



SUNDAY NIGHT SUPPERS (See Recipes Below)

Have you ever juggled a cup of | been put through potato ricer or coffee in one hand, a salad plate coarse strainer. in the other, and at the same time attempted to eat the appetizing food the hostess has

served you? It is a feat that even the most experi- . enced cannot often manage.

To save a guest he embarrassment of having his suit ruined by a cup of coffee tipping over, or dressing trickling over the

side of the plate which is being precariously balanced on the knees, serve your supper on individual

Simplicity is the keynote of the Sunday night supper. That is why the "meal-on-the-tray" has become so popular.

Plan your Sunday supper around one central dish. It may be a salad, a creamed dish served on toast, or even a casserole dish. Here is a favorite supper menu

for warm fall evenings which easily adapts itself to buffet style of serving, or a tray supper. Cranberry Molded Salad

Cottage Cheese with Chives Relishes Potato Chips

Hot Rolls Butter

As you glance through the menu you can see that nothing in the meal, with the exception of the hot rolls, requires last minute preparation in the kitchen.

The buffet should be as inviting as it is possible to make it. The cranberry molded salad with a mound of cottage cheese and chives in the center of the ring mold makes an especially attractive center piece for the serving table. The rolls may be placed in a cunning bread basket, covered with a napkin to keep them



table must also have the necessary silverware. dishes, napkins and trays on it. When the meal is ready each guest helps himself, and delights

hot. The serving

in the informality of the occasion. Instead of using the buffet style of serving, you may want to prepare the trays in the kitchen. Then with the aid of the members of the family, the trays are served to the guests.

The following menu is an excellent one to serve when fall evenings are a little nippy, and a warm dish is appealing.

Welsh Rabbit on Toast Cole Slaw Baked Apple

Coffee Molded Cranberry Salad.

(Serves 8) 1 package lemon flavored gelatin dessert

11/2 cups boiling water 1 cup cranberry sauce 1/2 cup pineapple (diced) 1/4 cup nuts (chopped fine)

Pour boiling water over gelatin and stir until dissolved. Crush cranberry sauce with a fork and add to the gelatin mixture. Pour into a ring mold and let stand until partially set. Fold in pineapple and nuts. Chill until firm. Unmold on crisp lettuce. Fill ring with chilled cottage cheese to which finely chopped chives have been added; or use any other salad mixture which may be desirable.

Stuffed Tomato Salad.

(Serves 5) 5 medium sized tomatoes Dash celery, onion or garlic salt

1 cup canned kidney beans 2 tablespoons celery (chopped)

2 tablespoons green onion (minced) 2 tablespoons ripe olives (chopped

2 tablespoons mayonnaise

1 hard cooked egg (grated) Select firm, medium sized tomatoes and peel. Hollow out the interiors and sprinkle with celery, garlic or onion salt. Mix together the kidney beans, celery, onion, olives and mayonnaise, and stuff the tomatoes with this mixture. Chill, and

serve on lettuce leaves. Garnish

with hard cooked egg, which has

Eggs a la King. (Serves 4-8) 6 eggs 1/4 cup mushroom caps

3 tablespoons butter 3 tablespoons flour 1½ cups milk 1/2 cup cream

½ cup green peas (drained) % cup green pepper (chopped fine) 1 tablespoon pimiento (chopped fine) tablespoon parsley (chopped fine) 1 teaspoon salt

1/4 teaspoon pepper Dash paprika

½ teaspoon lemon juice

Hard cook the eggs, peel and slice. Saute the mushroom caps in the butter, over low heat, in the top part of double boiler (directly over flame). Add flour, and blend well, cooking over hot water. Add milk and cream, stirring constantly until mixture thickens and is smooth. Add peas, green pepper, pimiento, parsley and sliced eggs, and stir gently to avoid breaking the egg slices. Season with salt, pepper, paprika and lemon juice. Serve hot on buttered toast.

> Devonshire Buns. (Makes 21/2 dozen small buns) 1 cup milk

2 cakes yeast 1/4 cup butter (softened) 1/3 cup sugar

Dash of salt 3% cups nour (sifted) Heat milk to lukewarm. Ada

crumbled yeast and stir until dissolved. Add butter and sugar. Blend. Add salt. When liquid is cool, add flour beat until satiny to the touch. Cut across each way with a knife, rub with

fat and cover with a cloth. Let rise 1 hour, or until doubled in bulk. Form into small narrow rolls, about 3 inches long. Brush with melted fat and let rise 1 hour, or until doubled in bulk. Bake in a hot oven (400

degrees) for about 18 minutes. When cold split and spread with raspberry jam and clotted cream. Replace tops and serve.

Hot Muffins. (Makes 10 medium sized muffins)

2 cups flour ½ teaspoon salt

2 teaspoons baking powder

2 tablespoons sugar

1/4 cup shortening

1 egg (beaten) 3/4 cup milk

Mix and sift together the flour, salt, baking powder and sugar. Cut in the shortening. Combine beaten egg and milk, and add to mixture. Mix lightly, blending only until the dry ingredients are moistened. Place in greased muffin pans and bake in a hot oven (400 degrees) approximately 25 minutes.

