

# Star Dust

STAGE SCREEN RADIO  
By VIRGINIA VALE  
Released by Western Newspaper Union.

FILM DAILY recently made public the results of its second annual poll of newspaper, magazine and radio motion picture critics, to determine "Filmom's Famous Fives" for 1942. First place went to Gary Cooper for his work in "The Pride of the Yankees" and to Greer Garson on the strength of her performance in "Mrs. Miniver." Walter Pidgeon got second and third in the masculine line-up, Frederic March fourth and Monty Woolley fifth place. Joan Fontaine came in second among the girls for "Suspicion," Bette Davis followed her with "Now, Voyager," Katharine Hepburn and Teresa Wright finish the list.

Back in 1934, when Anne Shirley was known as Dawn O'Day, she appeared with Ginger Rogers in a picture called "Finishing School." Now she'll work with Ginger again, in



ANNE SHIRLEY

"The Gibson Girl," based on the romance of Charles Dana Gibson and his wife. Anne's come along far enough in the meantime to rate a top role in this picture, which will be produced in Technicolor.

Incidentally, Ginger Rogers deserves a few laurels for following in Bette Davis' footsteps and letting herself be photographed as a gawky, unglamorous youngster in "The Major and the Minor." Proved that, though her face may not always be pretty, it can't help being interesting. Which is more than can be said for some of our screen stars, who'd be lost without makeup.

Bill Goodwin's been hot-footing it from stage to stage on the Paramount lot lately; he's playing in his second and third pictures simultaneously. They're "No Time for Love" and "Henry Aldrich Gets Glamour"; not bad for a newcomer!

Three former screen stars—Sally Eilers, Leila Hyams and Eileen Percy—demonstrate approved first aid methods in Metro's new short, "In Which We Serve." They're all qualified Red Cross teachers.

In "A Night to Remember" the cops come into their own. Director Richard Wallace didn't have them wear derby hats or big shoes, or be so dumb that the picture's stars outsmarted them; in fact, Wallace claims that he and the writer had to work hard to keep the officers from solving the crime before Brian Aherne and Loretta Young did. High time the sleuths were made human!

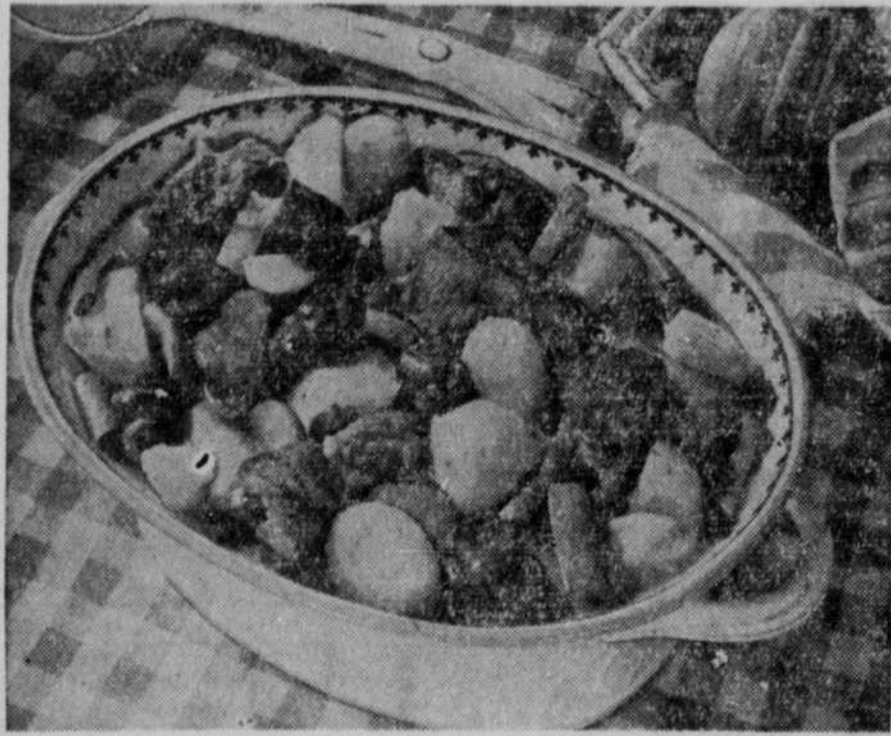
The role in the stage version of "Lady in the Dark" that made Hollywood producers clamor for Victor Mature goes to Jon Hall in the movie version of the play—he won't have to do much but stand around and hear the girls talk about how handsome he is. The leading role is Ginger Rogers' (she seems to bob up all through this column!) and she'll have a chance to sing, dance and act.

