

# OUR COMIC SECTION

## Events in the Lives of Little Men



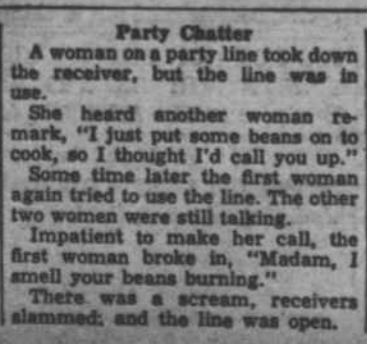
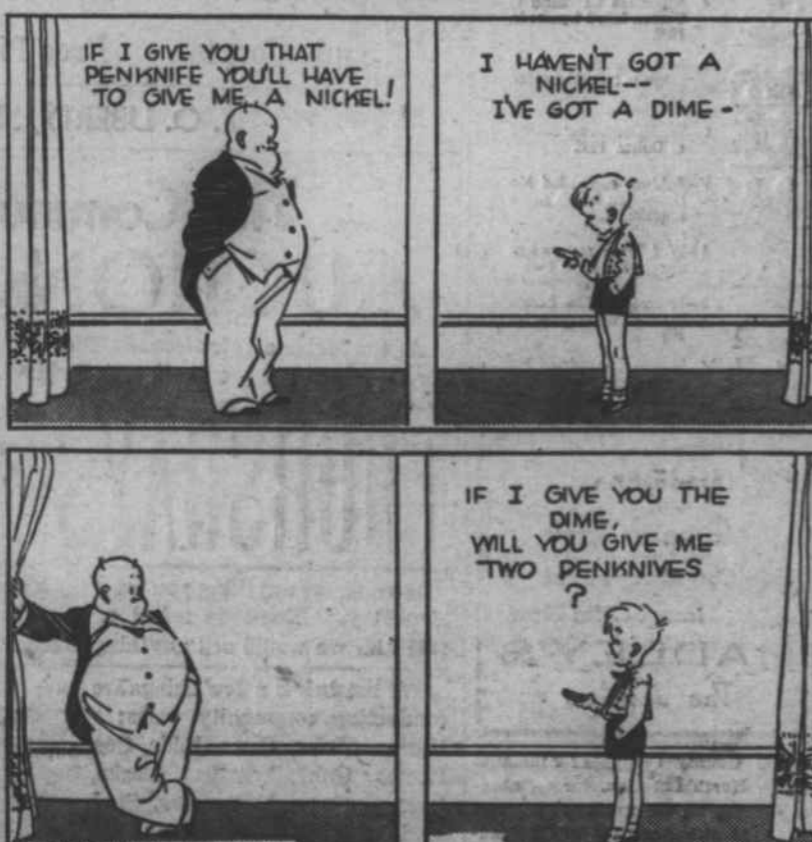
## S M A T T E R P O P

By C. M. Payne



## P O P

By J. Miller Watt



# Household News

By Eleanor Howe



### IF YOU'RE ENTERTAINING THE BRIDE

(See Recipes Below)

No sooner is the June bride back from her honeymoon, than the business of cooking for two begins! Feeding her new husband will be an important part of the bride's responsibility, and any of the successful homemakers she knows can tell her that perfectly cooked meals for a hungry husband help to keep the matrimonial ship sailing merrily along.

So, why not a kitchen shower for a bride—using for gifts the inexpensive little "gadgets" that will make her hours in the kitchen pleasant? Those are the things the bride isn't likely to buy herself and the very fact that they are small and inexpensive means that she isn't apt to get them, either, among her wedding gifts.

Small, matching pottery pots for chives and parsley to grow on a sunny kitchen window sill, make a thoughtful gift for a kitchen shower; a set of pastel tinted bowl covers is practical and very moderately priced; butter paddles, a french potato ball cutter and small earthenware pots for baking beans are out-of-the-ordinary kitchen gifts. Any bride will bless you for starting her kitchen library for her—with her own copies of my homemaking booklets; Better Baking, Easy Entertaining, Feeding Father and Household Hints.

