Embarrassing Moments

COLLAPSE-CRASH While I was visiting a friend, she suggested having some lunch. She
asked to set up the card table asked to set up the card table
while she made the sandwiches. I did so, and placed the dishes on it When she put on the tea pot and the plate of sandwiches, however, the table collapsed and everything fell to the floor. I had failed to hook up the table lees properiy!

LONG DISTANCE COVERAGE Years ago. while serving as a reporter on $u$ weekly, I was assigned to cover a church social, The night
of the social the weather was very hot, and as the place was in a dishot, and as the place was in a dis-
tant part of the city, I faked a de-
scription of the party. The next scription of the party. The next
day 1 was surely bawled out when
our city editor read in a rival newsour city editor read in a rival news-
paper that the festival had been
postpor -1 to a later date! postpor- 1 to a later date! J. c.

AFRICANS SAY: fier you start on Fonder fulle. Clinge ta kes place





HE CAN KICK, PASS AND RUN.-Otis (Whattaman) Troupe, Morgan fullback, who stole the show recently in the N.C. State game in Baltimore. The score was $33-0$ in favor of the Bears.


## Pork Is the Topic of

 Food Expert Today$$
\begin{aligned}
& \begin{array}{l}
\text { One Meat That Must } \\
\text { Be Thoroughly Cooked }
\end{array} \\
& \begin{array}{l}
\text { To have a roast well done in the } \\
\text { center of the piece without having } \\
\text { the outside overdone something } \\
\text { of a maneuver. The best method } \\
\text { calle for searing in a }
\end{array} \\
& \begin{array}{l}
\text { calls for searing in a hot oven to } \\
\text { hold in the rich meat juices and }
\end{array} \\
& \begin{array}{l}
\text { hold in the rich meat juices and } \\
\text { then continue cooking at moderate } \\
\text { heat until done. } \mathbf{A} \text { meat ther- }
\end{array} \\
& \begin{array}{l}
\text { heat until done. A meat ther- } \\
\text { mometer to be inserted in the meat } \\
\text { itself is the ideal saf-~uard against }
\end{array} \\
& \begin{array}{l}
\text { undercooking. } \\
\text { Water should never be added in } \\
\text { pork cuts. Most cuts have suffi- }
\end{array} \\
& \begin{array}{l}
\text { pork cuts. Most cuts have suffi- } \\
\text { cient fat on their exteriors so } \\
\text { that when roasted fat side up }
\end{array} \\
& \begin{array}{l}
\text { in a moderate heat the melting fat } \\
\text { may be used a. baster. In cook- }
\end{array} \\
& \begin{array}{l}
\text { may be used a. baster. In cook- } \\
\text { ing chops it is different. In fact, } \\
\text { it is most satisfactory to brown }
\end{array} \\
& \begin{array}{l}
\text { it is most satisfactory to brown } \\
\text { these in a hot skillet, then cover } \\
\text { them closely, and continue cook- }
\end{array} \\
& \begin{array}{l}
\text { ng in a moderate oven. } \\
\text { pleasantly with most foods, it has }
\end{array} \\
& \begin{array}{l}
\text { pleasantly with most foods, it has } \\
\text { While the pork flavor blends } \\
\text { some especial weaknesses which we }
\end{array} \\
& \begin{array}{l}
\text { some especial weaknesses which we } \\
\text { should humor. Celery wweet pota- }
\end{array} \\
& \begin{array}{l}
\text { should humor. Celery, sweet pota- } \\
\text { toes, cabbage, apples, peppers, } \\
\text { squash, parsnips, and pineapple }
\end{array} \\
& \begin{array}{l}
\text { syuash, parsnips, and, pineapple } \\
\text { form particularry pleasant taste } \\
\text { combinations } \\
\text { with }
\end{array} \\
& \begin{array}{l}
\text { comokenations with fresh and } \\
\text { smoked pork. } \\
\text { If you find yourself with pork }
\end{array} \\
& \begin{array}{l}
\text { on hand and no new scintillating } \\
\text { ideas up aloft, try these for in- }
\end{array} \\
& \text { spiration: }
\end{aligned}
$$

