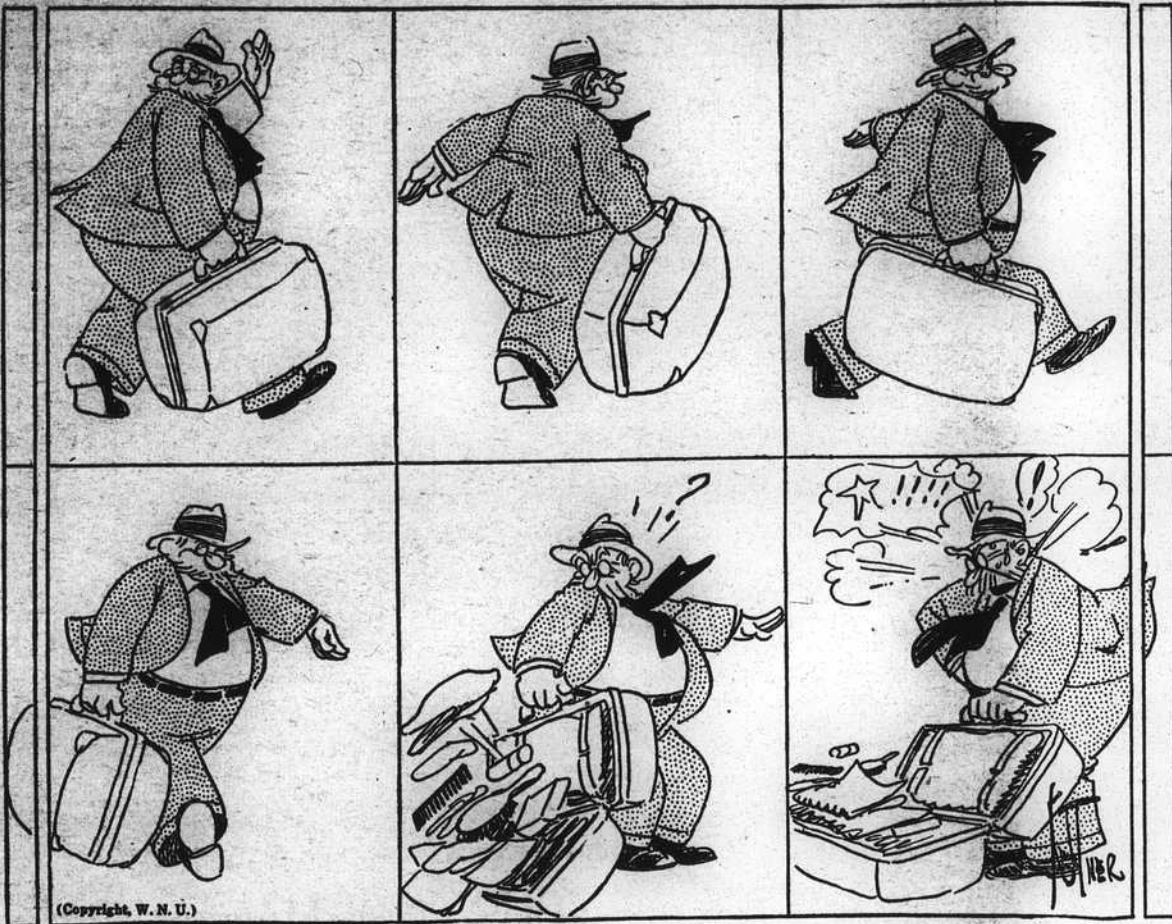


# OUR COMIC SECTION

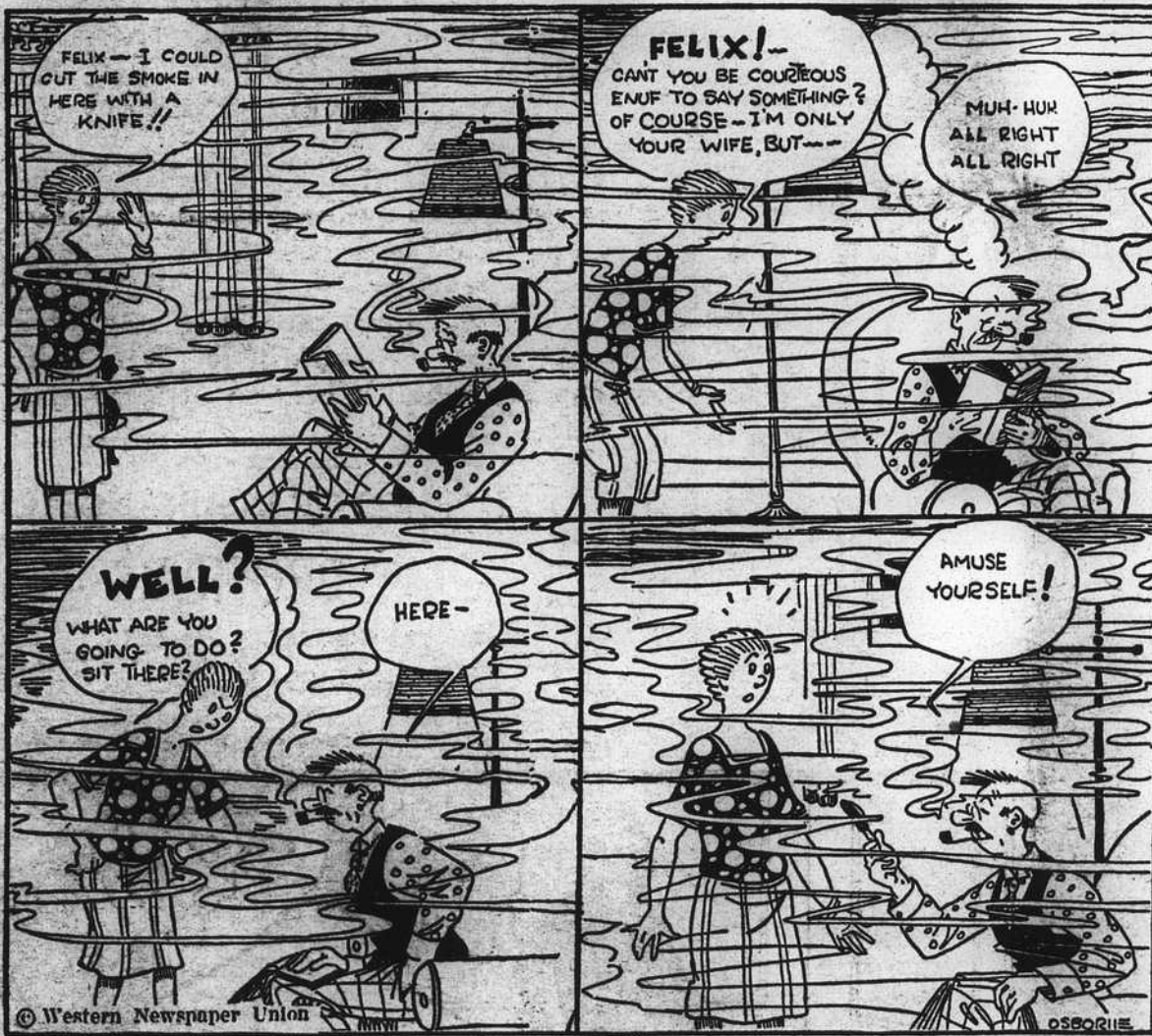
## Our Pet Peeve



(Copyright, W. N. U.)

## THE FEATHERHEADS

## Go Ahead—Cut Up!



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## A BOY'S ANSWER



Teacher—"What can you tell about Adam and Eve eating the apple?"  
Young America—"I don't know; was it a Dutch treat?"

### Egg-norance

Mrs. Newlywed—Fm bringing these eggs back. They're spoiled.  
Grocer—Spilled?  
Mrs. Newlywed—Yes, I broke one open and there was a big round yellow spot in the middle.

### Information

"You learn a lot when a girl gets married."  
"That's true."  
"But bring me one that is..."

## SOFT MINERALS

In a village near Chepstow one of the girls was sitting for an examination for a scholarship at Monmouth school.

One of the questions was, "Name six minerals."

It was some time before she could remember six, but at last they came to her, and she answered: "Ginger beer, ginger ale, lemonade, soda water, seltzer water and kola."

### Query

Lady of the House—I want this party tonight to be a great success, because I am going to have the viscount, the baronet, the duchess and the chevalier. Remember to be sure to serve the bouillon first.

New Servant—Yes'um, but how'll I know which one of the guests is the bouillon?

### For Appearances

The salesman had sold everything that was necessary for the furnishing of the lawyer's office, when he had a happy thought.

"Oh, yes, I nearly forgot," he exclaimed, "you need a doornail!"  
"Fine! But bring me one that is..."

## FULL OF VICE



"Why is it necessary to have three vice presidents?"  
"Oh, I don't know—all modern business is full of vice."

### Airy Fairies

"It's no use," said the farmer dependently. "I can't shock that corn in the south forty next to the picnic grove."

"Why not?" inquired his wife.  
"Well, first there's been too many hikers all summer and now there's an esthetic dancing exhibition going on."—Legion Weekly.