And speaking of a kitchen library—why not start a collection of favorite recipes for the bride? Have each guest at the shower bring her very choicest recipe, neatly written on a card for the bride's new recipe box, with the donor's name and the date of the party just for fun. Give her the recipes, too, that make up the menu for the day.

Food, for a kitchen shower, should be "homey," and informally served—and planned to give the bride suggestions for her own cooking and baking problems.

**Menu for a Kitchen Shower.**  
Noodle and Tuna Casserole  
Spring Vegetable Salad with French Dressing  
Butter

Orange Rolls Cheese Scones  
Angel Food Cake  
Strawberry Sherbet  
Coffee

**Fresh Strawberry Sherbet.**  
(Serves 6.)

Combine 1 cup of crushed strawberries and 2 tablespoons of lemon juice. Scald 1 pint of milk, add ¼ cup of sugar and stir until dissolved. Soak 1 tablespoon of unflavored gelatin in 1 tablespoon of cold water for 5 minutes and dissolve in hot milk. Add 2 beaten egg yolks, blend, and remove from flame and cool. Add fruit mixture to milk mixture and fold in 2 beaten egg whites. Assemble ice cream freezer. Pour sherbet mixture into the freezing container. Adjust dasher and cover tightly. Then fill the ice chamber with a mixture of 3 parts chipped ice and 1 part salt and turn crank slowly for about 5 minutes to freeze. Repack and allow to harden.

**Orange Rolls.**  
(Makes 18-20 rolls)

¼ cup sugar  
1 teaspoon orange peel (grated)  
2¼ cups flour  
3 teaspoons baking powder  
½ teaspoon salt  
1 tablespoon sugar  
4 tablespoons shortening  
1 egg  
½ cup milk  
3 tablespoons butter (melted)

Mix ¼ cup sugar and orange peel thoroughly and allow to stand while making rolls. Sift and measure the flour, then sift together the flour, baking powder, salt and 1 tablespoon sugar. Cut in the shortening. Beat the egg slightly and add the milk. Stir into the flour mixture. Turn onto a lightly floured board and knead 30 seconds. Shape into a long narrow roll and roll out into a rectangle to about ¼-inch thickness. Spread the dough with the melted butter and the sugar and orange peel mixture. Roll up like jelly roll and cut off in ¼-inch pieces. Place rolls, cut side down, on a well-

Fruits and vegetables are the mainstays of summer meals. Watch Eleanor Howe's column next week for suggestions on New Ways of preparing and serving them.

greased pan and bake about 20 minutes in a hot oven (425 degrees).

**Barbecued Steak.**  
(Serves 6.)  
2 pounds round steak  
3 tablespoons butter  
3 tablespoons vinegar  
¾ teaspoon salt  
1 teaspoon prepared mustard  
1 teaspoon onion, grated  
1 teaspoon Worcestershire sauce  
1 teaspoon chili sauce  
¼ teaspoon lemon juice  
1 tablespoon brown sugar

Cut steak into pieces for serving and sear in frying pan. Melt butter, add vinegar and all other ingredients. Heat thoroughly and pour over the seared steaks. Bake in a moderate oven (350 degrees) for approximately 1½ hours. Baste frequently with barbecue sauce while baking.

**Prize Angel Food Cake.**

1½ cups sugar  
1 cup cake flour  
1½ cups egg whites  
¾ teaspoon salt  
2 teaspoons cream of tartar  
1 teaspoon vanilla extract

Sift sugar once. Add ½ cup of it to the flour and sift together 3 times. Beat egg whites with rotary beater until frothy, add salt and cream of tartar and continue beating until eggs hold their shape. Add sugar gradually, beating thoroughly after each addition. Add vanilla extract. Then fold in the flour, ¼ at a time. When all flour is in, fold a few additional times. Then place in large ungreased angel-food pan. Bake in a moderate oven (325 degrees) for 1 hour and 15 minutes. Invert and let cool in pan.

**French Dressing.**

½ cup salad oil  
¼ cup lemon juice or vinegar  
1 teaspoon salt  
Paprika to color  
Few grains cayenne

Place ingredients in covered jar. Chill thoroughly. Just before serving shake vigorously. There are many ways to vary french dressing. The acid may be lemon juice, vinegar, or half and half. A few drops of onion juice may be added, or shake a cut garlic clove with the dressing (removing it before serving). Dry mustard may be added. Worcestershire sauce may also be added, as may creamed Roquefort cheese.

