### PARIS ZOO RICH IN **HISTORIC EPISODES**

#### New Being Spruced Up for 1937 Exposition.

Washington, D. C.—One of the Paris show places being spruced up in anticipation of the 1937 Exposi-tion is the Jardin des Plantes, the famous zoological and botanical garden which spreads over 74 acres

ear the Seine.
"Isolated behind a high wooden fence, a large new cement house tor ferocious animals is rapidly being reared," says the National Geographic society. "Zoo authori-ties expect to complete it before the influx of visitors next summer. It will replace the second oldest building in the zoo, the long low animal house, built in 1818, whose

walls are stained and cracked. In more than 20 small cages in this old building lions, tigers, and other wild beasts pad around on ancient warped floors.
"Monkeys are already living in

luxury in a large new monkey house completed in 1934, which, with its plate glass windows and immaculate white tiled walls, is a model of its kind.

One of Oldest Zoos.

"One of the oldest zoological and botanical gardens in Europe, the Jardin des Plantes was founded by Louis XIII and Guy de la Brosse in 1635 as an experimental garden for medicinal plants. An important collection of animals was not added until 1793.

"Today the botanical garden, greatly expanded since its incep-tion, finds many frequenters. Visitors flock into the greenhouses filled with treelike ferns, flowering coffee trees, and tropical plants from the various French colonies. The Alpine garden contains rare plants from igh altitudes in many countries. Under century-old trees women sit knitting and cast supervising glances at offspring riding in gay goat carts and on diminutive gray donkeys. Other mothers push heavy black perambulators down the long shady walks, stopping to admire magnificent dahlias in the ornate flowerbeds, or labeled specimens of medicinal and commercial plants.

"The Natural History museum and the Mineral museum both attract their devotees. But crowds wander in the greatest numbers through the zoological part of the garden. They stroll in family groups past the rustic wood houses of the ruminants, past the brilliant macaws screaming on their outdoor perches, and the swans preening themselves on the waters of a brook. Small boys in knitted or black velvet suits stare hypnotized at tigers. Little girls wave tiny white - gloved hands at keeperr sweeping out cages with twig brooms. In spite of the signs 'Defense d'exciter les animaux,' men occasionally poke pointed sticks through the bars. Old women in pinwheel - decorated booths do a thriving business in small hard loaves of bread, 'Pain pour les animaux,' which visitors toss down to the polar and brown bears in the

from the bears' rations to give to a poor young artist sketching the ani-These exquisite pencil Plantes can be seen in the Louvre, for the hungry young man was Antoine Louis Barye, later to be-Antoine Louis Barye, later to be-come celebrated as an outstanding animal sculptor. His realistic small bronzes of animals in action are valued exhibits in art museums both in the old and new worlds.

Saw Exciting Times. "The Jardin des Plantes has known many exciting times. During the siege of Paris in 1870-71, when the siege of Paris in 1870-71, when famine was causing as much havor as the Prussians, many of the animals were betchered for food. Starwing Parisians paid as much as five dollars a pound for lion, bear, giraffe, and even hippopotamus meat. The shots that felled the animals were only slight disturbances in the garden where enemy shells were constantly shattering the glass of the greenhouses.

reenhouses.

Jardin des Plantes has no at present, but in 1627 it led the first living one ever had a present from the n it arrived in a flocked to the lans went wild

#### Macaroni with Cheese Wine Sauce Makes Royal Taste Treat for Lent



New Macaroni Creation Provides Taste Sensation that for Sheer Deliciousness Has Few Equals

WITH the return of the Lenten macaroni takes on tingling good searching for attractive sugges- cheese wine sauce. Wine cookery tions for meatless dishes to serve has long been latent, but this sim-during this period. Old friends are ple, easily prepared sauce made said to be the best friends, and with domestic sherry wine, will do so we often feel the same way wonders in stimulating your aptoward old favorites such as macaroni and cheese. With a new twist the delicious macaroni dish offers to its preparation, or a new accommosphere as well as appropriatefavorite will gain new friends with every entrance on the meatless menus of the Lenten season.

Macaroni can hardly be dis-cussed without mention of the other members of this famous family, namely, egg noodles and spaghetti. This trio of energy foods is high in its proportion of carbohydrates, and when combined with fruits, vegetables, and high protein foods such as cheese and eggs, they offer a well-balanced meal base.

Successful cookery has been said to start at your grocer's. Quality foods are always good insurance against disappointing results. Buy good quality macaroni products and follow enrefully the prescribed directions for the cooking of them. Briefly, the precautions to watch in cooking macaroni products might well be covered in this one sentence. Follow given directions for amounts of boiling, salted water to use, cook only until ten der, use low heat, and use eithe. the macaroni mixture. Bake one-hot or cold water for blanching half hour in moderate oven-350 the cooked product.

