ON THE SCREEN AT THE NEW LYCEUM

Typical Americans in a gripping human story, in which drama, comedy and pathos blend, come to the screen in "The War Against Mrs. Hadley," a literal study of a woman's soul, coming on Mon., Tues., Wed., November 23-24-25 to the New Lyceum Theatre.

The play revolves about Mrs. Hadley, wealthy widow in wartime Washington. She tries to live her life as before the war, and not be drawn into it. Gradually her friends go into war work, her daughter into a canteen, her son into the army, while she stubbornly holds out against the changed order. A dramatic climax shows her awakening, and her life is flung into the conflict.

Skill and Restraint

Fay Bainter plays the title role with skill and restraint, and Richard Ney, as her son, offers a convincing performance as the ne'er-do-well, spoiled son who redeems himself by becoming a hero. Spring Byington provides a performance in which comedy and drama are mixed, as Mrs. Hadley's socialite friend, who turns to war work. Edward Arnold, as the family solicitor who goes into war work, and thus is estranged temporarily from the client to whom he is also a suitor, plays a polished character with conviction, and Jean Rogers, as the daughter, with Van Johnson as her soldier lover, provides the young romance. Dorothy Morris, Miles Mander, Halliwell Hobbes and Frances Rafferty are other principals.

The picture was delicately and skillfully directed by Harold S. Bucquet and produced by Irving Asher, who gave the screen "Blossoms in the Dust." Interesting photography by Karl Freund and an inspiring musical score by David Snell emblish the picture.

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Almond and Celery Sandwiches

Chop the almonds and mix with twice their bulk of chopped celery. Mix with a little mayonnaise and spread between thin slice of white bread.

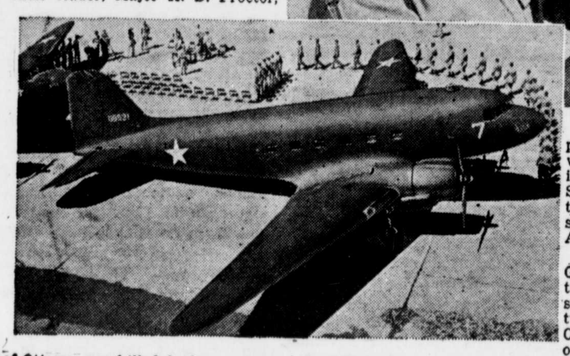
Canadian Paratroops Graduate at Fort Benning, Ga.

LATEST example of United States-Canadian co-operation in the all-out war against the Axis was the training at the great U. S. Army paratroop school at Fort Benning of a number of selected Canadian soldiers.

These men, upon their return to Canada, were sent to the big training station at Camp Shilo, Manitoba, where they are forming the nucleus of a Canadian parachute unit. While at Fort Benning the Canadians trained side by side with men of the U. S. Army. The "northerners" were captivated by the charm and hospitality of the Georgia people who turned out on the evening of their graduation to give them a farewell party.

Tragedy marred the stay of the Canadians at Fort Benning when their leader, Major H. D. Proctor, of Ottawa, was killed during a practice jump. Although the number of serious mishaps at the training school have been extremely low, Major Proctor lost his life in what was described as a freak accident.

Now that the formation of the first parachute unit is well under way, it is expected that the Canadian Army will broaden its training activities in this latest type of warfare.



It was a matter of considerable pride to the Canadians that they were presented the same parachutist insignia as that of the United States army men who had finished their training. Later, they will be supplied with their own Canadian Army paratroop badge.

In the upper photo, General George P. Howell, head of the paratroop school at Fort Benning, is shown pinning the wings on the tunic of Captain H. A. Fauquier, of Ottawa. The Captain is a brother of the famed R.C.A.F. fighter ace Johnny Fauquier, D.F.C.

In the lower photo, the Canadian paratroopers are shown marching out to the graduation ceremonies, under the wings of a giant U. S. troop transport.

Cranberry Season Means New Accompanient for Meat

It's surprising with summer gone such a short time ago to see little red cranberries on the markets. But they are and it's time for us to do something about them. Something like this:

SPICED CRANBERRIES

2 quarts cranberries
1½ cups vinegar
2-3 cup water
6 cups sugar
2 tablespoons ground cinnamon
1 tablespoon ground cloves
1 tablespoon ground allspice

Wash and pick over the cranberries. Place in a large kettle and add the remaining ingredients. Cook slowly over low fire for 45 minutes. Pour into sterlized jars and seal.

CRANBERRY RELISH

2 quarts cranberries
1 large orange
2 cups sugar

Cut orange in eighths and remove seeds. Put cleaned cranberries and orange (rind and pulp) through a food chopper. Mix well. Add sugar and stir until thoroughly mixed. These should be made several hours before using. Serve with meats.

When to Fly Flag

The Flag of the United States may be flown during rain and snow storms unless the wind is of such severity that it is likely to be torn. Since the flag should be color fast it is not damaged by being wet. The flag should fly from sunrise to sunset. It may be flown every day, but it should be taken down at sunset.

—V—

Outdoor Fireplace

An idea for outdoor fireplace builders comes from the navy which makes movies of smoke before locating hangars.

—V—

Air Technician

The United States air corps is increasing its training rate for technicians from 45,000 a year to 100,000 a year.

Liver and Bacon Sandwiches

Use equal quantities of cold cooked liver and bacon. Mince them and mix well. Add cream to make a thick paste, season with salt and pepper and a little chopped onion and parsley.

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