

OUR COMIC SECTION

Events in the Lives of Little Men



THE FEATHERHEADS

By Osborne
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No Sale



FINNEY OF THE FORCE

By Ted O'Loughlin
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Missing



Cottons and Linens Go Style-High

By CHERIE NICHOLAS



COMES spring! By the signs of the times in fashion's realm you know it. When the new cottons and linens announce their arrival and when to celebrate the event, merchants and style creators hold high carnival in the way of style-revealing previews, then be assured that spring is here no matter what the calendar and the elements at large may have to say.

As a tonic that will revive jaded and winter-weary spirits like magic we know of none better than the new spring and summer fashions created of refreshing, crisp and dainty wash fabrics—the new prints, sheer and otherwise, the gloriously colorful rough cottons that tailor so beautifully and the exotic printed linens that bespeak India, Tahiti, and picturesque Tyrolean peasantry.

In the advance showings there is a cotton or linen for every occasion, sporty, tailored, formal or otherwise. Dresses, suits, ensembles for morning, for street, for afternoon wear, for dinner, dancing, active spectator sports, all are included in the spring and summer parade of stylish cottons and linens. Children's fashions play a big part in the displays of spring and summer cottons and linens.

Front page news in regard to linens and cottons is they have gone that highbrow they have entered society in the form of lovely gowns as pretentiously styled as finest silks and woolsens. Then, too, as media for smart tailored suits, cottons that are as handsome-looking as woolsens and linens (the new non-crush and non-wrinkle kind) are featuring big this season.

Outstanding among the new wide-

ly heralded fabrics are shantung, hand-blocked linens, printed-pleques, lace that lends itself to tailoring, blistered sheers, and rough cottons and countless other attractive washable weaves. Plaids, stripes, checks, gorgeous floral patternings and interesting geometric motifs often of leaf influence, go to make up vast print collections.

Color is literally on the rampage with the primary hues strongly evident and pastels retaining their importance. Designers express enthusiasm for dark monotonous with high-color contrasts. Brown, black, the darker greens and wine shades, are especially promoted as key colors. Two-piece suits with black skirts topped by bright colored or white jackets are expected to enjoy wide vogue during the coming months.

The attractive models pictured are positive proof that cottons and linens are going style high this season. This stunning suit of rough-surfaced plaid cotton and the frock of printed linen called forth much admiration from an enthusiastic audience who witnessed a most brilliant and dramatically staged style revue and cotton carnival held recently in Chicago in the famous Merchandise Mart, where it is claimed more floor space is devoted to merchandise and fashion interests than any other building in the world.

A dark blouse is worn with the plaid suit. The charming linen frock in navy with red and white checkings is enlivened with heavy bright red braided frog fasteners on the blouse, thus sounding a voguish note.

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SPRING MILLINERY OF MANY PERIODS

New French millinery for advance spring fashions shows the influence of various period styles, according to recent reports from the Paris office of the Du Pont Style News Service. Hats reflecting the Flemish art are seen at several of the houses, the style being interpreted in different ways by leading designers.

The Chinese art and costume is especially apparent in creations by Agnes, who also favors the Abyssinian trend, finding inspiration for her triangular and pointed crowns in the Negus coiffure.

The strong influence of the Medici period and coiffure of the Reine Margot are themes which have been developed by Marie Alphonsine.

8 Basic Colors Adopted for Women's Fall Shoes

Eight basic colors for women's shoes have been officially adopted for fall, 1936, by the joint committee of tanners, shoe manufacturers and retailers in co-operation with the Textile Color Card association, it was announced by Margaret Hayden Rorke, managing director of the association. High style shoe and leather colors will be selected later, it was stated.

Five of the colors have been repeated from recent seasons. They are marrons, marine blue, chardon, Oriental oxblood and Araby green. The three new colors, which have not been named as yet, consist of a glazer type of brown, a russet brown and a dark gray.

Bright Accents
A bright chiffon scarf, a two-toned sash or a bow peckline of contrasting color are smart on dark velvet gowns.

Meat's Place, Nutritionally; What It Gives Us in Protein

Supplies a Liberal Amount of Phosphorus, Some Calcium and Iron.

The term meat has been a symbol of life-giving nourishment from the beginning of time. Even before the discovery of fire, man ate the tender organs of the animals which he filled in his fight for life. After he learned the use of fire, meat became the staple of his diet. According to an old tradition, Prometheus, or "Forethought," brought fire from heaven and taught man how to use it.

For thousands of years meat was considered to have special strength-giving properties. Without it in the day when there was little variety among other available foods, it was actually difficult for man to exist. Today we give meat its due as a known contributor to good nutrition, and at the same time a food which on account of its savoriness almost everyone appreciates. Nutritionally, meat contributes the highest quality of protein which is easily digested and which we use to repair the daily wear of our tissues. If we eat more protein food than is needed for this purpose, the rest may be used to supply energy. For this latter purpose, however, it is an expensive source, as energy can be supplied by other less expensive articles of food.

