Star Dust
STAGE SCREEN RADIO

By VIRGINIA VALE
(Released by Western Newspaper Union.)

IF THAT Victory Caravan appears anywhere in your vicinity you'll certainly want to see it. Players enlisted by the Hollywood Victory committee to tour for Army and Navy relief are Charles Boyer, Eleanor Powell, Merle Oberon, Rise Stevens, Stan Laurel and Oliver Hardy, Bert Lahr, Frank McHugh, Ray MacDonald, Desi Arnaz, Cary Grant, James Cagney, Joan Bennett and Olivia de Havilland.

It wasn't hard for Paramount to line up a cast for "Wake Island"—Brian Donlevy, Robert Preston, Macdonald Carey, Albert Dekker and Barbara Britton lead it. But stunt pilots were a necessity—and only four could be found! Fifteen years ago there were at least 100 who vied for jobs in such pictures as "Wings" and "Hell's Angels"; now they're in the army, navy, marine corps and Royal Canadian Air force.

When Betty Jane Rhodes was a child actress, appearing in "Forgotten Faces," Herbert Marshall used to buy her miniature airplanes as gifts. Reginald Denny gave her two

BETTY JANE RHODES

model planes with tiny gas engines. She's a welder in an aircraft plant in the new musical, "Priorities of 1942," completely surrounded by planes, and is air-minded enough to be perfectly happy.

Richard Lyons, seven-year-old son of Bebe Daniels and Ben Lyons, is carrying on with his screen career while his parents star on the radio in England instead of on the American screen. He has an important role in "Atlantic Convoy"; is playing an English refugee, which comes close to his own life.

Pat O'Brien's youngsters — Mavourneen, seven, and Sean, five, visited their father on location at the Alhambra airport for "He's My Old Man," and persuaded the technical advisor to take them on a flight. The "flight" consisted of taxiing from one end of the field to the other.

Lynn Martin appeared several weeks ago in a singing commercial on the air's Radio Theater, and received so much praise that when a night club sequence appeared in a later script she was promptly signed for it. Also, she was engaged to sing with Ray Noble's band on the Edgar Bergen show.

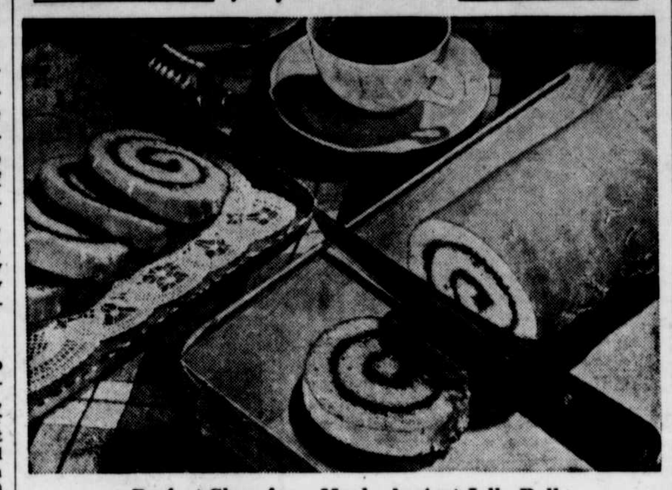
The last picture John Beal did in Hollywood before he went to New York to appear in a stage play was "The Man Who Found Himself," in which Joan Fontaine was getting her start. He gave her a pep talk, told her to stick to it and some day she'd win the Academy Award. She visited him on the set of "Atlantic Convoy" the other day. "I just came to tell you that you told me so!" she said.

Pat Friday, another young singer recently heard with Bergen, told Ray Noble that he played Cupid for her and her aviator-husband. They were listening to his orchestra, at a Los Angeles hotel, and to its music her husband told her that she was the most beautiful girl in the world. She thinks the music had a lot to do with it—"But it was so beautifully done that I just had to marry him!"

Jean Tennyson, star of "Great Moments in Music," has inaugurated a "Share Your Birthday With Men in the Service" campaign—she took her 45 pound birthday cake to the Stage Door Canteen in New York and divided it among men of the armed forces.

ODDS AND ENDS—Evelyn Keyes wears exotic perfumes—so pity Glenn Ford, playing opposite her in "He's My Old Man," as he's allergic to perfumes . . . Sounds like a record of some kind—in his first five pictures Roger Clark kissed Marlene Dietrich, Barbara Stanwyck, Lupe Velez, Ruth Ford and Eileen O'Hearn . . . Robert Ryan has reported to RKO Radio for one of the choicest roles ever handed a screen newcomer, that of the lead in "Name, Age and Occupation" . . . "Parachute Nurse" brought Marguerite Chapman and William Wright their first screen kiss—and when he grasped her the first time she slipped and turned her ankle!

