CH IS LIFE—Father Gets Flunked



NO. SIR! EACHER GET SUSPICIOUS ECAUSE gans his ABOUT YOURE TIME 100 GOOD? FOR ME TO GET SOME OF THEM

DRANGES NEVER **OUT OF SEASON**

Apparently No Limit to Its Variety of Uses.

By EDITH M. BARBER

WHEN is the grange in seaon?" There's a conundrum. be easier to answer the "When isn't the orange

t crange season to the modern recomment of orange culture. The alencia orange was brought to this unity from Spain which received centuries ago from China and urms. California supplies us with lencias which fortunately mature the summer, and Florida sends in the winter. The navel seed orange was brought to Call-

How the world ever existed so g without a liberal supply of inges, it would be hard for those who drink quarts and quarts e juice every year to under-. An Englishman visiting in country commented that we ricans practically swarm in or-juice. "Isn't it fortunate that Juice. "Isn't it fortunate that as been discovered and that it good for us?" I am convinced, ever, that even if it were less endowed with innumerable

orange is a versatile fruit. n serve as a headliner for fast, be used as a salad for and as an appetizer or des-for dinner. Don't misunder-me—I'm not recommending for use all in the same day.

so juice with a little bit of
d rind, possibly assisted by the mon, makes an excellent flavor-

Champion Archer



Madeline Taylor of Brooklyn, N ship in 1938, captured the n title this year. She took the tournament at Newton,

se in cooked form is, of course, in parmalade, where its rind and pulp

cooking can have it while fowl or meat is rossing. Sliced oranges may be lightly fried in butter and then sprinkled with sugar to prothen sprinkled with sugar to produce an attractive glaze. They can duce an attractive gaze. They can be brolled with chops or ham. One of the most delicious contrasts in flavor that we can get is in com-bination with duck. By the way, sweet red cherries are an addition to this dish.

The orange flavor is good with biscutts or with baking powder or yeast bread. In all of these there should be a small grating of the

Lamb Chops With Oranges.

6 lamb chops Melted butter

Silced oranges Salt, pepper, paprika Wipe and trim lamb chops. Dip in melted butter and place on broil-er and broil under hot flame for eight minutes. Turn and place a thick slice of peeled orange on each chop. Broil eight minutes longer. Season with salt, pepper and paprika.

Orange Marmalade. "

4 lemons

Wash the fruit and with a sharp alfe cut it into very thin alicesthin as paper. To every pint of pulp add three pints of cold water. Let it stand overnight. In the morning cook one hour. Cool. To every pint of cooked fruit add a pint of supar. Boil the mixture until it jellies from a spoon—from thirty to sixty minutes. Pour marmulade into clean, hot glasses and cover with paraffin when cold.

Orange Rusks.

1% cakes yeast 14 cup lukewarm water 2 cups orange juice

% cup shortening melted % cup sugar 2 teaspoons salt 2 eggs beaten

1 teaspoon mace 2 tablespoons grated orange peel 8 cups flour

Soften yeast in water. Add the other ingredients in order. Beat well. Let rise until double in bulk. Stir the dough and drop by tea-spoonfuls into greased muffin pans. Let rise until very light. Bake in a hot oven, 450 degrees F., about ten minutes until golden brown. When cool spread tops with mix-

1 cup powdered sugar 1 teaspoon grated orange rind % cup orange julce

Orange Bayarian Cream. % cup cold water cup orange Juice and pulp 1 cup cream

1 tablespoon lemon juice 16 cup sugar Salt Soak gelatin in cold water five ninutes and dissolve by standing cup containing mixture in hot wa Add to orange fuice and pulp Add lemon juice sugar and salt.

When it begins to jelly fold in whipped cream and turn into mold come firm. & Bell Syndicate .- WNU Service.

Gives Gay Touch



A breezy little cape of checked linton tweed is a gay and warm addition to the wool dress or sult. Here it is in dark blue and white with matching blue velvet collar and is worn over a navy blue tweed

CAN WE AFFORD ANOTHER WAR?

LEONARD A. BARRETT

In his book, "The Economics of Recovery," Mr. Leonard Ayres of the Cleveland Trust company, at Cleveland. Oblo. writes: "The lesson of

this depression is that we can-not afford any more great wars." True. A prevailing and rather persistent notion argues today that war brings prosperity. If we had

another great war, all securities would increase in value and the produce of the soll like wheat and other grains would rise to fabulous prices. The fallacy of this argument is at once apparent when we consider the fact that the aftermath of the last great war was the depression through which we have been passing. In the same book Mr. Ayres writes: The depression is one of the ma for consequences of the war."