A new twist in the preparation of the old favorite macaroni and serve macaroni with a cheese wine serve as a sauce. The mild flavor of the macaroni.

season the homemaker again is taste when accompanied by this petite for more. Wine served with companiment with it, this old ness. It is especially well suited favorite will gain new friends for informal buffet service.

If you wish to win the admiration and praise of your family for serving a Lenten dish that can truly be called a culinary triumph, just jot down the following recipe.

Macaroni with Cheese Wine Sauce

4 cups cooked macaroni 1 medium onion, minced

2 medium tomatoes or 1/2 cup tomato juice
2 tablespoons minced green pepper
2 tablespoons butter

2 hard-cooked eggs ½ pound creamy, mild, packaged

yellow cheese % cup domestic sherry wine

Cook until tender, but not browned, the onion, green pepper, sliced tomatoes or tomato juice with the butter. Combine with the cooked macaronl and sliced hardcooked eggs and place in baking dish. Melt in the top of a double boller the cheese, when soft add the sherry wine and mix well. Pour the cheese wine sauce over degrees. Serves S.

If you care for a more prononuced cheese flavor - prepare cheese will be welcomed when you additional cheese wine sauce and serve as an accompaniment to the

## Romance, Intrigue, Adventure Thrill In

pulse-stirring background of "Lloyds the last moment, Horatio's uncle takes of London," the picture that has him off to sea, and Freddie sets out "It was probably just such bread startled two continents and which alone on that a kindly keeper used to steal opens Monday at the State Theatre, London.

The vo startled two continents and which alone on the hundred-mile walk to Hertford, for a two day engagement, there stands out one of the great ses Sir Guy Standing, head of the love stories of all time, when fierce syndicate, that he rewards the boy courage and vengeful fury fought to by taking him into the business, the death for a love that flamed where every year Jonathan grows in while the fate of an empire hung in stature and reputation. the balance.

kisses that changed the destiny of a Lloyds toll its message to the ears of whole empire, as the fateful lovers listening Britons — twice for good forgot everything but that they were news, once for disaster. Thus rings the new Twentieth Century - Fox tion, of the heroic struggle between triumph tells the story of human pas- England and France for supremacy sions that were inextricably woven of the seas, and of the swift rise of

with the course of history.

When Freddie Batholomew, as young Jonathan Blake, and Douglas "Lloyds Of London" Scott, as the youthful Horatio Nelson. discover a plot to scuttle a ship and Against the turbulent canvas of adventure and intrigue which forms the warn "Mr. Lloyd" of the plot. At

The young lad's courage so impres-

During the years that follow, Jona-Packed with the thrill of forbidden than often hears the great bell of man and woman in each other's arms, out the news of the French Revolu-

Napoleon.

Through these eventful years Jonathan Blake, now played by Tyrone Power, has grown along with Lloyds. A secret mission to France brings a meeting with Madeleine Carroll, a stormy sea-swept voyage back to England, during which they discover their love for each other, and a crushing blow for Jonathan's newfound hopes when he tearns that she is already married to Lord Stacy, his avowed enemy.

In the midst of world turmoil and personal torment, Jonathan, now famous in Lloyds, struggles to maintain equilibrium and fight his way through to happiness for himself, honor and glory for his firm, and supremacy for England. To protect Admiral Nelson and keep the integrity of his fleet, and ultimately to save the British Empire he risked everything-his position, the woman he loves, even making himself liable to charges of treason.

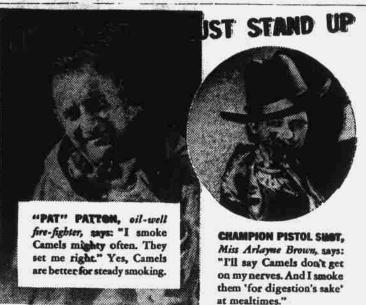
"Lloyds of London" stands out as one of the greatest triumphs of Darrayl F. Zanuck, Twentieth Century-Fox production chief. Directed by Henry King, with Kenneth Macgowan as associate producer, the creen play or "Lloyds of London" was adapted by Ernest Pascal and Walter Ferris from an original story

by Curtis Kenyon.

AT HOME FOR WEEK-END Richard Payne, who is a student week-end in Hertford with his pa- cing.

rents, Mr .and Mrs. E. E. Payner.

MRS. JESSUP IMPROVES Mrs. S. P. Jessup, who has been at State College, Raleigh, spent the sick with a severe cold, is convales-



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