Household Hints
by Lynn Chambers



Perfect Close for a Meal—Apricot Jelly Roll
(See Recipes Below)

Mother-Daughter Luncheon

Once a year it is becoming for Daughter to don the cook's cap and uniform and come out with a whole meal cooked to please Mother. And the day Mother appreciates it most is on her day of the year—Mother's day! So, today, I've planned a menu which even the youngest cooks can make into a glorified meal to which they can invite their mothers.

Now, young cooks, on your toes if you would gather laurels at Mother's day luncheon time! Bring out the measuring cups and ingredients, first. Then read the recipes over several times and visualize each step before you start. Ready? Good.

Your first course—served in small glass cups with a sprig of mint, if you can get it—will stimulate the appetites and brighten the table:

***Fruit Cup.**
(Serves 8)
3 oranges, peeled
1 grapefruit, peeled
1 pint strawberries, hulled
2 bananas

Section the oranges and grapefruit. Peel the bananas and dice. Mix with fruit sections. Sprinkle lemon juice over the fruit, sweeten to taste. Let stand and chill. When ready to serve, place in fruit cups.

Eggs are plentiful now because the government asked farmers to have their hens work overtime to increase egg production that they might be sent abroad and have enough for home use.

So, bring out the eggs and their surplus of nutrition to menus by choosing one of these two recipes for your main luncheon dish. Eggs are noted for the facility with which they can be cooked, and there is but one major rule to follow in cooking them: use as little heat as possible to get a tender product.

***Eggs a la King.**
(Serves 6-8)
4 tablespoons butter
4 tablespoons of flour
2 cups hot milk
1 teaspoon salt
Pepper
½ tablespoon chopped onion
1 tablespoon chopped green pepper
½ tablespoon chopped pimiento
6 hard cooked eggs
½ cup sliced, cooked mushrooms

Melt the butter, add the flour and stir until smooth. Combine with hot milk. Let cook eight minutes over hot water (in a double boiler). Stir with egg beater. Add onion, green pepper, pimiento, sliced eggs and mushrooms. Let cook five minutes. Serve hot on buttered toast.

Eggs a la Rockefeller.
(Makes 1 serving)
1 slice bread
1 thick slice tomato
1 soft cooked egg
2 tablespoons cheese sauce
Parsley

Toast the bread slightly and spread thinly with butter. Place the slice of tomato on the bread, then on the tomato, put the soft boiled egg. Over this pour the cheese sauce and garnish with parsley.

Cheese sauce: Add ½ cup finely grated or finely cut cheese to 1 cup hot white sauce, and stir until cheese is dissolved.

***Orange Frosted Berry Salad.**
(Serves 6)
1 tablespoon gelatin
2 tablespoons cold water
½ cup orange juice, heated
¾ cup orange juice, unheated
¼ cup sugar
1 tablespoon lemon juice
1 cup orange pieces
¼ cup berries or seedless grapes
½ cup sliced peaches
Orange sections
Frosted berries

Soften the gelatin in the water 5 minutes. Dissolve in the heated orange juice. Cool and add the unheated orange juice. When slightly thickened add the orange pieces, grapes, and sliced peaches. Pour into individual molds. Chill until firm. Unmold and garnish with orange sections and clusters of frosted berries. (To frost berries, dip in slightly beaten egg white and roll in granulated sugar. Spread on paper to dry.) Serve salad with lemon flavored mayonnaise.

As you go into your sugar-rationing period, are you keeping your eyes peeled for recipes that take it easy on the sugar without sacrificing any of their appetite appeal? For that very reason you'll like this one of jelly roll because it uses naturally sweetened apricots for the filling and eliminates the powdered sugar sprinkled over the top.