This month's March of Time is entitled "The Navy and the Nation." It tells the story of the U. S. Navy and the job it is doing to deliver the fighting goods to the fighting men, and tells, as well, the story of American men and women in war industry, doing their part of the navy's job for victory. Actual battle scenes, taken from a convoy, show an attack on a U-boat.

Wally Brown's first screen assignment for RKO, on his long-term contract, will be "Adventures of a Rookie"; it's the first of a new series of feature-length films dealing with American troops in various battle zones of the present war.

ODDS AND ENDS—John Garfield wins the male lead opposite Maureen O'Hara in "The Fallen Sparrow," screen version of a new novel of romance and espionage. . . . Veronica Lake's had to pin up that long hair for her role as an army nurse in "So Proudly We Hail" . . . Bing Crosby smokes six pipes in "Dixie"—and had the new boots broken in for him on an automatic smoker before he started the picture . . . After wearing the uniform of a British WREN in "Commandos Strike at Dawn" Anna Lee bought it and mailed it to her sister, Ruth Winiwraith, who is a real WREN on duty in England.

## HOUSEHOLD MEMOS... by Lynn Chambers



Budget That Meat, Serve Delicious Stews (See Recipes Below)

### Stretch That Meat!

Today most of you homemakers find the meat situation actually testing your mettle. In your trips to the butcher's you may find many cuts of meat you haven't used of ten in the past, and less and less of the cuts you know how to use and that your family has eaten rarely. But those are the meats available for your menus, and thus I'm going to give you some first aid in preparing them.

Fortunately, the cheaper cuts of meat, along with liver and kidneys and the other entrails not included in the meat rationing program are as rich in proteins and minerals as their better known relatives. Cooked correctly, they can become as popular.

"Extend the meat" should become the motto of every family for the duration. The way to do it is to include unrationed cuts plentifully through the menus, use cereals and meat extenders such as oatmeal and bread crumbs on rationed cuts, and substitute fowl and cheese in the menu for steaks and chops as often as possible.

Veal kidneys combine with beef in this especially delightful and nutritious stew—and stretch that beef to serve eight people. It's a colorful main dish with bright carrots and button mushrooms:

#### \*Beef and Kidney Stew. (Serves 6 to 8)

- 3 veal kidneys
  - 1 pound beef, cut in strips
  - 1 cup sliced carrots
  - 1 cup sliced onion
  - 1 cup cubed potatoes
  - 1 cup sliced or button mushrooms
  - 2 tablespoons Worcestershire sauce
  - 1 tablespoon salt
  - 2 tablespoons chopped parsley
- Remove skin and fat from kidneys; soak in cold, salted water for 1 hour; cover with cold water; bring slowly to boiling point. Drain; cut into small pieces. Roll beef strips in flour; brown in hot fat. Add 4 cups stock from kidneys and cook 30 minutes. Add kidneys, vegetables, sauce and salt. Cook 30 minutes. Add parsley. Thicken if desired.

Have you done much with liver? They know it is a dish of distinction, worthy of being served even on special occasions:

#### Lynn Says:

The Score Card: Citrus fruits, apples, Hubbard squash or acorn squash offer bargains during the cool crisp months. Include them in your menus.

What to do about those recipes calling for whipped cream? You can use a little of the cream off the top of the bottle, if you chill it well for a day or so, and chill the bowl which you use for whipping. . . . and the beaters too. Some of the brands of canned milk will also whip, if they're well chilled, along with the bowl and beaters.

If you're unable to obtain chocolate or cocoa sometimes at the grocer's, use victory type of cookies utilizing honey, corn syrup and the wheat flour for darker cakes.

Inexpensive delicacies to help you on the slender meat-rationed days: boiled, baked tongue with raisin or cranberry sauce; pigs feet; oxtail soup; hocks; brains; tripe with broiled mushrooms.

#### This Week's Menu

- \*Beef and Kidney Stew
- Waldorf Salad
- Rye Bread-Butter
- Orange Tapioca
- Honey Brownies
- Beverage
- \*Recipe Given

- #### Liver Loaf. (Serves 6 to 8)
- 1 pound of beef liver
  - 1 onion, chopped
  - 1/2 pound pork sausage
  - 1 cup dry bread crumbs
  - 1 teaspoon Worcestershire sauce
  - 1 tablespoon lemon juice
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 1 teaspoon celery salt
  - 2 beaten eggs
  - 1/2 cup liver or chicken stock

Cover liver with hot water and simmer 5 minutes. Drain liquid to use for stock. Force liver and onion through food chopper. Add remaining ingredients. Form into a loaf in a pan and bake in a moderate oven (350 degrees) 45 minutes. Serve with broiled bacon or tomato slices, if desired.

