

Star Dust

STAGE-SCREEN-RADIO

By VIRGINIA VALE

THE Pennsylvania State Board of Censors recently banned Paramount's "The World in Flames," which is as hard to understand as their banning "The Ramparts We Watch." The official ruling—"In the judgment of the board this picture has a tendency to corrupt and debase morals, and it is not proper."

The picture is a factual record of the past 20 years, and stresses the need of our nation's preparedness. It had its first public showing in Washington, D. C., before an audience of high officials of the federal government, and received the unqualified approval of such national defense leaders as the secretary of the navy and the secretary of war.

Henry Fonda's all in favor of living in glass houses. The room he likes best in his own house is the breakfast room, which is built entirely of glass bricks. The light seems to flow from the walls in cheerful, spirit-boosting doses, and he's found it the best cure for before-breakfast blues, even when he has to get up at the crack of dawn to be at the studio on time.

Fanny ("Baby Snooks") Brice strings right along with him. She had a huge hole cut in one of the walls of her San Fernando valley home and filled it with glass blocks—they let in plenty of daylight, but as they're non-transparent they don't make her feel like a goldfish.

It's news that Paramount won in the scramble to buy the screen rights to Ernest Hemingway's splendid novel, "For Whom the Bell Tolls"—the price was \$100,000. It's a story of war-time Spain, with a love story even more beautiful and thrilling than the one in "Farewell to Arms." The hero's role is perfect for Gary Cooper, who's had long discussions with the author about it.

"Land of Liberty," the feature picture which was the contribution of the motion picture industry to the New York World's fair and the San Francisco exposition, will be distributed nationally by Metro-Goldwyn-Mayer. Plans call for donating the net amount derived from the release of the film to welfare work among soldiers and sailors by the American Red Cross and similar organizations.

The picture tells the history of America from the days before the coming of the white men to modern times. Included in the list of stars appearing in individual sequences of the story are Bette Davis, Spencer Tracy, Claudette Colbert, James Stewart, George Arliss, Margaret Sullivan, Walter Huston, George Raft, and many other headliners.

It took a month for Paramount to persuade one of Detroit's huge automobile companies to let them use the interior of the plant to film scenes for "Reaching for the Sun," a story of the automotive industry. Joel McCrea and Ellen Drew are costarred, and the cast includes Albert Dekker, Eddie Bracken and Billy Gilbert.

Just before Ray Heatherton went on the air for Westinghouse's "Musical Americana" somebody asked him who composed "Annie Laurie," which he was to sing. Somebody else piped up and said, "Robert Burns, of course." Heatherton would have won money on that question on a quiz program, for he happened to know that Burns was no musician, and didn't even write the words of the popular old song.

Furthermore, he knew its history—that it developed as the result of a romance between William Douglas, a young Scotsman, and the real Annie Laurie, because her hard-hearted father objected to the romance, Douglas went off to the Flemish wars without claiming her as his bride. The verses, composed by Douglas, were found by Lady John Douglas Scott, who was a distant relative of Annie Laurie's, and she altered the words and composed the music.

ODDS AND ENDS—Frances Langford's deep voice is attributed to the loss of her tonsils. . . The sponsors of the Tom Mix radio series will continue it, despite his death, as an inspiration to young Americans. . . "Boom Town" has been so successful that Metro is preparing "Leadville," starring Vivian Leigh, James Stewart and Clark Gable; it's laid in the Colorado mining camp in the 1870s. . . If you belong to a Kenny Baker fan club, get ready to celebrate Kenny Baker Day on November 20th. Approximately sixty of the fan clubs have set that day aside as his, and will give him a plaque at his broadcast.

New Flair for Satin Increases As Women 'Rediscover' Fabric

By CHERIE NICHOLAS



A FLAIR for satin has developed that extends throughout the entire program of fall and winter fashions. Not only is its smartness recognized but women are rediscovering how marvelous satin of pure silk dye feels in the wearing. It has even come to be regarded as an enthusiastically accredited year-round fabric.