Meat will also supply us in its lean portions with a liberal amount of phosphorus, with some calcium and with some iron. It makes a small contribution of vitamins A, B and G. When meat is expensive it may be combined with other foods to which it generously distributes its flavor. The combinations of meat with potatoes, rice, spaghetti, noodles or bread crumbs can be most appetizing when properly prepared.

Ham With Noodles.

- 2 cups bread noodles
- 2 cups ham, chopped, or one thin slice of ham
- 1 egg
- 1 cup milk
- 1 cup buttered crumbs

Cook the noodles in boiling salted water ten minutes and drain. Place about one-quarter of the noodles in a greased casserole, cover with one-half of the meat and repeat. Beat egg well, add milk and pour over.

SMILES

And Didn't Turn a Hair
"Only last year in India," boomed the club bore, "I suddenly found myself face to face with a man-eating tiger."

"And only last week," murmured the quiet little man in the corner, "in a restaurant, I found myself face to face with a man eating fish."

By Extraction
"Yes, I'm a true cosmopolitan. My father was English, my mother was Dutch, I was born on a German liner off the coast of Africa, and my dentist is called McTavish."

"What's your dentist got to do with it?"
"Oh, that makes me of Scottish extraction!"

Right-o
"Why do they call these cinema attendants ushers, mother?" asked the little girl.

"Don't be silly," interrupted her brother. "It's because they have to tell the people to be quiet."—Tit-Bits.

Situation Wanted
City Editor—Who ruined the photograph of this girl?
New Reporter—She held a book in front of her face when we took the picture and I tried to erase it.

No Ifs or Ands
Sonny Boy—Say, Dad, what is meant by "the bone of contention"?
Dad—The jawbone, my son.

Double Punishment
"The other night I went to an amateur theatrical performance, then went home and had a terrible dream."
"What did you dream?"
"I dreamt I went to it again."—Tit-Bits Magazine.

WRIGLEY'S FITS EVERY POCKETBOOK!



noodles and meat; cover the top with crumbs and bake in a moderate oven (350 degrees Fahrenheit) 45 to 60 minutes.

- Rice With Tomatoes and Meat.**
- 1 onion
 - 2 cups cooked meat
 - 2 cups boiled rice
 - 2 cups cooked tomatoes
 - Salt
 - Paprika
 - 3/4 cup buttered crumbs

Chop onion and meat very fine. Add rice and tomatoes seasoned with salt and paprika. Mix thoroughly, put in a baking dish, cover with buttered crumbs and bake for 15 minutes in a hot oven (450 degrees Fahrenheit).

- Veal Paprika.**
- 2 pounds solid veal
 - Salt
 - Pepper
 - 2 tablespoons butter or drippings
 - 1 clove garlic
 - 1 cup water
 - 1/4 cup sweet or sour cream
 - 1 teaspoon paprika

Cut meat in two-inch cubes and season. Cook garlic in butter, three minutes and remove. Add meat and sear on all sides until light brown. Add water, cover and simmer over low fire one hour. Add cream and paprika and reheat.

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Spirited Pup Is Easy to Do in Cross Stitch



PATTERN 5493

Isn't he versatile—this pup that can wash, iron, sew and even play a violin? Just having him around—on tea towels or scarf ends, will brighten your day. Brighten, too, the hours you spend embroidering his amusing antics in cross stitch. They're ever so easy to do—with crosses 8 to the inch, and before you know it you've one for each day of the week. Use a variety of colors, or two shades of any color that you like.

In pattern 5493 you will find a transfer pattern of seven motifs averaging 5 by 8 inches; color suggestions; material requirements; illustrations of all the stitches that are needed.

Send 15 cents in stamps or coins (coins preferred) to The Sewing Circle, Household Arts Department, 230 West Fourteenth Street, New York, N. Y.

Science Is After Those Other Vampires, the Bats

Science has been investigating the vampire bat recently, in an effort to cope with tropical diseases which are transmitted by its bite. Captive specimens have been kept under observation, and it has been found that they do not suck their victims' blood, as was supposed, but lap it up with their tongues as it comes from the tiny wound made by their long, sharp teeth.

The bats are so skilled in attack that you don't know you've been bitten. Men will go on sleeping peacefully while the vampire bat drinks their blood, though, as has been proved by experiment, they will start up awake at the lightest touch of the finest hypodermic needle.—Answers Magazine.

THE OLD HOG



"The farmer's wife tells me it is profitable to keep a pig to get rid of scraps around the house."
"I presume so. I find, however, that my husband will eat almost anything."

Not Even Tarnished
"You ain't got no brains."
"Ain't got no brains? Why, man, Ah got brains which ain't been used."

