



NOTE:—Your question will be answered FREE in this column ONLY when a clipping of this column is enclosed with YOUR QUESTION, YOUR FULL NAME, BIRTHDATE and CORRECT ADDRESS. For PRIVATE REPLY send twenty-five cents and a self-addressed, stamped envelope for my NEW ASTROLOGY READING and receive by return mail my FREE ADVICE on THREE QUESTIONS. Send all letters to Abbe Wallace, care of The Omaha Guide, 2418 Grant Street, Omaha, Nebraska.

N. B. R.—I wish to know if I will get any money from the accident that I had recently?

Ans: You will be compensated... but it is up to you to get in touch with the people responsible for your getting hurt. You will receive a small check when they have investigated you thoroughly.

V. M. F.—I enjoy reading your column. There is a woman here in this city that has broken up my home and I want to know if I will ever be happy in it again?

Ans: ...and the year 1938 will bring about many changes that will make your home life happier. Continue to hold your head up and don't let yourself become disgusted and the bright side of life will turn up very soon.

P. E. C.—This man I go with I care for and I wonder if he is really true to me and should I put my faith in him?

Ans: You have been going with him a long time and he has proven himself worthy so far... why not put your faith in him and stop doubting him. Just as long as he acts on the "up and up" then give him your time, if he changes then you too could drop him.

A. P. G.—I have been going with a married man for years. His wife knows about us but won't divorce him. Will there ever be another man in my life who will mean anything to me?

Ans: Shame on you for falling in love with a married man and no one could blame the wife for not divorcing her husband. If you would give up the married man you would stand a wonderful chance of meeting a number of worthy single boys. But you won't EVER MARRY if you continue to waste your time with a married man.

M. L. W.—Seems like my luck is bad I don't seem to get very much out of my sweetheart and want to know what I should do?

Ans: Get you a job and stop trying to pull every dime your sweethearts make out of them. Become independent and stand on your own for they won't think one bit more of you when you try to "gold dig" them everytime you are with them.

W. C.—Would it really be worth my while to take up the course of study my friend has written to me about?

Ans: Indeed it would. If you do this friend will be able to place you in the same company he is managing next spring. Begin immediately on it and put your whole time into the work.

M. E. B.—Which of the three boys I go with will make me the best husband?

Ans: None of them. You really don't know how well off you really are... stay single a few more years at any rate.

IMPORTANT NOTICE!

Notice to Subscribers—Please notify the Omaha Guide office, by mail or telephone, as to your change of address. The postal authorities make a charge for the change of address when we are not notified, in time to prevent delivery to the wrong address. The Omaha Guide will be forced to charge a small fee of five cents for each change of address without notice. Please call WE 1517 or mail us a post card with your new address on it, at one week before you move. This will prevent a duplication of papers and the five cents charge. Thanking you for your cooperation in this matter, THE OMAHA GUIDE PUB. CO.

Moods of a Day With Rosalind Russell



Rosalind Russell, lovely screen and radio actress, reveals the moods and activities in a typical day with a busy actress. Star of the Sunday Afternoon Silver Theater heard over the WABC-Columbia Network, Rosalind is shown (1) relaxing after an early morning round of golf, (2) in her favorite role as one of Hollywood's most gracious hostesses, (3) the amateur camera fan, turning the tables on the photographer, and (4) on the air as the actress with the "Perfect Radio Voice."

Entertainment Whirl

By Jimmy Evans

Tip, Tap and Toe, the dance sensations of "You Can't Have Everything," are breaking it up at the Paramount theatre here... Several movie assignments have been lined up for these lads... The Legionaires took New York and Harlem by storm last month... The lads went as far as to shoot dice in the middle of Times Square (the busiest and most populated sector in the world)... Several of the Harlem night clubs profited by their presence and it is estimated that the Legionaires spent over five million dollars during their stay in New York.

Because Bill Robinson was called back to Hollywood to take part in the new Shirley Temple flicker, the Cotton Club was forced to substitute the Nicholas Brothers as the feature attraction with Cab Calloways orchestra... Avis Andrews, the Tramp band, and Tip, Tap and Toe also headline the new revue... Ed Small's Paradise revue opened Friday night and a grand show it is... Several new faces are in the line up and should you ever visit Harlem it is our advice that you visit this club.

