

Smiles

Fair Question
Minister—You should always let bygones be bygones, my boy.
Elmer—Tain why do they make us kids learn history?

“Even a worm will turn.” But what’s the use, it’s the same at both ends.

Change Necessary
“Can you change this dollar bill for me, please?”
“Why do you want it changed?”
“Cause Mother thinks it’s a bad one.”

PREARRANGED CATCH



Tom—So you went fishing with Dick yesterday. What did you catch?
Alice—Ask Dick. I’ve forgotten the number we agreed on.

After That?
Patron (posing for photo)—What will these pictures cost me?
Photographer—They’re \$30 a dozen. Now look pleasant!

Men are all alike in one respect Every one you meet is different.

Her Idea
“What is more beautiful than having the three little words, ‘I love you!’ whispered in your ear?”
“Having them in writing, dearie.”

For ONLY 10¢ Now



Less than **1¢** a dose
Dr. HITCHCOCK'S LAXATIVE POWDER

Clearer Vision
Each year more sand escapes from the hourglass of life, and this leaves a clearer vision.—Van Amburgh.



COLD'S MISERY ANY TIME OF YEAR PENETRO
Effects of Praise
Praise makes good men better and bad men worse.—Thomas Fuller.



HOST TO MOST WHO VISIT BALTIMORE!

Baltimore's newest, largest and finest hotel—700 rooms, equipped with every luxury and modern convenience. Fine restaurants serve the world-renowned food that has made Baltimore a Mecca for “gourmets”; bars and lounges feature drinks mixed in the time-honored Maryland manner. Rates from \$3 to \$6 single.

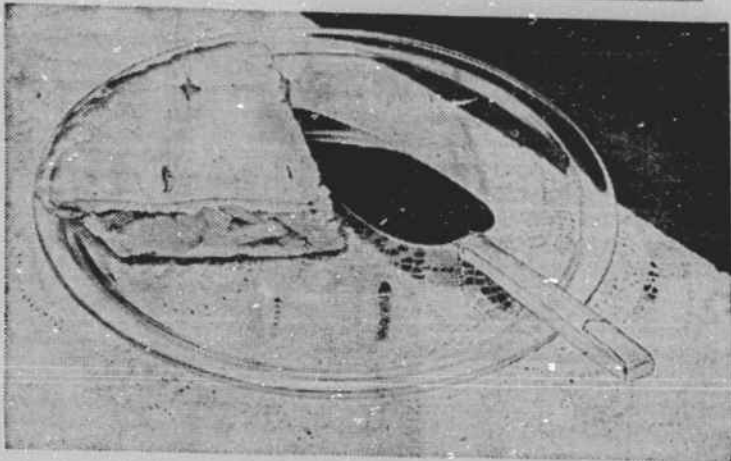


MODERNIZE

Whether you're planning a party or remodeling a room you should follow the advertisements... to learn what's new... and cheaper... and better. And the place to find out about new things is right here in this newspaper. Its columns are filled with important messages which you should read regularly.

Household News

By *Eleanor Howe*



LET'S SWING INTO FALL
(See Recipes Below)

Three cheers! It's fall again! Now is the time to perk up your home a bit, to scan through Dame Fashion's news notes, and to dress up your table a bit with new and old-time favorites.

As each season comes we always heed its call by planning foods suitable for serving at that particular time of the year. We try to rush spring by setting forth very crisp, cool, and fresh vegetable salads. Throughout the summer, when appetites wane, cooling beverages and light foods are most popular.

But with cooler weather that is here at last, appetites pick up, and the family is more than ready to discard their favorite lighter meals for something more substantial that will provide new energy for school and fall activities.

Many of the foods we serve are those that your mother served, and her mother before that time, but we can give new flavor to them, new and attractive ways of serving, and a 1940 style.

A tiny sprinkling of ginger over roast beef gives it a yummy flavor.

Meat loaf may be baked in a ring mold and served with parsley potato balls in the center.

Pour a bottle of gingerale over ham for baking, and baste occasionally.

When using jelly or jam as a filling for layer cake, spread each layer very thinly with soft or creamed butter first. This keeps the jelly or jam from soaking into the cake.

If you add a few drops of mint extract to whipped cream it makes a delicious topping for chocolate cake.

Apple Pie.

- 1/2 cup shortening
- 3/4 cup boiling water
- 1 1/2 cups flour
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 4 to 5 tart apples (peeled and sliced)
- 1/2 cup sugar
- Dash cinnamon or nutmeg

Place shortening in a warm bowl, pour boiling water over it and cream thoroughly with a fork. Place flour, salt and baking powder in flour sieve and sift gradually into the creamed shortening and water mixture. Mix



thoroughly. Make up into a dough ball and chill.

To make apple pie, divide pastry, roll out and line pie plate with first half. Peel and slice the apples, arrange in alternate layers with sugar and cinnamon, or nutmeg. Top with pastry and bake in a hot oven (450 degrees) for 10 minutes; then reduce oven heat to 350 degrees and bake approximately 35 minutes longer. Serve warm with a wedge of cheese.