> Cole Slaw. (Serves 6-8)

11/2 quarts cabbage (sliced finely) 1 cup green peppers (cut in thin slices)

1/4 cup stuffed olives (sliced thin) 5 or 6 small green onions (cut fine) Toss cabbage, pepper, olives and green onions lightly together. Serve

Tomato French Dressing.

(Makes 2 cups) 1/2 can condensed tomato soup

(% cup) % cup vinegar

cold with french dressing.

34 cup oil 2 tablespoons sugar 11/2 tablespoons lemon juice

1/2 teaspoon Worcestershire sauce 34 teaspoon salt 1 teaspoon dry mustard

1/2 teaspoon paprika Place all of the ingredients in a mixing bowl and beat until blended. Store in refrigerator in a quart jar.

Household Hints. Miss Howe, in her book, "House hold Hints," gives you some short cuts to sewing which will prove beneficial when you start giving the children's clothes the once-over. You may obtain your copy by sending 10 cents, in coin, to Eleanor Howe, 919 pioned virile French nationalism. North Michigan Ave., Chicago, Ill Now, at 73, he watched France (Released by Western Newspaper Union | "reap what she has sown,"



By LEMUEL F. PARTON (Consolidated Features-WNU Service.)

NEW YORK.—Whether Benedict Crowell is a good prophet or not may yet be revealed. Mr. Crowell, assistant secretary of war in

Experiences of the World Crowell Grooved named special consult Into Present Job ant on de-

fense, by Secretary Stimson. Addressing the Institute of Public Affairs at the University of Virginia, July 11, 1931, Mr. Crowell said:

"Should a great war ever again engulf our country, American manufacturers, including the new industrialism of the South, as well as the older industrialisms of the North and East, without waste of time, material or priceless human lives, will perform their essential function of munitions supply . . . our national security is on a sound foundation."

Mr. Crowell, who was a consulting engineer before he became a Cleveland banker and industrialist, is a brigadier general in the ordnance reserve. His specialty, as assistant secretary of war, was in organizing our munitions industries for the war effort.

He was widely praised for his efficiency in this and gained fame as the most ruthless cutter of red-tape in the army high command. This may have something to do with his selection as defense consultant at this moment. Yale university, his alma mater, recognized the above service by giving him an honorary master of arts degree in

A native of Cleveland, 71 years old, Mr. Crowell began his business career as a chemist with the Otis Steel company. He rose in executive positions and at the same time gained technical qualifications which made him a metallurgist and consulting engineer.

He is the author of several books, including a six-volume series called "America Went to War," of which Robert Forrest these volumes is entitled "The Armies of Industry," singularly pertinent to problems and backgrounds of our present national

Reporters, interviewing Mr. Crowell in the old days, frequently used to note his resemblance to ruby Bob smooth. Knead 4 Fitzsimmons, and deduce, from this minutes, or until his capacity for hitting and stayingpower.

> IN HIS novel, "Le Couple," published in 1925, Victor Marguerritte, the French writer, foresaw the disaster which was to overtake French Prophet France. He described the

> Of Doom Accepts debacle quite Conquest Foretoldaccurately, but put the date at 1943 instead of 1940. Today, the author accepts the conquest, which he tragically described and makes common cause with the conquerors. He denounces General De Gaulle and his followers as the hirelings of England.

> In present and future clinical research into the fall of France and its causes, M. Marguerritte's lament and prophecy, as of 1925, will be interesting. After describing the alliance of French politicians with "Prussian and Bavarian junkers." and the subsequent collapse and conquest, he says:

"And then we shall be reaping what we have sown. It will be the result of our policy of attempting the semblance of graudeur-stupid because it is not warranted by our power, nor by our national wealth, nor by our trickling birth-rate, nor by our exhausted finances."

Years of self-indulgence, mad pleasure-seeking, the softening of moral fiber and the ebbing of national vitality, he said, would precede the final destruction of the French nation. The League of Nations, he predicted, would be a ghastly failure.

M. Marguerritte is the son of a famous French general of the Franco-Prussian war. In his study were medals and memorials of his father's war service. He is a stalwart man, tall and straight with abundant pompadoured hair and a Van Dyke beard.

He was a member of the Legion of Honor and honorary president of the French Society of Men of Letters. Poincare, no defeatist, had urged his Legion of Honor decoration. This and all his other honors were stripped from him when he published an offending book, "La

Garconne." He had been for 10 years an officer in the French army. In his books, which he continued to write during his army service, he cham-

WHO'S HOW...TO SFW by Ruth Wyeth Spears &



THERE were two of these old bent-wood chairs - both with cane seats gone and a badly scarred varnish finish. "Get them out of my sight!" their owner said, "I can't stand the thought of wood bent and forced into unnatural curves." In the end she did get them out of sight and used them too. The trick was done with slip covers made, as shown