Buck and Buboles are slated for a new flicker assignment... They are currently featured in "Virginia" on the Great White Way... May we recommend to movie fans the picture "Zola" starring Paul Muni... its crack entertainment... Duke Ellington moved into the Apollo this week and his fans were standing in the aisles... Willie Bryant, the Long John of radio, has a new orchestral outfit that's tops. The lads are really very tuneful... Whyte's Lindy Hoppers, who have been panicking the European dance fans returned to these shores on the 22nd... Teddy Hill's orchestra and the Cotton Club revue are due next week.

E. Sims Campbell, America's foremost colored illustrator, did the promotion blurbs for Warner Bros. picture "52nd Street"... Many members of the Cotton Club revue returned from London last week... Jeni LeGon, the petite dancer, has one of the featured roles in "Freshman Follies" a picture to be released shortly by Columbia Pictures... Benny Goodman's band is featured in "Hollywood Hotel" to be produced by Warner Bros... "That Old Feeling" topped the song hits of last week.

Fletcher Henderson will draw two thousand dollars for his engagement at the Roseland Ballroom starting October 2nd... When he played this spot two years ago, he received the union scale which is considerably less... The Four Ink Spots are going into the Bennett hotel in Binghamton, N. Y. Saturday... Chick Webb's orchestra will play RKO houses starting October 28th, the Keith theatre in Boston, the Palace in Cleveland and the Palace in Chicago.

Chuck and Chuckles played the Palace theatre in Chicago last week... Tommy Farr, last week played the Michigan theatre in Detroit... Radcliffe and Rogers are going great in the London provinces... Stuff Smith and his orchestra are still going strong at the Famous Door in Hollywood... All of which winds up till next week.

Waldorf Saad a la Porcupine Select as many large red apples as there are people to serve. Cut a slice from stem end of each. Remove pulp carefully. Brush apples

inside with lemon juice to keep from discoloring. Combine coarsely chopped apple pulp with half as much chopped celery and with a quarter as much broken up walnut meats. Add enough mayonnaise or other salad dressing to moisten and chill thoroughly. Fill apple shells with this mixture.

To make porcupine quills, stick a small cocktail fork further on one end of a colored toothpick, insert other end into filled apple. Arrange quills symmetrically, allowing six or eight to each apple. Top each porcupine with mayonnaise and a walnut half.

Hallowe'en Croquettes One cup chopped ripe olives, one half cup nut meats, one half cup bread crumbs, one teaspoon minced onion, few grains pepper, one teaspoon salt, one cup thick white sauce, one egg, bread crumbs. Combine chopped ripe olives, nut meats, bread crumbs and seasonings. Mix with white sauce. Roll in crumbs, dip in beaten egg and roll in crumbs again. Fry in deep fat until golden brown.

Flame Sauce Two tablespoons flour, one table spoon butter, one teaspoon salt, few grains pepper, one cup boiling water, one cup evaporated milk, one pimento. Melt fat, add flour and seasoning and blend thoroughly. Stir while gradually boiling water. Cook directly over flame while stirring constantly. Add evaporated milk and cook over boiling water five minutes longer. Add pimento, cut in strips and serve hot over croquettes.

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Woman's World

By Arden H. Duane

- A Spook Party for Hallowe'en Hot Apple Toddy Hallowe'en Croquette with Flame Sauce Waldorf Salad a la Porcupine Funny Face Sandwiches Coffee Doughnuts Popcorn Scarecrows Hot Apple Toddy

For each serving, place a jigger of apple brandy in a mug or stem glass. Add a slice of lemon, lump of sugar, slice of baked apple and a dash of cinnamon. Fill with boiling water.

Hallowe'en Croquettes One cup chopped ripe olives, one half cup nut meats, one half cup bread crumbs, one teaspoon minced onion, few grains pepper, one teaspoon salt, one cup thick white sauce, one egg, bread crumbs. Combine chopped ripe olives, nut meats, bread crumbs and seasonings. Mix with white sauce. Roll in crumbs, dip in beaten egg and roll in crumbs again. Fry in deep fat until golden brown.