Golden Carrot Ring.
(Serves 5-6)

- 1 tablespoon onion (minced)
- 3 tablespoons butter
- 1 cup soft bread crumbs
- 2 eggs (well beaten)
- 1 1/2 cups milk
- 2 cups raw carrots (grated)
- 1 teaspoon salt
- Dash pepper

Brown the onion in the butter. Remove from fire, and add crumbs. Place in a mixing bowl, and add well-beaten eggs. Mix well. Add milk, carrots, salt and pepper. Pour into well greased ring mold and bake in a moderate oven (350 degrees) for about 40 minutes. Turn onto heated platter and serve immediately.

Stuffed Ham Steak.
(Serves 5-6)

- 2 cups soft bread crumbs
- 1/2 cup seeded raisins (chopped)
- 1/2 cup walnut meats (broken)
- 1/4 cup brown sugar
- 1/2 teaspoon dry mustard
- 1/4 cup butter (melted)
- 2 large slices smoked ham (1/2 inch thick)
- Whole cloves

Combine the crumbs, raisins, nuts, sugar, mustard, and butter to form a dressing. Place one slice of ham in a shallow baking pan, and spread dressing on the ham. Place a second slice of ham on top. Stick whole cloves into the fat. Bake in a slow oven (300 degrees) for about 1 hour.

Date Butterscotch Pudding.
(Serves 5-6)

- 2 cups brown sugar (light)
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/2 cup cold water
- 1 cup boiling water
- 1 egg
- 3 tablespoons butter
- 1/2 cup dates (chopped)

Combine brown sugar, cornstarch, salt, and cold water. Add boiling water and cook until thickened, stirring constantly. Remove from range and pour over slightly beaten egg. Cook about a minute longer. Add butter and dates. Pour into sherbet glasses and chill before serving. Serve plain or garnished with whipped cream.

Cinnamon Apple Salad.
(Serves 5)

- 2 cups granulated sugar
- 2 teaspoons cinnamon
- 1 1/2 cups water
- Red vegetable coloring
- 5 medium sized apples (peeled and cored)

Bring sugar, cinnamon, and water to the boiling point and add sufficient vegetable coloring to tint mixture bright red color. Drop apples (peeled and cored) into boiling syrup and cook until apples are tender but firm. Remove and chill.

Serve on bed of water cress and fill core of apple with diced celery and chopped nuts. Serve with Roquefort dressing.

Bacon Baked Spaghetti.
(Serves 6-8)

- 1/2 package spaghetti
- 6 slices bacon
- 1/2 cup raw onion (cut fine)
- 2 1/2 cups tomatoes
- 1 cup cheese (grated)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Boil spaghetti until tender in boiling salted water. Drain. Cut bacon in small pieces and fry until light brown in color. Butter casserole, and place alternate layers of spaghetti, bacon, onion, tomatoes, and cheese in the casserole. Season each layer with salt and pepper, cover top layer with grated cheese and dot with butter. Bake approximately 30 minutes in a moderately slow oven (325 degrees).

Household Hints.

Have you ever stopped to realize that every single one of us includes several hundred ordinary, homely household tasks in our daily routine? Miss Howe has just given you a few of her time-savers and hints; but she also wants to share her favorite home-making trade secrets with you. All you have to do is write to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, for her book, "Household Hints," and enclose 10 cents in coin.
(Released by Western Newspaper Union.)

AROUND the HOUSE Items of Interest to the Housewife

In removing basting threads cut them every few inches, and do not pull a very long thread out at one time, as you are very apt to leave holes in the goods.

Rickrack braid makes a gay finish for bedroom, kitchen, bathroom or play room curtains. It's equally effective on plain, figured or colored materials—such as unbleached muslin, chintz, dimity or lawn.

At least once a year take down shades, stretch them out on a flat surface and after dusting them thoroughly go over them with a wet (not dripping) cloth rubbed lightly with white soap. Clean a portion of the shade at a time, rinsing off the soap with a cloth squeezed out of clear water. Dry thoroughly.

Let the dirt around a potted plant come within half an inch of the top of the pot. Then fill the pot with water every day for the average house plant. If you have unusual plants ask your florist about the amount of water they need.

Indoor Flower Box Cutouts



for the entire group of figures shown, as well as for the boxes to hold your plants. Directions, of course, are included. Send orders to:

AUNT MARTHA
Box 166-W Kansas City, Mo.
Enclose 15 cents for each pattern desired. Pattern No.
Name
Address

Taking Trouble

IF YOU'RE one of those who loves flowers about throughout the year, you're sure to want these designs to make your indoor garden more attractive. Neat boxes concealed behind these cutout figures make charming flower pot holders which do away with the muss of indoor gardening.

Taking trouble is the best way of avoiding troubles. The lack of taking trouble has been the means of making trouble in many lives.

KENT BLADES 10 Double Edge or 7 Single Edge 10¢ to Package

These are easily constructed from plywood with a few nails or screws, and number 28703, 15c, brings cutting guides

GUIDE TO LIVING

We, here at the newspaper office, are wont to refer to our and your newspaper as a great mirror — a mirror that reflects, directs and GUIDES all who look its way.

When you subscribe to this paper, you don't receive just a newspaper, you get "A Guide to Living."

Most subscribers have but a modest income. They must get full value for their buying dollar, that's why they always turn to the advertisements in this paper.

Here is a prevention of waste — a guide to savings — and a means of stretching the dollar so that it becomes easier to buy whatever, whenever you please — and live better.