

Star Dust

By VIRGINIA VALE
(Released by Western Newspaper Union.)

"TOBACCO ROAD," that painfully realistic drama of life among the poor whites that has been running for years and years on Broadway, has reached the screen at last. There's been considerable speculation about what would be left of it when it became a picture, since practically all of it was highly censorable. Well, just about nothing got by.

Most of the sizzling dialogue of the original version was omitted, of course. The characters have been changed. The result is a rather innocuous movie with a few beautiful camera shots.

Dennis Morgan says that the only time he was ever broke, hungry and desperate was the day he became a full-fledged movie star. Morgan, who is co-starring with Merle Oberon in Warner Bros. "Affectionately Yours," was discovered by Mary Garden when he sang "Don Juan" to her "Carmen." She called the attention of movie scouts to the handsome and popular young singer.

"I signed at a good salary and thought I was sitting on top of the world," he said. "Instead, I found myself, broke and hungry, sitting out in the desert in a broken-down jalopy." He didn't understand that a yearly movie contract provides for a 12-week layoff without pay. He bought an ancient auto and headed West. But his layoff period came first.

The days of the glorified bathtub are back. In "Ziegfeld Girl" Lana Turner, as one of the glorified show-girls, steps into a marble tub wearing her jewelry, including earrings and a tiara, and apparently nothing else.

Though the much-publicized episode of the Anna Held milk bath will not be used, the scene with Lana is based on an actual occurrence, when a slightly tipsy Follies Girl stepped out of her bathrobe and into the tub wearing her hat and jewels. But when Miss Turner slips out of the bathrobe there's a flesh-colored bathing suit on her, as well as the jewels.

What kind of noise does a planet make when it explodes? That's what a group of serious-minded men in Miami, Fla., want to know. They're bringing "Superman" to the screen at the Fleischer Studios, and in one of the opening scenes a planet explodes—only "Superman" in a rocket ship, escapes. Max Fleischer thinks it ought to be very, very loud; Dave Fleischer thinks it ought to be a combination of heavy gunfire, earthquake—and an apple breaking in two, much multiplied. Unless somebody thinks up something more satisfactory, the apple wins.

Larene Tuttle has played, to date, 2,000 different radio roles; she's so much in demand that she dashes from one rehearsal directly to another. Here's her formula for success—Master your own art; keep your mind open to suggestions—never think you're too good to learn from others. That may be responsible for the fact that she's gone on and on, when so many radio stars rise to the top quickly, and then sink out of sight even faster than they rose. Larene puts over a role with her voice alone; doesn't rely on gestures, make-up or costumes.

Paul Schubert is naval expert for the Mutual chain because he plays the accordion. Mrs. Schubert has a nice voice, and when she auditioned for the chain some time ago he went along and played the accordion for her as an accompaniment. That interested him in radio. A couple of months later he phoned the man who'd handled the audition.

"Do you remember me—the man who played the accordion?" he asked and made an appointment for an interview. The appointment revealed his extensive study and writing experience in connection with naval affairs—and presto! he was signed up immediately.

ODDS AND ENDS—Richard Arlen and Roger Pryor flew their own planes the other day for Paramount's "Power Dive"; Arlen operates his own 14-plane flying school, and Pryor recently became the first Hollywood leading man to get a commercial rating... Marie Blake, Jeanette MacDonald's sister, has a supporting role in "Caught in the Draft," which stars Bob Hope and Dorothy Lamour... Jean Gabin, the famous French screen star, has signed a contract with 20th Century-Fox... "Ready for Romance" is being speeded up so that it will be completed before the star, Deanna Durbin, marries Vaughn Paul in June.

Household News

By Eleanor Howe



LET'S BE VENTURESOME—TRY IT!
(See Recipes Below)

ADVENTURES IN COOKING

"I get just as much 'lift' out of a new recipe as I do out of buying a new hat"—so stated a homemaker recently and her statement set me thinking. After all, why shouldn't we women enjoy a new recipe?

Given a brand new, unusual and different recipe to prepare the making up of that recipe becomes a challenge, almost a game. Can we make it up correctly? Does the recipe suggest a new cookery process, one which perhaps we have never tried before? How is the new dish going to taste? Are we going to be really proud of it when we take it to the table? Is the family going to like it? Adventure in cooking—that's just what it is, and that's why I like new recipes; that's why I like to suggest new recipes to you.

Today's assortment (given below) is centered around a number of new ways to prepare various kinds of sausage. Far too often, I fear, we think of sausage as something to serve for breakfasts or light suppers; we fry it, serve it and that's the beginning and the end of all the thinking we do about it.