Satin is being importantly used in the realm of costume design in combination with other materials as in the styling of fashionable bolero and long-coat ensembles. The vogue for long coats also reflects in everything from hats to shoes, bags, gloves and countless other accessory items. Ever so chic are long satin evening wraps in black or colors.

Designers who know, declare that the satins they handle must necessarily be of the pure-silk type in order to arrive at the lovely effects in shirring, draping and general manipulation achieved in the stunning modes illustrated. Then too, they point out the economy and practicality of all-silk satin in that it wears so satisfactorily, cleans so beautifully and proves up to the mark from every test angle.

A style-distinctive version of that ever-perennial favorite, the white satin blouse, is shown above to the left in the group pictured. Its fitted midriff accords with an outstanding fashion trend. Tucks starting at the diagonal yoke seam are released into soft but fullness. The hat worn with it is an artful translation of the Suzy fisherman sailor. Jeweled buttons down the front impart sparkle to the very effective green silk satin overblouse with

Gloves Match Hats



Dozens of colors in the newest American leather gloves make it possible to follow fashion's latest dictate which bids you match hats and gloves or hat trimmings and gloves. Here a gay red hat and equally red mocha gloves put color spice into a black suit. Since the hat flaunts beige wings and a dark green veil, either beige or dark green gloves could also be used. Notice how the buttons fasten on the side.

Jerkins Transform Costume Magically

Jerkins are becoming increasingly popular. You can have anything from a sports jerkin of colorful suede, velveteen or corduroy to an esthetic evening type that can be slipped over any simple frock. Jerkins, with their long torso lines, look stunning slipped over frocks with all-round pleated skirts and are dramatic when worn over slinky long pencil-slim evening gowns trailing long skirts or the new harem skirts that slit up the side.

Fasten Dress, Blouse With Jeweled Buttons

The smartest way to fasten your dress or blouse in the new to-one-side way is with a single large fur covered button. These fur buttons play into the scheme of furred ensembles cleverly, the button matching the hat of fur or the fur buckles that are so new for pumps.

Match Sweater, Crepe Skirt for Evening Wear

Colorful crepe evening dresses are selling with matching sweaters to serve as formal jackets. Embroidered sweaters that sparkle or that are gorgeous with metal thread and beadwork take on the new long-torso lines. Smart afternoon dresses have pleated skirts with form-fitting hip-length slipover sweaters that are all-over sequin embroidered.

FIRST-AID to the AILING HOUSE

by Roger B. Whitman

(© Roger B. Whitman—WNU Service.)

Storing Rugs.

A CORRESPONDENT who spends his summers in Maine and his winters in South Carolina, has been particularly careful in protecting his rugs through the southern summer. His procedure, he explains, is to clean with a dry lather of special soap only if badly soiled; otherwise he makes frequent use of a vacuum cleaner. Before storing, rugs are thoroughly vacuum cleaned on both sides. The upper side is rubbed with a clean cloth moistened with a mixture of one gallon tepid water and one tablespoonful of ammonia; cloth is well wrung out, and only damp. Rugs are sprinkled with moth crystals, not less than one pound to a 9 by 12 rug, and immediately covered all over with sheets of clean, old newspaper. Papers are sprinkled with turpentine, rugs are rolled and wrapped with more newspapers tied on. Final wrapping is in stout Manila paper, sealed at all edges with gummed paper tape three inches wide. This care is considered necessary in the South Carolina dampness, and that it works is shown by the rugs having come through 10 years with no damage.

Oil Burner Selection.

Question: Will you please give me the names of a few reliable oil burners? Answer: Although I have answered this question scores of times, it is of such importance that I feel justified in again repeating that satisfaction with an oil burner depends far more on the skill with which it is installed than on the burner itself. A prospective customer should talk to oil burning friends in his neighborhood to learn the names of installers whom they have found to be reliable and skillful. The order should be given to the man who has the highest reputation for interest in his customers after the bills are paid. Also, the installer should be likely to stay in business; for otherwise the burner may become an orphan. A man of high quality will have the agency for a good quality burner and can be depended on to select the model and type best adapted to his customers' heaters.