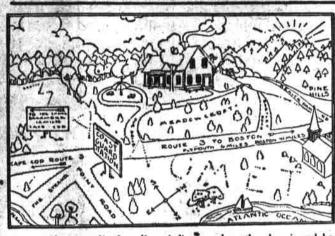
The total cost of the last great war was upwards of two hundred billion dollars, shared by all the nations involved. An indebtednes so staggering as to leave ruin in its path; bankruptcles, wrecked fortunes, unbalanced budgets and eco nomic failures. Yet in spite of this clearly defined evidence, some persons still insist that war brings

prosperity. Let us remain sufficiently sober in our judgment to ask, can we afford another depression? Surely we can-not. Then we cannot afford another

The economic consideration, how ever, is not the most serious aspect of the case. The loss of the man power of our country distinctly for-bids another war. Rulned homes and broken hearts with a corrending loss of "morale," even in spite of organized efforts of relief, do not argue for prosperity or for national security. One of the most important views, expressed by some men in high places of responsibility, is their spologetic attitude for hav-ing persuaded others to a favorable ing persuaded others to a favorable aspect of the last great war. In some of their published addresses they frankly apologize to the 'dead addler' whose life was sacrificed on the battlefield of the last war.

Since the recent war has left nothing but ruln in its trail, we are sking in all seriousness, just how are, is our western civilization when the modern weapons of war-fare have supplanted the gun and aword with air raids, poisoned gas and diseased germs. We frankly admit we cannot afford another war if we want to preserve what is left of the culture of our civilization and save for posterity the soul of The Tousehold

By Charles Sughroe



A homestead map outlined on linen indicating where the place is and how to get to it. Such a map may also be drawn.

I gifts that are individual and unique should work maps of her home and send them to friends who live at a distance, especially. If you have a good snap shot of your house in one of its most attractive aspects, have it enlarged to whatever size you would like it in the map picture. Trace the outlines and transfer to natural colored linen. It is well to put in traceries of tree and shrub outlines, and the street or road, if it shows. If not, make the transfer first to a large sheet of paper, and then draw lines indicating the street or road. This picture can be further embellished by birds flying in the sky above house and trees, by curls of smoke coming from chimneys, by extra trees, shrubs, etc. And be sure to put a compass in the lower left or right hand corner of the pictorial

Remember, this is a map, and not a realistic picture, and it requires to be a plan rather than a sketch. This is so true that a certain crudity is permissible. For example, the dwelling may be drawn. from the enlarged photographs instead of traced, as mentioned. The trees can be indicated (see accompanying illustration) and hills, rivers and surrounding country be outlined. These should be correct. ly positioned. That is, the river or pond, hill or mountain, and especially the roads leading to the place should be so drawn that they come as they would in relation to the view of the house. A hill back of the house of course, must be shown back of it in the drawing.

Be Accurate.

Do not let your imagination run away with you in the map-scape. to the lay-out of the land, trees, dwellings, etc., as it really is in the section of country you are including in the picture. The names of streets or roads should be let tered in. Print the words in the spaces indicated as roads. Names of hills, mountains and rivers and ponds should be so lettered.

The compass would be merely crossed lines, one running due north

HE woman who wants to give | and south crossed by one running due east and west, with the letters N. S., W. E. put correctly at the ends of lines. Across the bottom of the map, letter in a phrase to indicate it's a map of your place, and how to get to it. Something like: "Map showing how to get to Home of Smith, by Mary Smith"; or "Welcome to our Home, drawn and worked by Mary Smith"; or "Map of Smith Homestead and Surrounding Country by Mary Smith."

Crude Maps Interesting.

The crudity of the drawing is part of the charm of these maps homesteads, so do not hesitate to draw and work one in any preferred outline stitches. Plain outline is best for houses, and indeed for map purposes. Lettering should be as good as you can print it. However, the important thing is to have the words readable and in their correct places. As maps are free from puzzling details, make yours simple and do not put too much in it.

When the map is done, dampen and press it on the wrong side and frame it in a narrow black molding, or make a passe-partout of it. Colored embroidery medium is best to use-green for hills, brown for roads, blue for rivers and water indicated, the house color for your home, with red chimneys, etc.

@ Bell Syndicate.-WNU Service.

Mince meat may be preserved for the winter by putting up hot in pint jars. One jar makes a goodsized ple. . . .

Before trying to remove soot from a rug, cover it with dry salt and let stand a short time before sweeping.

Do not let soot accumulate on the coils of a hot water gas heater. Less gas is required to heat water If colls are kept clean. C Associated Newspapers .- WNU Service.

Use One Batter for Many Cakes

May Be Done by Adding to Mixture and Varying the Frosting.

A single cake batter can be given such variety that it would scarcely that different recipes were not Let us take the regulation 1-2-3-4 cake recipe and see how it can be done by adding to the mixture and by diversifying frostings. When a woman wishes to entertain without too much effort in the refreshments, she will find the ways described beloful:

1-2-3-4 Cake. cup butter cups sugar 3 cups flour 4 eggs

Also one cup sweet milk and one teaspoon vanilla or other flavoring. Cream butter. Add sugar gradually while creaming butter, add beaten egg yolks, then the flour and milk alternately and vanilla. Add onehalf teaspoon salt and two level teaspoons baking powder to the flour before sifting into cake. Beat well and fold in whites of eggs beaten

Chocolate Cake.

Divide the batter in half and to one portion add one square (or more if wanted) chocolate melted and mixed with a little cold milk to a This will give plain and chocolate cake from same mixture. Three Cakes From Same Batter.