So let's be venturesome and try these recipes. The list contains a number of my personal favorites. I am sure both you and the family will enjoy them.

Sausage Stuffed Cinnamon Apples.
(Serves 6)

2 cups sugar
1 cup water
½ cup red cinnamon candy
6 apples
18 small link sausages

Cook sugar and water and cinnamon candy to a thick syrupy consistency (236 degrees). Core apples and remove peeling from top half of each apple. Place peeled side in hot syrup and cook for 5 minutes. Remove from syrup and place three uncooked link sausages in center of each apple. Then place apples, peeled side up, in baking pan. Pour remaining syrup over them and bake in moderate oven (350 degrees) approximately 40 minutes.

Thuringer Sausage With Apple Rings.
(Makes 4 servings)

8 Thuringer sausages.
1 No. 2 can whole kernel corn (2½ cups)
2 tablespoons butter
½ teaspoon salt
Few grains pepper
1 tablespoon pimiento (finely cut)
2 tart cooking apples
3 tablespoons butter

Place Thuringer sausages in skillet with sufficient water to cover bottom of pan. Cook for about 20 minutes, turning occasionally, until water has evaporated and sausages are tender and brown. Drain corn and place liquor in saucepan. Heat until it has evaporated to about one-half. Add corn and heat, then mix lightly with butter, salt, pepper and pimiento. Meanwhile, wash apples and cut into ¼-inch slices. Pan-fry in butter over medium heat. Turn when brown on one side and brown on the other. To arrange plates, place two sausages, two apple slices and a serving of corn on each plate.

Sausage Waffles.

2 cups pastry flour
2 teaspoons baking powder
½ teaspoon salt
3 eggs, separated
1½ cups milk
½ cup melted butter
½ cup bulk pork sausage

Mix and sift all dry ingredients. Beat egg yolks thoroughly and add milk to them. Stir milk mixture into the dry ingredients. Add melted butter and sausage and fold in the well beaten egg whites. Bake as waffles in a hot waffle iron until crisp and brown. Serve with maple syrup.

Sweet Potato and Puritan Sausage Cakes.

Parboil 5 sweet potatoes. Peel and cut in half lengthwise. Place ½ of the slices in a buttered baking pan.

Adventures in Cooking

Everyone likes to adventure in cooking and that's just the opportunity that comes to each homemaker when she tries out a new recipe. The best part of the adventure, however, comes about when the recipe makes the man of the family look up and with both pride and appreciation in his voice pronounces the whole meal a tremendous success.

The 10c recipe book, "Feeding Father," contains a large number of brand new recipes, each so different that making them up is an adventure—so good that eating them entirely merits and begets the gratification of the man of the family. Send today—this offer may be eliminated at any time. To get your copy, send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. Ask for the cook book, "Feeding Father."

Make ½ pound of pork sausage up into flat sausage cakes. Place one sausage cake on each sweet potato slice and top with a second sweet potato slice. Fasten with a toothpick. Brush with melted butter and salt lightly. Bake in a moderate oven (350 degrees) for approximately ¼ hour.

Porcupine Sausage Balls.

2 tablespoons butter
1 small onion, chopped
1 green pepper, chopped
2½ cups canned tomatoes
1 tablespoon sugar
1 pound bulk pork sausage
¼ cup uncooked rice

Melt butter in frying pan and brown onion in it. Add chopped green pepper, tomatoes, sugar, and salt. Cook until green pepper is tender. Make the sausage into small balls and roll in the uncooked rice. Place in greased baking casserole and pour the tomato mixture over the sausage balls. Cover baking dish and bake 1½ hours in a moderate oven (350 degrees).

Sausages in Pastry Blanket
(8 sausage rolls)

1½ cups flour
¼ teaspoon salt
¼ teaspoon baking powder
¼ cup shortening
3 tablespoons cold water (approximately)
8 pork link sausages

Sift together the flour, salt, and baking powder. Blend in the shortening. Then add just enough water to form a dough, mixing lightly. Roll out and cut into 8 oblong pieces, each sufficiently large to wrap around one link sausage. Place individual pieces of pastry; fold ends over and roll up. Place, folded side down, on a baking sheet. Prick crust with a fork. Bake in a hot oven (425 degrees) for about 30 minutes. Serve very hot.

Sausage Stuffed Tomatoes.
(Serves 8)

8 large firm tomatoes (uncooked)
1 pound country style pork sausage
½ cup soft bread crumbs (buttered)
Remove stem end of tomatoes. Scoop out the center and sprinkle lightly with salt. Form sausage into eight balls and place one ball in each tomato. Top with buttered bread crumbs. Place tomatoes in a shallow baking pan, bake in a moderate oven (350 degrees) for 45 minutes (approximately).