Parking-Place for Tools.

Question: I like to put around with tools, doing small jobs here and there. Can you suggest a handy way to keep them so I can find what I want in a hurry, and also know when one is missing? Answer: My own method of caring for tools is to hang them on a board wall over my workbench. I either use straight screw hooks or the kind of wall clips intended for rubber stamps and sold by a stationer or at a 5 & 10. By this method the tools are in front of you and you can pick off any one that you want. A further idea is to paint the board black except for the places that are covered by tools, which are left blank. The absence of a tool will be immediately spotted. A further convenience is to Kiviette, noted American designer. A long panel back, also the V-neck decolletage, are intriguing details.

Defective Piping.

Question: My water piping is all brass. After some years the cold water line leaks at every joint, where there is green and white corrosion. Analysis of the water shows no fault. Can you explain? Answer: The brass of which your piping is made may not be as pure as it should have been; it may contain iron, for instance. Leakage at the joints shows that these parts are giving away. You should shut off the water and disconnect one of the joints in the cellar to learn its condition. Quite possibly you will find that the part of the pipe at the joint where it is thinned and weakened by the threading has become so corroded that no strength is left. In that case new piping or copper tubing will be needed.

Cement Apron.

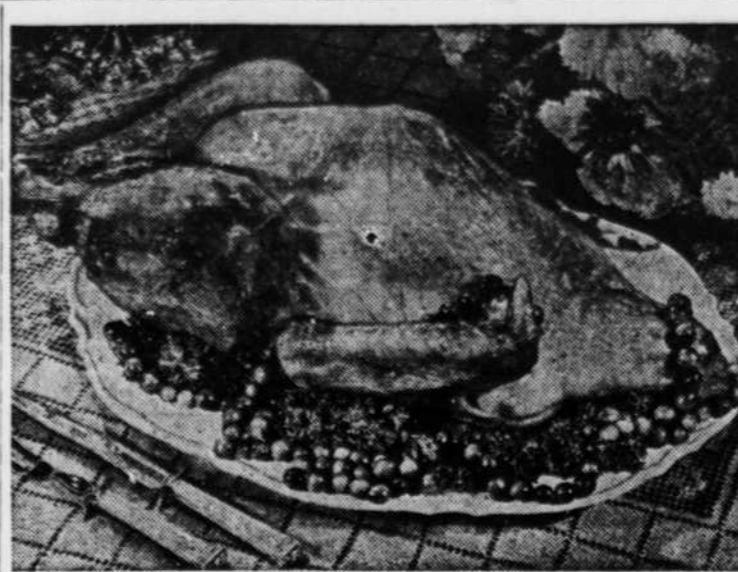
Question: Please advise how to construct a cement apron in front of a garage, so that it will not crack or be raised by frost. Answer: Detailed information can be obtained in booklet form from the Portland Cement Association at 347 Madison Avenue, New York City (Chicago address 33 West Grand Avenue). Proper drainage under the apron is very essential. If the soil is of clay formation, put down a six-inch bed of cinders (not ashes) well tamped down. Provide for expansion and contraction in the concrete.

Leaky Shingled Roof.

Question: Please give me some advice on how to stop leaks in a shingled roof. Answer: Insert pieces of tar paper, three or four inches wide and six inches or more long under the defective shingle. Raise the shingle slightly to slip the paper under, and secure it with a dab of roofing cement.

Cleaning Stone Front.

Question: What would you suggest that I use to scrub the stone front of our building? Answer: Scrub with a solution of trisodium phosphate, about a half-pound to the gallon of hot water. Use a stiff fiber brush. Rinse with plenty of clear water. Do not splash this solution on painted surfaces, as it may soften the paint.