Separate the cake batter into three portions, one leave plain, one into chocolate cake, and the third into citron, date or raisin cake by adding the fruits named. Bake in individual cup cake tins,

Variety by Frostings.

Use the same mixture plain or in any or all of the varieties given, make any favorite plain frosting or use the following recipe:

2 tablespoons cream or rich milk Confectioners' sugar Flavoring Add sugar gradually to the cream

and stir until smooth and the right consistency to spread.

Colors and Cakes, Frost chocolate cake with white leing, and white with chocolate frosting, which can be made by add ing melted chocolate to part of the above recipe. Flavor white with almond, and chocolate with vanilla extract. Or, if made into small cakes, frost some white cake with white frosting, some with chocolate, and frost chocolate cakes in the two ways. Top chocolate cakes with half nut-ments and white cakes with candled or maraschino cherries.

Colored Icings. Yellow frosting should be flavored with orange. It is the white frost ing tinted with yellow vegetable col-Green is similarly toned green, and flavored with pistachio or peppermint. Pink, color with pink, and flavor with strawberry, cherry or vanilla

Two-Toned Frosted Cake. When a single cake is baked, half can be frosted with one color and half with another, as chocolate and white, or whatever choice of colors

Is preferred.
Small Cakes From Large One.

The cake can be cut diagonally cross to form dlamond shaped pieces, or straight across for squares The sides of the cakes can be frosted

Makes Hay While Moon Shines: Cures Toothache

This is the story-in his own words-of how Jimmie Johnson, a farmer north of Paris, Mo., cured his

"About two o'clock one morning. one of my back teeth was giving me fits. I couldn't sleep so I decided to haul a load of hay. Old Ben and old Bess didn't like it much and old Ben gave me a kick in the pants while was harnessing up. The kick struck a knife and some matches in my pocket and started a fire. I put the fire out and hauled the hay. The toothache was gone."

Back to American Names; We Have Individuality

A German historian, who has come to this country to take notes on the cities, towns and villages named after Hanover, Germany, says that there are no less than 77 of these in the United States. And there are, also, according to the same authority, 66 Hamburgs, 22 Bremens and 22 Brunswicks in this country.

The number of places in the United States named after places in Great liritain and on the continent of Europe is legion; for it was natural for the early settlers in the New world to wish to perpetuate here the memorles of the communities in the Old world from which they had come.

While this was altogether proper, as long as America was composed of European colonies, we are not sure that its continuation today would be helpful. We have a feeling that the recent tendency to go back to native American place names is more useful in developing a consciousness in Americans that the United States is something more than an offshoot of Europe: that it is evolving, as generation follows generation, a distinctive individuality. - Detroit Free

Gas-Proof Caves

Mystery surrounds the origin of the famous Chislehurst caves, Kent. which were recently fitted up as a gas-proof shelter for civillans. The caves comprise a great laberinth which honeycombs the chalk hill upon which Chislehurst stands. is said that you can walk for 20 miles in this strange underground world.. During the war the government commandeered the caves and stored great quantities of high explosives there .- Pearson's Weekly.

Find

From Your Doctor if the "Pain" Remedy You Take Is Safe.

Don't Entrust Your Own or Your Family's Well - Being to Unknown Preparations

BEFORE you take any prepara-tion you don't know all about, for the relief of headaches; or the for the relief of headaches; or the pains of rheumatism, neuritis or neuralgia, ask your doctor what he thinks about it — in comparison with Genuine Bayer Aspirin.

We say this because, before the We say this because, before the discovery of Bayer Aspirin, most so-called "pain" remedies were advised against by physicians as being bad for the stomach; or, often, for the heart. And the discovery of Bayer Aspirin largely changed medical practice.

Countless thousands of people who have taken Bayer Aspirin year in and out without ill effect, have proved that the medical findings about its safety were correct.

Remember this: Genuine Bayer Aspirin is rated among the fastest thods yet discovered for the relief of headaches and all common pains and safe for the average person to take regularly.

You can get real Bayer Aspirin at any drug store — simply by never asking for it by the name "aspirin" alone, but always saying BAYER ASPIRIN when you buy.

Bayer Aspirin



YEAH-THE WIFE'S GOIN TO THE CITY

TONIGHT

MAKE SPARE-TIME MOMEY

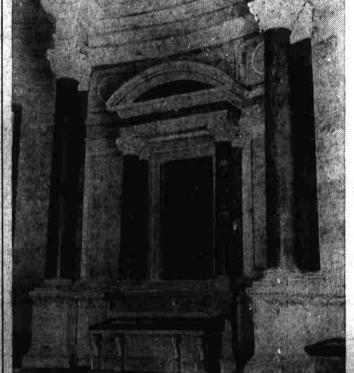


WRIGLEY'S FLAVOR'

HELLO ZAT YOU ED? THE GAME TONIGHT. BY AL LEWI







This Will Be a "Shrine of Shrines"

Before long this niche in the new archives building in Washington will be one of the most frequently visited of all American shrines. It will hold the nation's two most important documents—the Constitution and the Declaration of Independence. They are now in the Library of

MAZE A MINUTE