- #### Rice With Pork Liver. (Serves 6)
- 1 1/2 pounds pork liver, sliced
  - 4 strips bacon
  - 1/2 cup rice
  - 3 tablespoons chopped parsley
  - 2 or 3 sliced carrots
  - 2 sliced onions

Fry the liver with the bacon until brown, then add rice which has been soaked in water for a half hour. Cover with hot water or chicken stock, add parsley, carrots, onion, salt and pepper to taste. Simmer slowly until tender, about 40 minutes.

Oatmeal is an excellent source of the B vitamins and proteins and therefore makes an excellent meat extender. Here it's used to make that meat go further:

- #### Meat Loaf. (Serves 8)
- 1 1/2 pounds of beef or beef and pork combined
  - 1/2 cup onion, minced
  - 1 cup oatmeal
  - 1 1/2 teaspoons salt
  - 1/2 teaspoon pepper
  - 1/2 cup catsup
  - 1 egg, beaten
  - 1 cup water
  - 1 teaspoon poultry seasoning

Combine all ingredients and blend well together. Pack into a loaf pan. Bake in a moderate oven (350 degrees) about 45 to 50 minutes. Serve with the following sauce:

- 2 tablespoons butter
  - 2 tablespoons brown sugar
  - 1/2 teaspoon dry mustard
  - 1/2 cup catsup
  - 1 teaspoon Worcestershire sauce
- Melt butter in skillet, add remaining ingredients, heat through, and pour over meat loaf when baked.

Some time ago shortening was unintentionally omitted in the list of ingredients for the following cookie. Here is the corrected recipe:

- #### \*Oatmeal Drops
- 2 cups 3-minute oats
  - 1/2 cup shortening
  - 1 cup corn syrup
  - 1/2 cup flour
  - 1 teaspoon soda dissolved in 4 tablespoons boiling water
  - 1/2 teaspoon nutmeg
  - 1 cup chopped raisins

Bring to a boil in a saucepan, the corn syrup, shortening, and raisins and cook for 5 minutes, then add soda. Mix in oats, flour and nutmeg. Blend well and drop by spoonfuls on a greased and floured baking sheet 2 inches apart. Bake in a hot (375-400-degree) oven for 10 minutes.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-addressed envelope for your reply. Released by Western Newspaper Union.

## Schooling Submariners

Submarine work is unglamorous, dangerous and hard, but there is never any lack of volunteers to man the "pig boats" that are giving such a grand account of themselves in the world's seven seas. Underseas sailors must be given highly specialized training before they even set foot aboard a submarine. At the U. S. navy submarine school in New London, Conn., they are given this training. The school teaches the men not only the operations of an underseas craft and her weapons, but also the technique of escape from disabled craft on the ocean floor. These photos show various phases in the training of Uncle Sam's underwater sailors.



Picture at top shows submarine students working with the Momsen lung in the 100-foot tank at the navy submarine school. Guided by the rope attached to a large cork float, the students rise slowly from the 100-foot level in about two minutes, breathing naturally on the way up and gradually becoming accustomed to lessening pressure. Right: Here you see a class in session. There is no inattention in classes here, for a little thing unlearned may mean the student's life later on.