**Cheese Scones.**

2 cups flour  
2 teaspoons baking powder  
½ teaspoon salt  
¼ teaspoon paprika  
¼ cup shortening  
½ cup American cheese (grated)  
½ cup milk  
2 teaspoons prepared mustard

Sift together the flour, baking powder, salt and paprika. Cut in shortening. Add cheese. Then add milk and prepared mustard which have been mixed together. Roll out to ¼-inch thickness on lightly floured board. Cut in triangles and bake in a hot oven (425 degrees) for about 20 minutes.

**Percolated Coffee.**

Allow 1 tablespoon ground coffee to each cup of water. Place coffee in strainer part of percolator. Add cold water. Adjust top. Heat until coffee just begins to percolate. Then turn heat very low and allow coffee to percolate slowly 8 to 10 minutes. Do not boil.

**Homemaking Booklets to the June Bride.**

These four practical booklets on homemaking are an ideal present for a new bride:  
Better Baking ..... 10 cents  
Easy Entertaining ..... 10 cents  
Feeding Father ..... 10 cents  
Household Hints ..... 10 cents

Send 10 cents in coin for each book you order, to Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois, and be sure to indicate exactly which books you want.  
(Released by Western Newspaper Union.)

## AROUND the HOUSE

Items of Interest to the Housewife

Strained honey, mixed with cottage cheese, a few broken nut meats and soft butter makes a delicious filling for sandwiches for the school child's lunch box.

When lighting a birthday cake always light the candles in the middle first and those on outside last.

To protect the surrounding wall when cleaning electric light switch plates, cut a hole the size of the plate in a piece of cardboard or heavy paper and lay it on the wall so that just the plate is exposed.

After a blanket has been washed and dried pin it on the line and beat with a carpet-beater. This makes the blanket beautifully soft and fluffy.

A teaspoon of mixed pickle spices tied in a small bag and added to the water in which fish, ham or tongue is boiled, will add a very pleasing flavor.



When refilling a feather pillow crush a small block of camphor and mix in with the feathers. This will keep the feathers "fresh" and will help to preserve them.

**Grasping Passion**  
Control your passion, or it will control you.

**CHILDREN LOVE THEM!**

SWITCH TO SOMETHING YOU'LL LIKE!

**Kellogg's CORN FLAKES**  
THE ORIGINAL  
MADE BY KELLOGG CORP. BATTLE CREEK, MICHIGAN

Cop. 1940 by Kellogg Company

MADE BY KELLOGG'S IN BATTLE CREEK

Conceit in Weak Bodies They are never alone who are accompanied by noble thoughts.

Look 20 Years beyond the Refrigerator you buy today

Every NORGE ROLLATOR REFRIGERATOR is backed by the reputation and the resources of the great BORG-WARNER CORPORATION, world-famous manufacturer with 20 factories in 5 states

When you buy an electric refrigerator, look wisely to the future. Look 20 years ahead... or 20. Look beyond the refrigerator as it stands today, new and bright and gleaming. Visualize the greater needs which it may be called to meet in the years to come. Consider the satisfactions of service well rendered that can come only from a product ably engineered and ably built by an organization experienced in precision manufacturing.

Such an organization is Norge, backed by the resources and engineering skill, the seasoned reputation and world fame of the great Borg-Warner Corporation whose score of factories employ thousands in five states.

You will look today, of course, at the advanced features that distinguish the Norge refrigerator in its field... at the highlights of detail and design that are winning such high acclaim throughout the world. In the big SR-6 model, as shown above, you will admire extra size and ample capacity, a freezer of stainless steel, the convenience of the exclusive Handefroster and Coldpack, the sliding shelves, glass-covered drawers and Cellaret. You will appreciate the simple efficiency of the refrigerant-cooled Rollator Cold-Maker which Norge has built to almost unbelievable limits of precision for lifetime service.

But before you decide, look again at the record of integrity and achievement which Norge has made in the past. That, we submit, is the reason you also may look far to the future with faith in Norge.

**See NORGE Before You Buy!**

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