### Quick Thinking

Hubby (quite flourishingly)—Marriage is a lottery.  
Wife—What's that?  
Hubby—And I won a prize.

## The KITCHEN CABINET

(© 1927, by Western Newspaper Union.)

"Oh! If the berry that stains my lip  
Could teach me the woodland chat,  
Science would bow to my scholarship  
And theology doff the hat."

### FOR A LIGHT MEAL

Fish of various kinds, shell fish that are seasonable, are always enjoyed and are particularly appetizing when one wants a light meal.

**Jellied Fish.**—Soak one package of gelatin in cold water to cover, then add enough hot water to make of all a cupful. Have ready four cupfuls of flaked fish, previously cooked. Season highly with salt, pepper and lemon juice or tarragon vinegar. Add the hot gelatin to the fish and stir until it begins to thicken. Pack into a crockery mold and set away to harden.

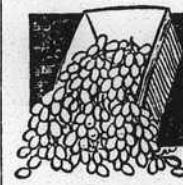
**Deviled Clams.**—Fry a chopped onion in two tablespoonfuls of butter until brown. Add two dozen clams chopped fine, or a can of minced clams and one cupful of tomatoes. Season to taste with salt and pepper, one teaspoonful each of chopped parsley and worcestershire sauce. When thoroughly hot add two well-beaten eggs, stir until smooth and take from the fire. Fill clam shells or ramekins with the mixture. Cover with crumbs and brown in the oven.

**Curried Clams.**—Fry a chopped onion until brown in one tablespoonful of olive oil. Add a teaspoonful of curry powder and a tablespoonful of flour. Add two cupfuls of clams with their liquor and cook five minutes.

**Codfish a la Mode.**—Flake one cupful of codfish very fine, soak in cold water. Mix two cupfuls of mashed potatoes with two cupfuls of top milk or thin cream, and two well-beaten eggs. Season to taste, mix well and heap into a well-greased baking dish. Bake twenty-five minutes. If it does not brown, brush the top with melted butter the last five minutes of cooking.

### Food for the Family.

When grapes are ripe and plentiful make this fine relish to eat with meats next winter:



**Grape Catsup.**—Boil the grapes until tender, put through a colander to remove seeds and skins. Allow one pint of cider vinegar to three pints of grape pulp. Place in a kettle with two pounds of sugar and a bag containing the following spices: Two teaspoonfuls each allspice, cinnamon, cloves, pepper and salt. Boil until reduced to one-half the bulk, then bottle and seal.

**Walnut Graham Bread.**—Take one cupful of flour, two and one-half cupfuls of graham flour, one-half cupful of molasses, two cupfuls of sour milk, two well-beaten eggs, one teaspoonful of salt, two teaspoonfuls of soda and one cupful of chopped walnut meats. Bake as usual.

**Curried Steak With Rice.**—Cook together two slices of diced bacon and one to three onions, add one cupful of cooked rice and when well seasoned with salt and pepper, place the filling on a slice of round steak, roll up and tie. Roll in seasoned flour and brown in fat. Place on the back of the stove or in the oven with plenty of water to partly cover. Add a teaspoonful or less of curry powder to the flour. Cook for two hours or more. The amount of filling will depend upon the size of the family and the steak. Remove the platter. Serve with the sauce poured over it.

**Nuts With Tomatoes.**—Mix one cupful of chopped nuts with two cupfuls of bread crumbs. Moisten with cream, season with salt, grated nutmeg and pepper. Mix well, then add the beaten yolks of three eggs and the stiffly beaten white of one. Spread the bottom of a platter with this mixture and on it arrange whole tomatoes, peeled. Dot with bits of butter and bake in a moderate oven. Serve with a drawn butter sauce.

**Pigeon Cutlets.**—Cut pigeons into halves, through the breast and back; simmer until tender in a very little water. Press under weight, first removing any bones which will disturb the shape; retaining the leg bones. When cold, egg and crumb and cook in hot fat. Serve with boiled onions, carrots or peas. Make a brown sauce of the broth, adding currant jelly. Mushrooms may be cooked with the pigeons, improving the flavor of the dish. A handful of dry mushrooms are best for this dish.

*Nellie Maxwell*



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Mild, safe, purely vegetable—



## Watch Baby's Health in Hot Weather



During hot weather, mothers should keep a close watch over babies. Food sours, gas forms and baby suffers with colic and other painful stomach and bowel troubles.

Mrs. Wm. G. Jones, Woodville, Ala., says: "My baby had inflamed bowels when the hot weather began and was very sick for three weeks. I gave Teethina after everything else had failed and it was certainly a blessing. I cannot praise Teethina too highly for little ones."

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