

BEST LAUGHS OF THE WEEK

MARTY LINKS BOBBY SOX

"ONE MINUTE IT'S TYRONE POWER, THE NEXT IT'S ALAN LADD! DON'T BE SO FICKLE! MAKE UP YOUR MIND!"

JOHN JARVIS CROSS TOWN

"YES BUT IF THERE EVER IS A RIVER HERE, THE HIGHWAY DEPARTMENT IS GOING TO BE ALL SET!"

ROLAND COE JENNY AND BENNY

"I THINK I'M OVERWORKING!"

"WHAT'D YOU SAY WE SWAP? YOUR BIG SISTER COMES OVER AND SITS WITH ME WHEN OUR PARENTS GO OUT—AN' MY SISTER SITS WITH YOU"

MUTT AND JEFF By Bud Fisher

ARE YOU SEASICK AGAIN? I NEED A DOCTOR! I CAN'T STAND THIS LIFE ANY LONGER! OH-H I'M SICK! I'M GONNA DIE!

LAND? MM-M

I THOUGHT YOU WAS SICK!

DON'T BE SILLY! I NEVER FELT BETTER IN MY LIFE!

JITTER By Arthur Pointer

SORRY IF \$500 A WEEK DOESN'T SUIT YOU WE'LL HAVE TO GET ANOTHER LEADING LADY. LOOK AT THIS CROWD WAITING TO SEE ME AND YOU'LL CHANGE YOUR MIND.

THAT'S REAL BOX OFFICE APPEAL!

WHAAM— YOU WIN— IF YOU CAN DRAW THAT BIG A CROWD YOU'RE WORTH \$1000,000.

LOOK AT THE MONKEY. GEE HE'S CUTE! PASTE!

SUNNYSIDE by Clark S. Haas

CLICK!

AH!

BUBBLE BATH

GRANDMA By Charles Kuhn

1 BELIEVE OSCAR IS A BIT TOO SPIRITED FOR YOU, GRANDMA. RIDING STABLE.

NO DAD-BLAMED HORSE THAT LIVES IS TOO WILD FOR ME!! SADDLE HIM!!

EASY, NOW OSCAR IS EASY!!

HEH-HEH-ILL TEACH HIM TO GET HOME EARLIER—GIVE HIM THE SCAUSE OF HIS LIFE.

VIRGIL By Len Kleis

CHILL'S TWILL'S WORZOR WITH THE APE MAN THE OGRE AND THE PUNSTER AND MR. DEAD! ALL IN ONE PICTURE!

WEEKLY COMIC SECTION

NEEDLEWORK PATTERNS

Knit a Gay Corncob Potholder

5907

Amusing, Practical

AN AMUSING yet very practical potholder knitted in the shape of an ear of corn of heavy yellow and orange wool. So simple and easy to do you can make more than one in an evening! Trim with green leaves and a hanging loop.

To obtain complete knitting instructions, stitch illustrations, material requirements and finishing directions for

Planning for the Future?
Buy U.S. Savings Bonds!

FOR YOUR RECIPE FILE

RICE KRISPIES MARSHMALLOW SQUARES!

1/2 cup butter or margarine
1/2 lb. marshmallows (about 2 1/2 doz.)
1/2 teaspoon vanilla
1 pkg. Kellogg's Rice Krispies (5 1/2 oz.)

Cook butter or margarine and marshmallows over water until syrupy. Beat in vanilla. Put Rice Krispies in greased bowl and pour mixture on top. Mix well. Press into 9"x13" greased shallow tin. Cut into 2 1/2" squares when cool. Yield: 24 delicious Rice Krispies Marshmallow Squares. Everyone loves 'em!

Kellogg's RICE KRISPIES

Famed Bodleian Books

From its original 2,000 volumes in 1611, the famed Bodleian library of Oxford has grown to more than 1,250,000 volumes.

Keep Posted on Values
By Reading the ads

COLDS MISERIES? WHY DON'T YOU TRY 666 LIQUID OR TABLETS

It's different. It's time-tested. Even if others fail you, try 666.

JOLLY TIME FOR HALLOWEEN TRICKS OR TREATS

POP CORN ALWAYS POPS ASK YOUR GROCER

Throat Specialists report on 30-Day Test of CAMEL smokers...

New York housewife gives her report:

NOT ONE SINGLE CASE OF THROAT IRRITATION DUE TO SMOKING CAMELS!

"I made the 30-Day Test. My doctor's report just proved what my own throat told me from the start. Camels are mild and so enjoyable!"

Mama Stelling

These were the findings of noted throat specialists in a coast-to-coast test of hundreds of men and women who smoked Camels, and only Camels, for 30 consecutive days. The throats of all smokers in the test were examined every week—a total of 2,470 careful examinations.

Have pie often in Cranberry Time!

Don't wait for pie in the sky—eat it now and eat it often in Fresh Cranberry Time! Cranberry Pie is the Dessert Beautiful—but it's also the Dessert Easy! Use prepared pie crust mix for real speed—use fresh cranberries for a real old-fashioned filling! Cranberry-Raisin Pie is practically a classic—here's how:

ANN PILLSBURY'S EATMOR CRANBERRY-RAISIN PIE

1 package Pillsbury Pie Crust Mix
2 1/2 cups sugar
2 tablespoons cornstarch
1/2 cup water
1 cup raisins
4 cups Eatmor Cranberries
1 tablespoon grated orange rind

Combine cranberry sauce and mincemeat and heat to soften and blend filling. Fill pastry-lined 8-inch pie plate with mixture; arrange strips of pastry, criss-cross fashion, over top. Brush pastry with milk. Bake in hot oven (400°F.) 30-35 minutes. Makes one 8-inch pie.

TEN-MINUTE CRANBERRY SAUCE

2 cups sugar
2 cups water
4 cups cranberries

Boil sugar and water together 5 minutes. Add cranberries and boil without stirring until all the skins pop open (5 minutes is usually sufficient). Remove from fire and allow the sauce to remain in saucepan until cool. Makes 1 quart sauce.

Note to wise cooks: Keep a big red bowlful of Cranberry Sauce handy in Fresh Cranberry Time—it's so good it disappears from the table in double-quick time!

FREE! Send today for Cranberries and How to Cook Them, 40-page, full-color recipe book packed with pictures and delicious, easy-to-make fresh cranberry recipes! Write Eatmor Cranberries, Dept. 35A, Box 1083, New York 8, N.Y.

Eat More! Eatmor Cranberries

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