***Jelly Roll.**
(Makes 10-12 slices)
3 eggs
¼ teaspoon salt
1 teaspoon vanilla extract
1 cup sugar
1 cup sifted cake flour
1 teaspoon baking powder
5 tablespoons flour
2 tablespoons butter

Add salt and vanilla to eggs, beat until light and fluffy. Add sugar in 2-tablespoon portions, beating after each addition. Add sifted flour and baking powder. Fold in carefully and quickly. Stir in water and butter, heated together until butter is melted. Pour into a jelly roll pan, about 16 by 11 by 1 inch that has been greased and lined with paper, then greased again. Bake in a moderately hot (375-degree) oven about 18 minutes or until nicely risen and delicately brown over the surface. Loosen edges and turn onto a piece of waxed paper or a towel sprinkled with powdered sugar. Remove pan and peel off waxed paper. Spread with dried fruit—cook your favorite dried fruit (apricot, prunes or peaches are good) in a minimum of water, then put through a sieve, cool and spread. Roll lengthwise, cool on a cake rack.

If you would like expert advice on your cooking and household problems, write to Lynn Chambers, Western Newspaper Union, 210 South Desplaines St., Chicago, Ill. Please enclose a stamped, self-addressed envelope for your reply.

(Released by Western Newspaper Union.)

This Week's Menu

Mother-Daughter Banquet
*Fruit Cup
*Eggs a La King
Asparagus
*Orange Frosted Berry Salad
Biscuits and Honey
*Jelly Roll Tea or Coffee
*Recipe Given

Lynn Says:

The Score Card: The nation's sugar bowl is due to be somewhat smaller than last year's because we will have to get along with a third less sugar than we had before. This means we will be using several substitutes.

You smart homemakers will learn how to use maple sugar, where you like maple flavoring. One and one-third cups of maple sugar may be substituted for one cup of granulated sugar.

Honey, oldest sweetening, has versatile uses. Use it on your breakfast fruits, cereals, sauce for ice cream, in cakes, quickbreads, cookies, even in sugars, jams and jellies. Since honey has a distinctive flavor, use half honey and half sugar in recipes or the consistency and color of the product you make may be changed considerably.

Corn syrup may be substituted cup for cup for granulated sugar, but when using it, cut the liquid in the recipe down by one-third.

Molasses makes your gingerbreads, baked beans, brown bread, cakes and even cookies.

Besides these substitutes you'll have dried fruits which are high in sugar content. When stewing fruits, add sugar toward the end of the cooking period: it will take less to sweeten the fruit.

Make desserts with fruit juices, both canned and fresh, and you will find it bridges the sugar ration well. Above all, do not waste sugar. You can probably get along with less in the morning coffee and tea. Try it.

NATIONAL AFFAIRS
Reviewed by
CARTER FIELD

More Important That Captain Doesn't Go Down With Ship . . . Morale of Nation to Be Noted at Election Time . . .

(Bell Syndicate—WNU Service.)

WASHINGTON.—This business of the captain going down with his ship has got to stop. About 90-odd times out of a hundred it is more important to save the captain than to save any other person aboard—man, woman or child, the old doctrine of "women and children first" to the contrary notwithstanding.

It is just another case of the war turning ordinary things upside down. In normal maritime life there is an oversupply of captains. Many men with masters' papers are working as first, second, and sometimes even third mates, just to get a job.

But too many men capable of navigating ships—of directing them safely from one port to another—of acting quickly in emergencies—of maneuvering a ship, for instance, under torpedo or bomb attack—are being killed.

Admiral Emory S. Land of the maritime commission is crying aloud for a speed up in ship construction, so that the lifeline to Britain can be kept in operation.

Adm. Land

He is absolutely right, and should be getting more vigorous backing when he runs up against certain difficulties, particularly of the union labor variety.

But it is also necessary to have men capable of commanding those ships. It would seem that the problem of crews was just as vital, but the business of running ships, for the period of the war anyway, has turned to mass production methods.

It is not quite as simple as an assembly line, but it approaches it. The idea of each man being trained to do just one thing, almost as simple as tightening a bolt, is carried out in essential.

Maritime Schools Helped

Nor is the maritime commission to be criticized for the shortage in competent captains. It established schools several years ago, and really has done a pretty good job in training young men as navigators. So far as the engineers are concerned, most of the new ships have the old reciprocating engines, which means that almost any man who has had any experience whatever with engines, in saw mills, on farms, in small plants, can learn very quickly to perform the necessary duties.

Firemen present even an easier problem. Many owners of office buildings have been learning this to their embarrassment, for men whose only experience has been turning valves in oil-burning heating units of big buildings are now working on ships, with much better pay, of course, as should be the case in view of the terrible risk.

Incidentally, there is no disposition anywhere to criticize the pay schedules of the men who go down to the sea in ships these days. Some of the union rules have caused problems, but these related more to the question of interfering with a proper flow of recruits than to wages.

