSTEAD OF CARRYING FOOD IN HER BILL, THE FLICKER PARTIALLY SWALLOWS IT AND THEN PUSHES IT DOWN THE THROAT OF THE YOUNG.

### DIZZY DEAN keeps a promise!

WELL, I GOTTA BE GOING NOW, 'CAUSE I'M DITCHING TODAY. BUT I'D LIKE TO DO SOMETHING SPECIAL FOR YOU KIDS. SO JUST NAME IT. I DON'T BAR ANYTHING.

THEN BEAT THE GIANTS!

VEH—BEAT THE GIANTS! BEAT 'EM GOOD—FOR US!

I'LL DO BETTER'N THAT FOR YOU KIDS. I WON'T EVEN GIVE 'EM A RUN.

GEE! CAN YOU?

SURE HE CAN! AND WE'LL LISTEN TO THE GAME ON THE RADIO.

I'M GONNA MAKE DWARFS OUT OF YOU GIANTS TODAY. 'CAUSE I PROMISED SOME PALS OF MINE I'D SHUT YOU OUT.

QUIT YOUR POPPIN' OFF, DIZZY!

SAY, WE'LL POWDER EVERY BALL YOU THROW!

AND THAT ENDS THE BALL GAME. FINAL SCORE: CARDINALS 3, GIANTS 0. AND ONLY TWO SINGLES OFF DIZZY DEAN.

GOSH! DIZZY DID IT!

AND FOR US, TOO!

I HATE TO BOTHER YOU, MR. DEAN, BUT THE CHILDREN INSISTED I CALL UP AND THANK YOU. I CAN'T TELL YOU WHAT IT MEANS TO THEM. AND THEY ALL WANT TO BE LIKE YOU—STRONG AND HEALTHY.

IF THAT'S WHAT THEY WANT, I HOPE THEY'RE GETTING GRAPE-NUTS FOR BREAKFAST. 'CAUSE THERE'S NOTHING LIKE GRAPE-NUTS FOR STRENGTH AND ENERGY. I KNOW—'CAUSE I EAT IT MYSELF.

### Boys! Girls!... Get Valuable Prizes Free!

Join Dizzy Dean Winners... get Dizzy Dean Winners Ring. Just send the top from one full-sized, yellow-and-blue package of Grape-Nuts, with your name and address, to Grape-Nuts, Battle Creek, Mich., for membership pin and copy of the club manual, containing list of 37 nifty free prizes. And to have loads of energy, start eating Grape-Nuts right away. It has a winning flavor all its own—crisp, nutlike, delicious. Economical, too, for two tablespoons, with whole milk or cream, provide more varied nourishment than many a hearty meal. (Offer expires Dec. 31, 1935. Good only in U. S. A.)