Ham Stuffed Baked Apples.
(Serves 6)

6 large tart apples
1½ cups baked ham (cut in small pieces)
1 teaspoon whole cloves
2 tablespoons butter

Cut a ¼ inch slice from stem end of each apple and remove core carefully. Scoop out, reserve apple pulp, and leave apple shell about ¼ inch thick. Combine ham and apple pulp (cut fine) and fill the apple shells. Top each shell with a clove and dot with butter. Place in a baking pan, add ¼ inch water and bake in a moderate oven (350 degrees) for about one hour.

FIRST AID TO THE AILING HOUSE

by Roger B. Whitman
(© Roger B. Whitman—WNU Service.)

Wet Chimney.
QUESTION: How can I keep rain from coming down the chimney of my bungalow?

ANSWER: One method is to put a slab of stone over the top of the chimney, supported on columns, so that the draft will not be interfered with. It may be that the water does not come down the flue, but gets into the brickwork through defective mortar joints, or through a broken chimney cap. These possibilities should be looked into.

Darkened Floor.
QUESTION: After scraping and wiping, a floor was given a coat of white shellac thinned with denatured alcohol. The floor has darkened and is so rough that it catches dust from the mop. Shellac was purchased in a gallon-can two years ago, but has been kept covered in the cellar. Is this shellac responsible?

ANSWER: Yes; for shellac deteriorates with age. It should be used within a few months. The quality makers of shellac date their cans. All of the old shellac should be taken off, which can be done by wiping with denatured alcohol. You will probably find that this will leave a smooth surface. Get top quality and pure shellac, and thin it with an equal quantity of good denatured alcohol, put on in two or three thin coats. Instead of shellac, you could use two coats of top quality floor varnish.

Washing Painted Walls.
QUESTION: What is your formula for washing painted interior house walls?

ANSWER: Use tepid water in which dissolve trisodium phosphate in the proportion of one teaspoonful to the gallon. When washing painted walls, start at the floor level and work upwards. If you start at the top and work down, you will make dirty streaks that will be almost impossible to clean off. Rinse thoroughly. Trisodium phosphate can be had under a trade name at a grocery store; ask for a white cleaning powder that makes no lather. Another excellent type of paint cleaner is made of a cereal preparation, which has no strong chemicals and does not hurt the hands. It is on sale at most paint stores, and is much used by professional painters.

Cesspool in an Old Well.
QUESTION: Can you give me any information about using an old well as a cesspool? Are wells built with holes in the sides to permit the water to seep in? Do you think the water from the cesspool could drain away through the sides or from the bottom? The well is 30 feet deep and three or four feet wide.

ANSWER: With water in the bottom of the well, you will naturally get no drainage, and the idea would be impractical. There is also a possibility of contaminating the water supply of another well which may be close by. I would advise building a cesspool and locating it as far from the sources of water supply as possible. Have you considered a septic tank instead of a cesspool?

Refinishing a Brick House.
QUESTION: We wish to clean our brick cottage, which is 60 years old. How should we do it? What colors do you suggest for the trim and the shutters?

ANSWER: You can clean the brickwork with any coarse scouring powder and plenty of water with a stiff scrubbing brush. If this does not restore the color sufficiently, you can use a cement paint that is intended for masonry, and that you can get in brick or other color, at a paint store. White painted bricks are very popular, and you might consider this. White trim against red bricks is effective, and a soft green jade for instance, should be a good contrast for the shutters.

Cleaning a Statuette.
QUESTION: I have a statuette of the kind that was made in large numbers 30 or more years ago, but that now can be found only in antique shops. It would look better if it were cleaned. What method and materials should I use?

ANSWER: The statuette is undoubtedly of a kind known as a Rogers Group, or something similar. It is made of plaster of paris and finished with oil paint. You can clean it with a cloth damp with soapy water; follow by wiping with clear water and then allow to dry thoroughly. For a final finish you can repaint it with ordinary oil paint.

Oil Finish.
QUESTION: In a rubbed oil finish, is raw or boiled linseed oil used? Is the first coat applied hot or cold?

ANSWER: Raw linseed oil is usually applied cold. One excellent combination is 3 parts oil and 1 part turpentine, which has greater penetration. An alternative is equal parts of oil, turpentine and denatured alcohol.

