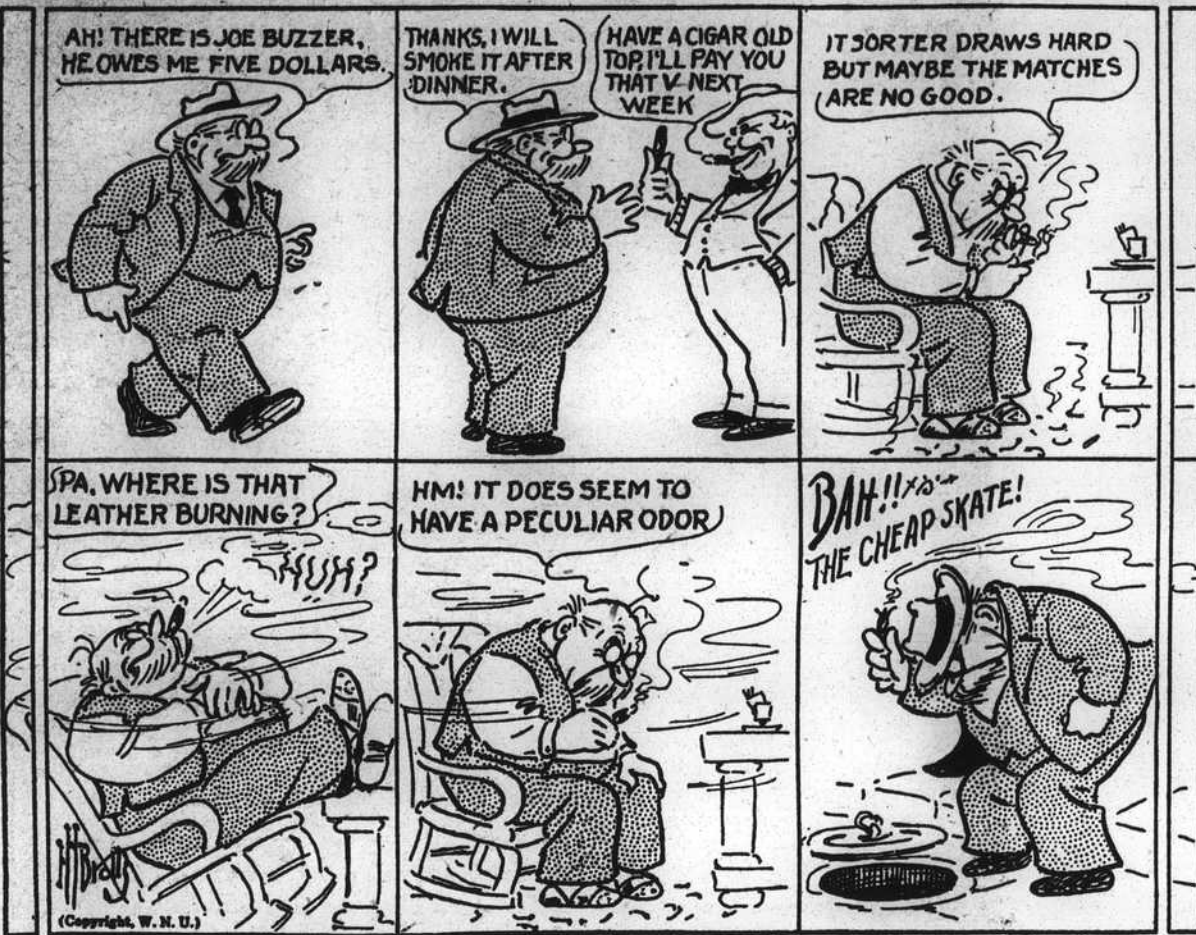


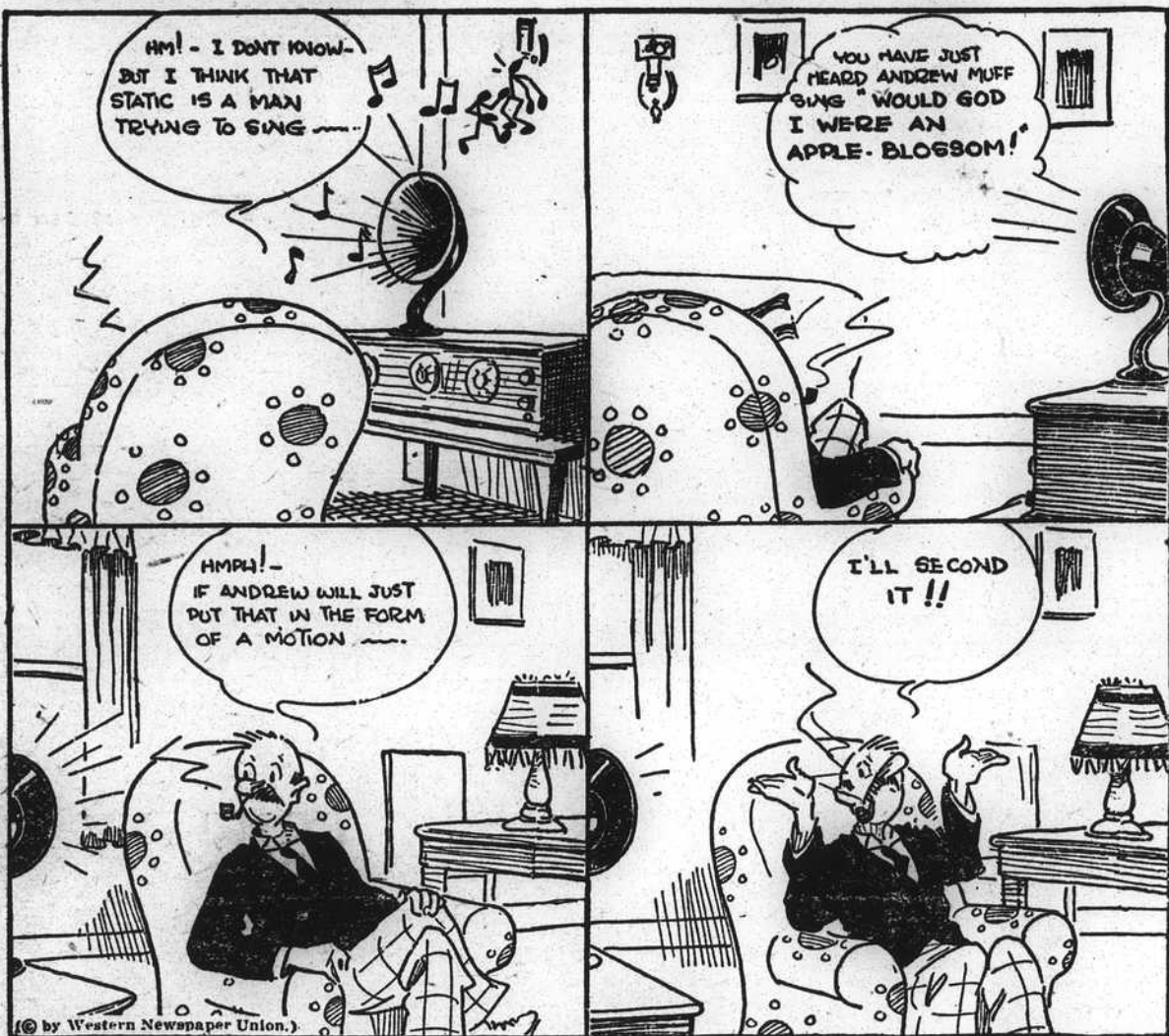
OUR COMIC SECTION

Our Pet Peeve



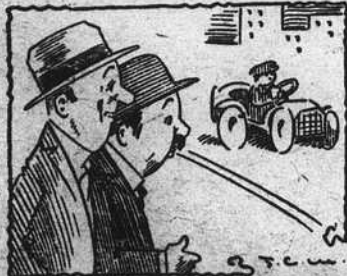
(Copyright, W. N. U.)

THE FEATHERHEADS



(© by Western Newspaper Union.)

HAS TO SCRAPE 'EM OFF



"You say he's always running across people in his car and scraping acquaintances on the street?" "Not on but off the street—after he's run across them."

The Only Way

Her Father—But you admit that you play often at Monte Carlo.
Her Sutor—Yes, sir, and I make a good deal of money at it.
"I can hardly believe it. What do you play—roulette?"
"No, sir, the saxophone!"—Passing show.