AN UP-TO-DATE THANKSGIVING DAY! See Recipes Below.

Household News

By Eleanor Howe

It will soon be time for keeping open house, for the children will be home for the holidays, and friends will be dropping in at various and sundry hours. Great demands will be made upon your time, and even greater demands will be made upon your larder. Yet, you should be able to enjoy Thanksgiving with your family without becoming tired out. A well-planned Thanksgiving dinner will insure an enjoyable and untiring day. Here is a menu you may like to use for your Thanksgiving dinner this year:

- Fruit Cocktail
- Olives Celery Pickled Onions
- Roast Turkey with Dressing Giblet Gravy
- Mashed Potatoes Baked Squash
- Cranberry Salad
- Hot Rolls Butter
- Hot Mincemeat Pie Coffee

In the days of the Pilgrim Fathers, and indeed not so many years ago, Thanksgiving was one day of the year devoted not only to giving of thanks, but also to feasting. Not long ago I read of a menu that was served at a Thanksgiving feast. It contained not only roast turkey, but wild duck and several kinds of wild game. The vegetable dishes were innumerable, and even the desserts did not take a back seat when it came to quantity. With a menu such as this a good many hours were required for dining.

The simplified, modern version of the Thanksgiving feast is now just as thoroughly enjoyed. For it now leaves time for conversation and enjoyment; and the modern housewife enjoys this extra period of time for relaxation and visiting with friends and relatives.

Roast Turkey.

Allow ¾ to 1 pound of turkey per person served. Dress and clean. Rub the inside cavity thoroughly with salt. Fill body and neck cavities loosely with stuffing. Truss. Brush well with unsalted fat and place on rack in large open roasting pan. (Store over night in refrigerator if desired.) The following time and temperature chart may be followed:

Weight of Bird	Oven Temperature	Approximate Cooking Time
Under 15 lbs.	325°-300°	2½-4 hrs.
16-18 lbs.	300°-275°	4-5 hrs.
20-22 lbs.	275°-250°	5-8 hrs.

Dressing for Turkey.

10 cups soft bread crumbs
1 cup butter (melted)
1 tablespoon salt
1 cup parsley (chopped)
2 tablespoons poultry seasoning
Mix all ingredients thoroughly and use for stuffing the turkey. Note: This amount of dressing is sufficient for a 10-pound turkey. If a larger turkey is to be stuffed, the recipe should be increased proportionately.

Giblet Gravy.

Pour off liquid in pan in which turkey has been roasted. From liquid skim off 6 tablespoons fat; return fat to roasting pan and brown with 6 tablespoons flour. Add 3 cups stock in which giblets, neck, and tip of wings have been cooked; or if preferred, 3 cups milk may be substituted instead of the stock. Cook, stirring constantly, until thick; then season to taste with salt and pepper. Add giblets (cut in small pieces), heat well, and serve hot.

Cranberry Salad.

(Serves 10)
1 quart cranberries
2 cups water (boiling)
2 cups sugar
¼ cup cold water
¼ cup nut meats (cut fine)
¼ cup celery (cut fine)
¼ cup tart apple (cut fine)
Wash cranberries. Place in saucepan, add boiling water and cook 10

minutes, or until cranberries are soft. Rub through sieve. Add sugar to the cranberry pulp. Return to saucepan and cook gently for 5 minutes longer, stirring frequently. Remove from range and add the gelatin, which has been softened in the cold water. Stir until dissolved and then chill until mixture just begins to thicken. Add nut meats, celery, and apple, and place in individual gelatin molds. Chill thoroughly, and serve in crisp lettuce cups.

Escalloped Oysters.

3 cups cracker crumbs (rolled fine)
½ cup butter (melted)
1 teaspoon salt
¼ teaspoon pepper
1 quart oysters
1 cup milk (approximately)
Mix cracker crumbs, butter, salt and pepper thoroughly. Spread layer of seasoned crumbs on bottom of buttered baking dish. Cover with half of oysters. Then add another layer of cracker crumbs, and the remaining oysters, and top with remaining cracker crumbs. Add sufficient milk to fill in all crevices and to bring liquid to surface of top cracker layer. Bake in a moderate oven (350 degrees) for 45 minutes to one hour. Serve very hot.