Iodine Stains.
A correspondent suggests the use of starch to remove iodine stains from cloth in the following way: "Wet the stain with a starch solution such as is used for starching collars. When the color turns blue, rinse with hot water. For old stains try half alcohol and water in sufficient quantity to dissolve a tablespoonful of starch. Then wet thoroughly and keep wet until no iodine remains. Repeat if necessary." This method sounds practical, but a reliable dry cleaner could probably do the job better.

A Nourishing Diet That Is Low in Cost

By DR. JAMES W. BARTON
(Released by Western Newspaper Union.)

IN MY student days we learned that there were three main classes of foods—proteins (meat, eggs, fish, cereals), starches (bread, potatoes, sugar), and fats (butter, cream, fat meats). The other foodstuffs, salts—iron, lime, phosphorus—and water, were considered "necessary" foods.

Today foods are not considered entirely from the standpoint of fuel or heat, but from the standpoint of the building of the body and maintaining the various body processes in proper condition to do their work.

In days when foods necessary to maintain health are of the utmost importance to a nation, adults, children and children of the future, not only must these foods be acquired but they must be within the reach of those with low income.

That the expectant mother must have an excess quantity of foods containing all the food essentials—proteins, fats, starches, minerals and vitamins—is agreed. It is a source of surprise and satisfaction therefore to learn that research workers at Columbia university have found that the expectant mother can live on a diet costing as little as 34 cents a day and still get generous amounts of all food substances she needs.

Suggested Diet.
This diet is announced by Dr. Clara Taylor, Columbia university, assistant professor of nutrition.

A sample day's menu consists of: Breakfast—four prunes; one cup of oatmeal with a little sugar; two slices of whole wheat toast; one tablespoon butter; one glass of milk.

Lunch—Cream of tomato soup made with one half cup of tomatoes, one-fourth cup evaporated milk, one teaspoon flour and one teaspoon fat; salad of one egg, lettuce, mayonnaise; cheese sandwich (three ounces of cheese and teaspoon butter) on whole wheat bread; one glass of milk.

Dinner—Three ounces broiled beef liver; one baked potato; one cup kale or cabbage; two slices whole wheat bread; two tablespoons butter; one banana; one glass milk. Sugar allowance for a day is one ounce.

What to Do for Cases of Enuresis

ONE of the gratifying discoveries in recent years is a method or methods of curing bed wetting or enuresis. Even after children reach their teens, they may be embarrassed by, this distressing condition.

In young children, liquids are cut down toward evening, the child is sent to the bathroom before going to bed and as the parents are retiring the child is awakened by his parents and walks to the bathroom again. This gets him completely awake and is considered an important part of the treatment. Formerly the parent carried the child to the bathroom and in many cases he was not completely awake. Part of the treatment also were methods to prevent the child lying on his back during sleep—knot in tail of sleeping garment, narrow space in bed preventing him lying on his back.

A great advance in the treatment of older boys and girls is the eating of the salt sandwich. No liquid of any kind is allowed after 4 p. m., and a sandwich of bread and butter with a layer of table salt, or salt fish, or salt meat is given at bedtime. As salt holds 70 times its own weight of water, this great amount of salt at bedtime holds the water in the tissues till morning, thus preventing it going down to the kidneys.

However, there are some cases of bed wetting that are not due to nervousness or to emotional disturbance, but to some condition of the kidneys, bladder, or the generative organs themselves. The editor of the Journal of the American Medical Association advises that before any treatment for bed wetting is begun a thorough examination of the kidneys, bladder and generative organs be made, including X-rays, to determine whether the cause is organic or functional.

QUESTION BOX
Q.—Please advise me regarding the cause of glaucoma, and is this ailment curable?

A.—The causes of glaucoma are not definitely known. Some derangement of liver or kidney or both is believed a cause. Sometimes glaucoma is due to some disturbance in eye itself. In older people may be due to high blood pressure. Heredity is believed to be a factor. Medical and surgical treatment to relieve symptoms is the usual procedure.

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HOUSEHOLD QUESTIONS

If dirt becomes ground into waxed floors moisten a cloth with turpentine and rub well into floor until wax is removed, then wax and polish.

Potatoes to be french fried will be more crisp if allowed to stand in cold water for half an hour before frying.

Kerosene will soften boots and shoes that have been hardened by water.

Smoky Rooms—You can quickly clear the air in the living room by leaving overnight a tablespoonful of ammonia in a bowl of water.

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Nothing can be born of nothing, nothing can be resolved into nothing.—Persius.

Wretched Minds
How wretched are the minds of men, and how blind their understandings.—Lucretius.

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