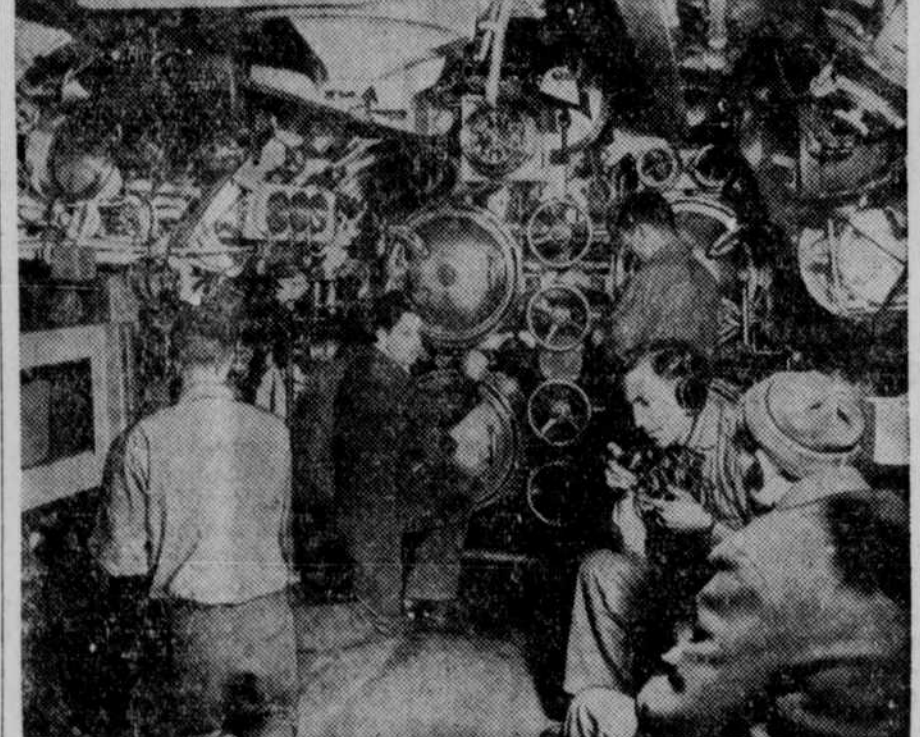


Technique of escape from a disabled submarine is the same as diving up. At left an instructor sees that the adjustment of the Momsen lung on student is correct, as the man prepares to enter tower for 100-foot rise.



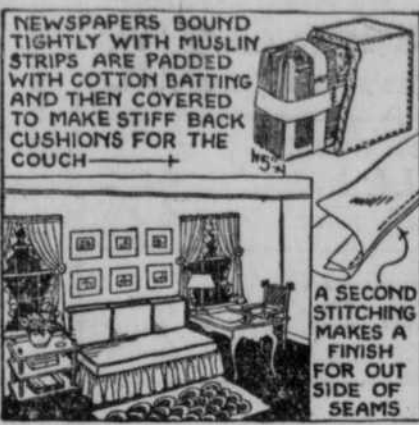
BELL DESCENT . . . Submarine students and instructor (left) about to descend to the 12-foot level in an open-bottom diving bell. From this level they will rise to the surface. Descent is gradually increased until the 100-foot level is attained.

Below: This baffling array of wheels, valves and gauges is in the torpedo room. Man kneeling is at the torpedo tubes.



Pressure at various depths is duplicated here.

## ON THE HOME FRONT with RUTH WYETH SPEARS



THIS is the story of an old couch that became glamorous and played a conspicuous part in a charming sunny living room. The transformation started with a heavy cotton twill fabric in a soft tan tone to match the background color of the hooked rug that you see in front of the couch. It was decided not to use any contrasting trimming but to accent the clean-cut box-like edges outlining the couch pad and cushions with a second seam on the outside, as shown at the right. Couch cover and cushions used 9 1/2 yards of the 38-inch-wide goods.

When the smartly tailored cover was completed it was fastened firmly in place with zippers of the

type that come apart at the bottom—one side being stitched to the seam allowance of the cover and the other sewn to the couch pad. Next came the stiff cushions to stand up at the back. These were made with an inside core of newspapers tightly bound together with muslin bands and then padded with cotton batting, as shown.

NOTE: Directions for making the hooked rug in this sketch may be found on page 14 of your copy of Book 5. Directions for making the spool table at the left of this sketch are also in that book. The velvet covered frames for the pictures over the couch are in Book 6, which also contains a description of the series of booklets prepared by Mrs. Spears as a service to our readers. Address:

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Bedford Hills New York  
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Enclose 10 cents for each book desired.  
Name .....  
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### Finishing the Foe

In the First World war, Russian airmen often crippled an enemy plane by lowering a weighted cable into its propeller. Today the Soviet fliers frequently finish off a damaged German ship by coming up from behind and sawing off its tail with the blades of their propeller.



Rinse out a saucepan with hot water before heating milk and it will not stick to the pan.

When two tumblers stick together, run cold water into the inside glass and set the outer one in warm water for a few minutes.

To remove marks made on paint by scratching matches, rub with a cut lemon.

Keep a nut cracker in a handy drawer to use when opening screw tops on bottles or small cans.

Taffy and other sticky candies can be kept from becoming soft by wrapping each piece in wax paper and storing in a covered tin or glass jar.

Yellowed lace may be whitened by soaking in sour milk or buttermilk.

## Another Job Open for Women (as well as men)

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JANIE: Silly! They weren't any work, either. They're a new Fleischmann's 2-hour kind . . . and full of extra vitamins when you make them with Fleischmann's Yeast.

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