Honey Almond Sweet Potatoes.

(Serves 6)
6 small sweet potatoes
¼ cup honey
¼ cup hot water
½ cup almonds (ground)
1 tablespoon butter (melted)
Cook unpared sweet potatoes in boiling salted water until tender. Cool, peel, and cut into halves lengthwise. Then place, cut side up, in buttered baking dish. Combine honey and water; add two table-spoons of this mixture and the melted butter to the ground almonds. Pour remainder of honey mixture over sweet potatoes and then top with the honey almond mixture. Place in a moderate oven (350 degrees) and bake 35 to 40 minutes, or until brown.

Zucchini Squash With Tomatoes.

(Serves 6)
3 medium-sized zucchini squashes
3 slices bacon
1 medium-sized onion (cut in small pieces)
1 No. 2 can tomatoes
¼ teaspoon salt
Pepper to taste
Wash squashes and cut into ¼-inch slices. Cook in boiling, salted water 8 to 10 minutes, or until tender. Drain. Cut bacon into small pieces and heat until fat is rendered. Add onion and saute until brown. Add tomatoes and simmer for 5 minutes. Add squash and simmer 5 minutes longer. Add salt and pepper, and serve.

Household Hints.

With the holiday seasons approaching, you are going to have more to do; new household tasks, more social obligations, and larger meals to plan and to prepare. You may often wonder where you will find the extra time to do these extra tasks.

Miss Howe's book, "Household Hints," is just the book to help you with these duties. Her time-savers will fit right into your everyday routine, leaving you more leisure time for the new activities which will come up during the holiday season.

You may secure her book by writing to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents, in coin.

(Released by Western Newspaper Union.)

Eighteenth Century Bedroom.

Walls painted a soft shade of gray-green are accented by the window and dressing table hangings of striped fabric in shades of gray and red. A cream-color carpet covers the floor.

How Much Food You Should Eat During the Day

By DR. JAMES W. BARTON

(Released by Western Newspaper Union.)

MOST calorie charts give the amount of food that equals 100 calories so that if the overweight (or the underweight) wishes to know how much food equals 2,000, 3,000, or 4,000 calories, he tries to estimate it from this 100 calorie chart.

The following shows how much of, or the size of, some common foods which equal 100 calories:

One slice of bread; four soda crackers; three-fourths cup oatmeal, cracked wheat, corn meal; lean meat— one piece three inches long, two inches wide, one-half inch thick; the meat part of one thick lamb chop; one egg is 75 calories; five eighths cup milk; cheese— one piece one inch square and one inch thick; butter— one level tablespoonful; four dates; two figs; one banana; one orange; one-half grapefruit; two apples; two pears; one potato; one-third cup cooked corn or beans; one cup beets, carrots, onions, parsnips, turnips, squash; two raw tomatoes; two cups canned tomatoes; five cups shredded raw cabbage; one small head cauliflower; four cups bouillon; one cup vegetable soup; one-half cup cream soup.

It will be noticed that only two meat items are mentioned on the list of foods containing 100 calories— one broiled lamb chop (the meat part) and one slice of lean meat three inches by two inches by one-half inch.

With meats, the average serving of round steak is 150 calories; one slice of lean roast beef is 150 calories, one thick slice of juicy roast beef is 300 calories; one lean mutton chop is 150 calories; whereas one slice roast lamb leg is 230 calories.

Dairy products: one cube butter one inch by one inch by one inch is 100 calories; one glass of whole milk is 158 calories; one glass skim milk is 80 calories, or just about half.