The phenomenon observed in Flettner's new rotor ship is the same as that seen when a pitcher curves a ball.

Leak Somewhere

"How did the news of our proposed merger get out?"
"Dunno."
"You said you could trust your secretary."
"I can."
"Then your fountain pen must leak," snarled the other magnate.

So Considerate

Beatrice—And he is a fellow who saves a girl a world of embarrassment.
Millicent—How so, my dear?
Beatrice—He kisses a girl without asking her permission, you know.

Continuous Performance

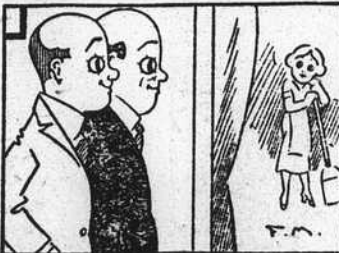
"You can't tell some women anything."
"Of course not; they won't stop talking long enough to let you."

Might Help

Agent—No matter what kind of writing you do, this fountain pen is just the thing for you.
Jones—That so? I'm a sky writer.

The staff of an engineering works in London is made up entirely of women.

WITH A BETTER STICK



"Is your wife expert with the lip-stick?" "No, thank heaven, she wields the broomstick with greater skill."

Suspicious

Flapper—What in the world are you doing with that ponderous law-book, Sis?
Elder Sister—Why, I'm reading the law on divorce.
Flapper—What! You're really not figuring on getting married, are you?

Believed in Signs

Farmer—Hi, there! What are you doing up in my cherry tree?
Youngster—There's a notice down there to keep off the grass.—Boston Transcript.

The Kitchen Cabinet

(©, 1926, Western Newspaper Union.)

No one is beat till he quits,
No one is through till he stops;
No matter how hard failure hits,
No matter how often he drops,
A fellow's not down till he lies
In the dust and refuses to rise.
—Edgar Guest.

SOMETHING ABOUT FISH

When we order fresh fish the mental picture of most housewives is of a fish just out of the water. The average person does not know that fish is fresh for months—twelve months to be exact—although most of it is sold before that length of time has elapsed. If the housewife wants fish which is out of the water twenty-four hours or so, she should ask for "green fish," the correct term for freshly caught fish.

The reason fish is fresh for so long a period is that it is frozen as soon as it is taken from the fishing boats and decomposition stops immediately. It is kept frozen for months at a time, in refrigeration plants, and shipped in the same state to the local market man. He it is who defrosts the fish and sells it direct to the housewife.

As a matter of fact, this frozen fish is more wholesome than many of the "green" fish unless you are absolutely sure of the local fish market. Green fish are simply packed in ice, but not frozen, and while decomposition is somewhat retarded, it is not definitely stopped as when fish are frozen.

Remember, fish is fresh and wholesome for months, but is green, for only a few hours.

After a frozen fish has thawed it should be used at once, as decomposition sets in at once. Freezing and thawing makes such fish dangerous for health.

Smoking fish is an art as well as an industry. Each individual who smokes fish in a small way as well as each manufacturer who cures on a large scale, has his own secret process, and his own formula. There are two methods—hot smoking and cold smoking. In the hot smoking process, the fish are hung close to the fire and during the few hours in which they are exposed to the smoke they are partially cooked by the heat, as well as flavored by the smoke. Cold smoking often requires several weeks to complete the process. Hard woods are used chiefly; soft woods contain too much resin which imparts a bitter flavor.

The United States government watches over all our food products and has sanctioned refrigeration plants to keep fish frozen up to twelve months. Statistics prove, however, that most of this frozen fish is consumed in from four to five months.

What to Eat.

A good luncheon dish which is substantial enough for a main dish is:

Luncheon Macaroni—Cook three-fourths of a cupful of macaroni broken into inch lengths in boiling salted water until tender; drain, rinse in cold water and drain again.

Melt three tablespoonfuls of butter, cook in it a slice of onion and carrot until somewhat softened, then remove the vegetables, add two tablespoonfuls of flour, one-fourth of a teaspoonful of salt and a dash of red pepper, cook until frothy, then add one-half cupful each of beef broth and tomato pouree, a full cupful of either, stir and cook until boiling, add the macaroni and one-half cupful of grated cheese, then with two forks mix the macaroni and cheese with the sauce. Cover and let stand over hot water until thoroughly hot. Serve hot.