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Union Pacific Flashes

ON THE RAIL—BY BILLY DAVIS

Winter is here and 'Old Man Cut' is back in our midst again. Crews have been cut off of two our Omaha runs. But at that a lot of "school boys" did have a chance to see the West coast at our (U. P.) expense. And did we "old timers" have to worry with them?

Here's the latest "Baker-Heater:" Due to the reduction in forces many of the boys who used to give "big banquets" at the Mid-Way are now dining at the H and M on "steaks served in bowls" (Chili to you, you dope). Jess had to lay in an extra large supply of hot dogs this week. But to get personal:

San Francisco "Streamliner" Noble Walker is back in our midst and has "bumped" some "school boys" and the "Dog."

There has been a lot of false reports going around that "Chippy" Johnson couldn't go back to San Francisco... Well don't believe all that you hear. He just made a flying trip to the coast on a lounge car on the new Challenger and did not have to spend any time in their local "Bastille." Wonder what he knew on the judge?

We regret the death of "Daddy" Dyer. He was a grand old man one of whom our profession can be justly proud. He knew "this business."

A prominent member of the Northside was seen last week in a Southside bookies' (Milders). Can't Mr. Neilly play the ponies over on the other side? Does he have to come over South to win his money, or is he ducking someone?

The big question of the day is: How did they ever get Mr. Alex Smith off of Burt street. He had

been there so long that we thought he was a fixture there.

Don't the boys know that town the proper place to get their rest, Why do they have to come out on the road to sleep? Perhaps its those big nights just before they have to go out, like those two fellers "Teabone" Smith and "that Artison boy" (Dick)

Hamm's Beers is going to get "Teabone" more than a pop in the eye if he doesn't leave these Omaha "chicks" alone, pardon me Mr. Smith; I meant if you didn't stop buying drinks, d---, I mean if you don't stop talking to "them ladies."

If anyone finds a stray belt to an overcoat please leave it at the H and M for "Teabone." It seems as if he lost it when he got hit in the eye one night.

We are very sorry that Mr. "Cris" Smith is off again. He hurt his back lifting a sack of bottles. Hurry back Chris we miss you.

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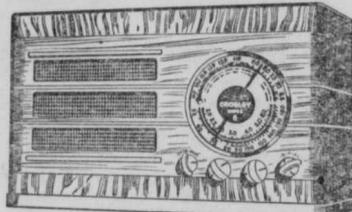
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CROSLLEY SUPER 8



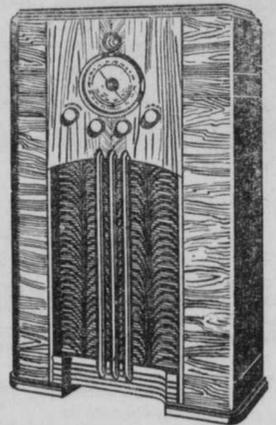
EIGHT TUBES, 8-inch electro-dynamic speaker with tone qualities equal to most console models; THREE BAND tuning range with no gaps, 525-22,000 Kc. continuous. Receives American, foreign, police, amateur, aviation and ships-at-sea broadcasts; MIRRO-DIAL edge-lighted, gold reflector type. Variable tone control; Automatic volume control; Power supply noise filter; Push-pull pentode output. CABINET is especially attractive, bentwood style, highly figured quarter stripe walnut hand rubbed. \$44.95

ELEVEN TUBES, 10-inch electro-dynamic speaker with exceptional bass response; 3 band tuning range. Receives American, foreign, police, amateur, aviation and ships-at-sea broadcasts. 525-22,000 Kc. continuous. Additional intermediate frequency amplification, giving greater sensitivity... wide range continuously variable tone control... IRIS tuning indicator... Broad automatic volume control. Power supply noise filter... Mirro-Dial edge-lighted, gold reflector type with graduations fused on the convex glass. Handsome cabinet of highly figured, striped walnut, hand rubbed to a brilliant finish. \$69.95

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CROSLLEY SUPER 11



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