With calorie charts at hand you can figure out how many calories you should eat daily. This depends upon your height and the kind of work you do. You simply multiply your ideal weight by 15 if you have an easy job indoors or by 20 if work is hard. Ideal weight for a man five feet seven inches is 147 pounds, with an increase of eight pounds for each inch over, or eight pounds less for each inch under. He thus requires 147 times 15—2,205 calories. A woman five feet four inches should weigh 130 pounds with six pounds more or less for each inch more or less than this height.

Overweights Tend Toward Diabetes

I MET a friend recently whom I had not seen for about two years. I had to look at him twice as he had lost considerable weight which greatly improved his appearance. His eyes were bright and I told him his loss of excess weight had given him a more youthful appearance. He then told me that a routine examination by his physician had discovered some sugar in his urine. His physician had told him that if he were willing to reduce his weight, he would likely prevent diabetes and the necessity of taking insulin.

By reducing his starch foods by half and his fat foods by one quarter, in a period of less than a year he had reduced his weight from 185 pounds to 135 pounds, the proper weight for his height and build. When he reached 135 pounds he increased his food intake slightly and during the two months previous to our meeting, his weight had remained at exactly 135 pounds.

Had this man not reduced his weight his chances of becoming a diabetic were great, because sugar was present in the urine and the amount of sugar in the blood was at the extreme limit of the amount present in normal urine.

There was no history of diabetes in his family but his physician's warning that overweight was a forerunner of diabetes so impressed him that he went immediately on the low-starch diet with the above excellent results.

QUESTION BOX

Q.—Does a germ cause scarlet fever?
A.—Yes. A streptococcus.
Q.—What is a green stick fracture?
A.—A green stick fracture occurs in a young person up to 15 years of age but may occur later. The ends of the bone have not become solid with the rest of the bone and the bone "breaks" like the fibers in a green stick from a tree or bush when stick is bent or broken.

(Released by Western Newspaper Union.)

HOUSEHOLD QUESTIONS

Powdered borax added to the water when washing fine white flannels helps to keep them soft.

To keep muslin curtains even when laundering them, put two curtains together and iron as one curtain.

Cottage or cream cheese moistened with orange juice makes a delicious filling for peach or pear salads.

To shorten the baking time for apple pie 20 minutes, first cook the apples five minutes in a small quantity of water, then cool them and proceed as usual.

To cook dried prunes, wash them well, cover with four inches of cold water and let soak over night. Simmer very slowly for one hour.



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2. For sore throat from cold, dissolve 2 Bayer Aspirin Tablets in ½ glass of water and gargle.

3. Check temperature. If you have a fever and temperature does not go down—call your doctor.

Just be sure you get genuine fast-acting BAYER Aspirin.

At the first sign of a cold, follow the directions in the pictures above—the simplest and among the most effective methods of relief known to modern science.

So quickly does Bayer Aspirin "take hold" of painful cold symptoms, welcome relief you can really feel often starts in a short time. It's amazing how fast it works.

Try this way. You will say it is unequalled. But be sure you get the fast-acting Bayer product you want. Ask for Bayer Aspirin by the full name when you buy.

GENUINE BAYER ASPIRIN

Your Aim Success lies not in achieving what you aim at, but in aiming at what you ought to achieve, and pressing forward, sure of achievement here, or if not here, hereafter.—R. F. Horton.

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In bringing us buying information, as to prices that are being asked for what we intend to buy, and as to the quality we can expect, the advertising columns of this newspaper perform a worth while service which saves us many dollars a year.

It is a good habit to form, the habit of consulting the advertisements every time we make a purchase, though we have already decided just what we want and where we are going to buy it. It gives us the most priceless feeling in the world; the feeling of being adequately prepared.

When we go into a store, prepared beforehand with knowledge of what is offered and at what price, we go as an expert buyer, filled with self-confidence. It is a pleasant feeling to have, the feeling of adequacy. Most of the unhappiness in the world can be traced to a lack of this feeling. This advertising shows another of its manifold facets—shows itself as an aid toward making all our business relationships more secure and pleasant.

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