The one you see in the sketch became a side chair for the living room dressed in richly colored cretonne in soft red and bluegreen tones with deep wine bindings. The legs of the chair were sandpapered and stained mahoga- cator"? ny to tone in with the cover. The cane seat was inexpensively repaired with a ready made seat of plywood reshaped to fit by first cutting a paper pattern to fit the seat of the chair and then using the pattern as a guide as indi-

Strange Facts

Sun, Moon Eclipses Luminous Frog Foreign Invasion

Although there are fewer lunar than solar eclipses, more people have observed the former, for an eclipse of the sun lasts only a the correct title to use, "postmisfew minutes and is visible from tress" or "postmaster"? only a narrow path on the earth's surface. An eclipse of the moon is longer in duration and may be observed from more than half the

A certain species of frog, after a heavy meal of fireflies, may be seen in the dark by the light of these insects shining through the walls of its stomach.

be presented until its dialogue has been read and approved by the lord chamberlain and no public address may be made by the king until it has been read and approved by the British home office.

Custom officers on the American-Canadian border insist upon cattle staying on their own side of the frontier, even when their owner's pasture lies in both countries. When cattle are suspected of having strayed into the "foreign" part of the farm, their tails are doused in a solution of washing soda. If they are Canadian animals, the tails, having been treated with a chemical, turn a bright red.—Col-

cated here. Next week I will show you how the other one of these old chairs was used.

NOTE: As a service to our readers, 160 of these articles have been printed in five separate booklets. No. 5 contains 30 illustrations with directions; also a description of the other booklets. To get your copy of Book 5, send order to:

MRS. RUTH WYETH SPEARS Drawer 10 Bedford Hills Enclose 10 cents for Book 5. Name

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Uncle Phil

To Be Cut by Strangers

After a while friends get tired of handling temperamental persons "with gloves," and leave them to their "cruel" fate.

Men who like to hold office are particularly susceptible to swelled head. It is their affliction.

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might get you into trouble. Are We Not Easy-Going?

Here in America men can waste millions of other people's money without going to jail.

Make yourself like people and you won't say rude and bitter things to them.

ASK ME ANOTHER

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. What city is thought to be the oldest in the world that is still inhabited?

2. What American statesman was known as "the Great Pacifi-

3. Buonarotti is the surname of what great Italian artist? 4. What is meant by the French

phrase "Je suis pret"? 5. With what is the science of metrology concerned - weather, rocks and their formation, or weights and measures?

6. What is an eon? 7. What is meant by the Pentateuch? 8. Which of these colors has

the highest light-reflecting quality: canary yellow, silver gray or white?

9. Who were Aramis, Porthos and Athos? 10. In speaking of a woman in charge of a post office, which is

The Answers

1. Damascus. 2. Henry Clay was known as the

Great Pacificator." 3. Michelangelo. 4. I am ready.

5. Weights and measures.

Type-Slips

"The bride was accompanied by tight bridesmaids."

"The motor-car in which they were escaping collided with another car two blocks away." "Lost, a fountain-pen by

man half full of ink.' "Boy wanted to deliver parcels that can ride a bicycle and help in shop."

"The game warden's office has given orders to pick up all dog-owners if they are caught running at large without muz-

"He had been under the doctor's car for two years, suffering from a nervous breakdown."

6. An immeasurable period of

time. 7. The first five books of the Old Testament.

8. White. 9. The Three Musketeers in Dumas' novel "The Three Musket-

10. Either is correct, but "postmistress" is not official. The post office department recognizes only one title-postmaster.



Maybe So! Hokum-Why is it that the eagle, the bison and the Indian are shown on our coins, although they are all practically Jokum-I suppose it is to carry out

the idea of scarcity.

I arrived home last night my wife

into historics. Jones-You mean hysterics. "No, historics. She dug up my past."

Palmetto-Ah; so she's a golfer,

hotdogs at a roadside stand. Lovers never understand each

The Low-Down Sting-I fell off a 32-foot ladder

yesterday. Bingo-How did it happen that you were not killed? Stingo-I only fell off the third

The Movies

"Why have you broken your engagement with Jack?"

with the movies.' "Well, and wasn't he?"

"The next day I saw him driving a furniture van."

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Cost of War

America's generosity toward its veterans may be gauged by a recent analysis of the costs of the Revolution, War of 1812, Mexican, Civil and Spanish-American wars. It shows that for every \$100 spent during these wars, \$160 was later expended for pensions and medical care. The study excludes the World war, the final cost of which cannot be estimated for years .-Collier's.



Mom! Keep O-Cedar Polish handy . . . for dusting, cleaning, polishing

Keep genuine O-Cedar Polish handy...

then when sudden guests come, when the
club meets, or when it's the usual time to
clean and polish, you can do both easily,
speedily (with O-Cedar Polish and the
mop) and you leave behind a soft, silken
O-Cedar lustre that's lovelier. Ask always
for O-Cedar Polish (AND the O-Cedar
MOP... it is big and thick and fluffy).



Force of Habit Great is the force of habit; it teaches us to bear labor and to

10 for 10 Cents

Suspicion's Tongue See what a ready tongue suspicion hath!-Shakespeare.