When serving fish the following sauce will add much to the flavor of the dish:

Almond Horseradish Sauce—Blanch and chop fine twenty-four almonds. Press the vinegar from four tablespoonfuls of horseradish, season with salt and cayenne and add the almonds and two tablespoonfuls of thick sweet cream. Mix well and serve.

Here is a salad which will serve twenty-five portions:

Molded Crab Salad—Take one-fourth cupful of granulated gelatin (four tablespoonfuls), soften it in one pint of chicken stock, dissolve over hot water. When well dissolved add one-fourth cupful of lemon juice, and slowly beat in a quart of mayonnaise. Drain two cupfuls of grapefruit pulp, two cupfuls of crushed pineapple and two pound cans of crab meat; mix all together in the mayonnaise jelly. Pack in molds and chill. Serve on lettuce and pass more mayonnaise.

Around Orchard

PROPER PRUNING HELPS VINEYARD

Owners of commercial or home vineyards would do well to adopt the long cane pruning system, demonstrations conducted last year by W. R. Martin, Jr., extension horticulturist of the Kansas State Agricultural college, showed.

Ninety per cent of the vineyards in Kansas are pruned on a short cane system at present, Mr. Martin estimates. His demonstrations, duplicated five times each in Doniphan, Shawnee, and Wyandotte counties, have convinced him that the yield will be doubled at least on the long cane system as compared with the short cane.

Four pruning methods were employed in the demonstrations—the four-cane Kniffen system, four canes, 10 buds long on each vine; the two-cane Kniffen, two canes, 20 buds long; the short arm fan, eight canes, five buds long; and the spur, 13½ canes, three buds long.

Average yields, in pounds per acre, from the four pruning systems in the 15 demonstrations made were as follows:

Four-cane Kniffen, 3,570; two-cane Kniffen, 3,905; short arm fan, 2,293; spur, 1,745.

The reason for the increase, Mr. Martin explained, is that the first two or three buds on a cane either are sterile or produce very small bunches of grapes. The most fruitful buds are found on the sixth to ninth nodes. Buds from the ninth on diminish in fruitfulness, but are more productive than those under the fifth. Therefore on short cane pruning systems, the most productive buds are cut off.

In conducting pruning operations, which should be done from December 1 to March 1, Mr. Martin pointed out further, secondary growth from nodes on the fruiting wood should be entirely cut away. In a Doniphan county demonstration canes pruned to leave the secondary growth yielded 3,019 pounds to the acre, while similar canes without spurs yielded 4,386 pound to the acre.

Grapes and Bush Fruits

Need Winter Protection

Grape vines and berry bushes do not ordinarily need winter protection in the commercial fruit areas, but in the other sections where winter temperatures commonly fall to 25 or 30 degrees below zero, they should be sheltered, according to Prof. Joseph Oskamp at the New York State College of Agriculture at Ithaca, N. Y. This is often provided by "laying down" the canes before the ground freezes, and covering them with earth. With grapes, this is easily done if they have been trained to the fan system. Berry canes also may be laid on the ground and covered with straw and earth. Loosening the plants in the ground with a spade will often aid in doing this.

The different kinds of bush fruits as well as the different varieties of each kind vary widely in their hardiness. Red raspberries are the hardest of the brambles; black raspberries are intermediate; while blackberries are the most tender. Currants and gooseberries are hardy and need no winter protection.

The grapes best suited to cold locations are, in general, those classed as early or very early which mature in a relatively short season.

Protect Against Winter

Damage From All Rodents

That young orchard which is coming along so nicely should be protected against winter damage from rabbits and mice.

The best device of this sort is a tube of old window screening or other finely meshed wire, placed about the trunk of each tree. It should reach two feet above the ground.

Old sacks or corn stalks are sometimes tied around the trunks to keep off rabbits. While this device may serve, it actually encourages mice damage, since these pests nest in any convenient trash.

Better clean and keep away all such rubbish, and be sure of safety by using the screening at only a little more cost.

Horticultural Hints

Strawberry fields must be covered with a straw mulch to a depth of four to five inches.

Keep a weather eye on the bugs and blights. Keep the sprayer in working order and shoot on sight.

It is much better to take out the old canes and keep the raspberries and blackberries clean.

Nellie Maxwell