Most of the torpedoings of merchant ships off the Atlantic coast have not been as heavy in their toll of human lives as in naval warfare, where in so many instances—the cruiser Houston and the battle cruiser Hood for instance—there were practically no survivors.

But something ought to be done to impress everybody that it is a military necessity—vital to the winning of the war—to save the captain if possible. Men can be trained fairly quickly in navigation, but there is tremendous value in the experience which guides a good captain in emergencies.

And there is not only the lifeline to Britain to be kept open—there is the much longer one to Australia!

* * *

Coming Elections Will Show National Unity

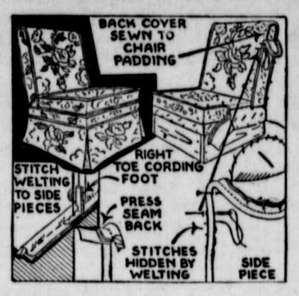
Between now and the first Tuesday after the first Monday in November the American people will give a demonstration of national unity which will make all this talk about morale building seem rather silly.

The prediction is simply this: No member of the house or senate will be defeated because he was strongly in favor of the war, of prosecuting it vigorously, and of never agreeing to peace until victory is achieved.

No candidate against any sitting member of the house or senate, either in primary or convention will be nominated or elected because he advocates quitting—on any terms whatever.

Now if this prediction were made as to a majority of the seats to be filled it would be important. To look back into history, Abraham Lincoln had to make a tremendous fight to prevent his own defeat, in 1864.

NEW IDEAS for Home-makers
By RUTH WYETH SPEARS



THE covering of many chintz chairs today is hand sewn to the chair padding. Such covers have trim lines and may be ripped off easily for cleaning or washing. The sketch at the lower left shows how covered cord welting is basted and stitched to outside pieces of the cover which have been cut on the chair with an accurate seam allowance. When the seam edges have been pressed back the piece is pinned on and sewn with matching heavy duty thread, as at the lower right.

* * *

NOTE: Clip and keep this article as this sketch is not in any of the homemaking booklets prepared by Mrs. Spears for our readers. But Book 8 contains directions for making the chair frame as well as 30 other things to make from what the average household has on hand, or from inexpensive new materials. Send your order to:

MRS. RUTH WYETH SPEARS
Bedford Hills New York
Drawer 10
Enclose 10 cents for Book 8.
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JUST JESTING

Confusing

"But why do you always look puzzled when I say I'm a self-made man?"

"I just can't decide whether you're bragging or apologizing."

There's one fellow who can fool all the women all the time. He's the one who changes the fashions.

His Trouble

"My advice to you, colonel, is to go through the movements of driving without using the ball," said the golf instructor.

"My dear fellow," answered the colonel, "that's precisely what I'm trying to overcome!"

Hard to Raise

Brown—Why has Jones carried that mortgage on his house so long?

Smith—Because he can't lift it, I guess.

ALL-BRAN FUDGE SQUARES—BEST YOU EVER TASTED!

Every mother in the land will want to bake these scrumptious cookies. Children will demolish a plate of them in a wink. Grown-ups rave about their "different" taste and new crunchy texture. They're made, of course, with the famous cereal, Kellogg's All-Bran.

KELLOGG'S ALL-BRAN FUDGE SQUARES
3 squares unsweetened chocolate — 1 cup sugar
⅓ cup butter — ⅔ cup flour
2 eggs — ½ cup All-Bran
1 teaspoon vanilla extract — ½ cup nutmeats

Melt chocolate over hot water and add butter. Beat eggs well, add sugar and beat until light and fluffy. Add melted chocolate and butter. Stir in flour, All-Bran, chopped nutmeats and flavoring. Pour into greased pan, making a layer about one-third inch thick. Bake in moderate oven (375°F.) about 20 minutes. Yield: Sixteen 2-inch squares (8 x 8 inch pan).

BUY UNITED STATES BONDS AND STAMPS

CLABBER GIRL
Baking Powder

• Your Positive economy guarantee is Clabber Girl's Positive Double Action.. Clabber Girl gives real economy: Better value when you buy; Better results when you bake.

Ask Mother SHE KNOWS

The smoke of slower-burning Camels contains
28% LESS NICOTINE
than the average of the 4 other largest-selling brands tested—less than any of them—according to independent scientific tests of the smoke itself!

CAMEL
THE CIGARETTE OF COSTLIER TOBACCOS