New England Pork Steak Pie
$\begin{aligned} & 3 \text { tablesr } 3 \text { ons butter } \\ & 1-3 \text { cupp four }\end{aligned}$
$\begin{aligned} & 1 \text { teaspoon onion juice } \\ & 12 \text { small white onions, parboiled } \\ & 12 \text { balls cut om cooked carrots }\end{aligned}$
$\begin{aligned} & 12 \text { balls cut omins, parboiled } \\ & 2 \text { cups rich milk }\end{aligned}$
$\begin{aligned} & 2 \text { cups rich mil } \\ & 1 \text { blade mace } \\ & 1-2 \text { teaspoon sal }\end{aligned}$
$\begin{aligned} & \text { Dash of pepper } \\ & 1-2 \text { teaspoon pepp.r sauce }\end{aligned}$
$\begin{aligned} & 1-2 \text { teaspoon peppry sauce } \\ & 2 \text { cups small mushrooms } \\ & \text { Pastry }\end{aligned}$
$\begin{aligned} & \text { 2cups } \\ & \text { Pastry } \\ & \text { Melt the }\end{aligned}$
$\begin{aligned} & \text { Melt the fat and blend half the } \\ & \text { flour with it. When smooth add }\end{aligned}$
$\begin{aligned} & \text { tour with it. When smooth add } \\ & \text { the milk, onion juice, and the mace } \\ & \text { blade. L.dd the seasonings and }\end{aligned}$
$\begin{aligned} & \text { lade. L.dd the seasonings and } \\ & \text { then the mushrooms, which have } \\ & \text { been cut in slices. Simmer slowly }\end{aligned}$
$\begin{aligned} & \text { been cut in slices. Simmer slowly } \\ & \text { for ffteen minutes. then cool. } \\ & \text { Meanwhile hammer the remaining }\end{aligned}$
$\begin{aligned} & \text { Meanwhile hammer the remaining } \\ & \text { flour ail a generous flavoring of } \\ & \text { salt and pepper into the steak and }\end{aligned}$
$\begin{aligned} & \text { broil over or under a flame until } \\ & \text { tender and brown on both sides. }\end{aligned}$
$\begin{aligned} & \text { Now chop the steak into three-- } \\ & \text { fourths inch squares and blend with }\end{aligned}$
$\begin{aligned} & \text { he sauce. While the mixture is } \\ & \text { cooling, prepare a double recipe of }\end{aligned}$
$\begin{aligned} & \text { pie paste suf ient to give a thin } \\ & \text { under and upper crust for six small } \\ & \text { individual pie. Roll out the lower }\end{aligned}$
$\begin{aligned} & \text { under and upper crust for six smal } \\ & \text { individual pie. RRil out the lower } \\ & \text { crusts and put into the tins. Place }\end{aligned}$
wo c: rot balls and two small
$\begin{aligned} & \text { onions in. ach and pour over them } \\ & \text { the filling. Add the top crusts. first } \\ & \text { noistening the edges of the lower }\end{aligned}$
$\begin{aligned} & \text { moistening the edges of the lower } \\ & \text { crust in order that the upper and } \\ & \text { lower may stick. Trim as for any }\end{aligned}$
$\begin{aligned} & \text { ie. Cut two diagonal "chimneys" } \\ & \text { in the crust of each patty for the } \\ & \text { escape of steam, and then brush }\end{aligned}$
$\begin{aligned} & \text { scape of steam, and then brush } \\ & \text { with beaten egg and bake in a }\end{aligned}$
$\begin{aligned} & \text { moderate oven (350 degrees F.) un- } \\ & \text { til heated through and brown. }\end{aligned}$

Stuffed Pork Chops with Apples This dish requires six rib chop ne-quarter cups dried and greund
bead crumbs, two tablespoon mince parsley, two tabiespoons tablespoons
melted buter, ne tablespoon finely chopped onion, one-third cup
chopped celery. one-third teaspoon
salt. dash of salt, dash of pepper, and one-
quarter teaspoon poultry seasoning,
Blend the stuffing ingredients and Quand the stuffing ingredients and
Bimmer together for ten minutes.
Sin simmer together for ten minuteg
Slit each chop part way through
from the side. making a good sized pocket in each. Dust the chops with
seasoning and flour, then brown seasoning and flour, then brown
quickly in a hot skillet cr over a
broiler.
broiler.
Now stuff each pocket with dress-
ing and fasten the openings with tooth picks. Arrange the stuffed chops in a grill rack and on pan on a $^{\text {ras }}$ a tart cored apple which still keeps moderately hot oven (375 degree F.) until tender-a

## Modern Etiquette

If a man fins hims
him by chance next to a woman of his acquaint
ance in the street car, should he
affer to offer to pay her fare?
ANSWE:
No
Golliwog-Hov, Is it that little many whippings for his badness, yet he doesn't seem to mind them?
Pollywo.--Thet's easy-his parents provide him with a play-nate who
ohnny's whippings.

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 sure above ank
package FREE
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## PUZZLING

## PROBLEMS

A man paid $\$ 1.20$ for come cigars and matches. He paid $\$ 1$ more for natches. How much did he pay for he matches?

ANSWER
10 cents Explanation Subtract from \$1.20, and divide by 2

Advice to the Lovelorn
"Dear Suzanne: While my girl was away I found she was keeping low. She denies this another felplain. Advise Her going with the other young nan isn't so important as denying Perhaps you have been misin-
"Dear Suzanne: I two-timed the icest boy in the world. He asked ved some one else. But I love
nly him. What shall I do? Call him on the phone and see feeling for you. Govern yourself accordingly.
"Dear Suzanne: My friend and I
always quarrel, and whether Im always quarren, and whether
right or wrong, I have to give in.
It's big and generous to be the
"Dear Suzanne: He is four yeears
older than I. Does that matter?
If it doesn't matter to ydy it
shouldn't be anyone else's concern.


DON'T
GET UP At Night
If you are one of the millions who must s probably due to an irritation of the blad-der. Just try taking Gold Medal Hharrem
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