ON THE SCREEN AT THE NEW LYCEUM

SKIPPER-IN-SKIRTS — "Tugboat Annie Sails Again," with Marjorie Rambeau as the lady captain, heaves into port at the New Lyceum Theatre on Thursdya, Friday and Saturday, Nov. 21, 22 and 23, with a cargo of fun.

Gayer than ever, wittier and brighter and more colorful, Republic's 1941 version of its "Hit Parade" presents Kenny Baker, Frances Langford, Hugh Herbert, Mary Boland, Ann Miller and Patsy Kelly in a rolicking evening's cinema entertainment which comes on Monday, Tuesday and Wednesday, Nov. 18, 19 and 20th.

Miss Langford, who starred in "The Hit Parade" for Republic two years ago, repeats her sensational hit performance in "Hit Parade of 1941" with Kenny Baker providing romantic inspiration.

Hugh Herbert, that inimitable artist of the 'woo-woo', exceeds himself in his present role of the pixilated antique shop proprietor who listens dreamily to the radio while determined wouldb ecustomers tear hair out in their anxiety to buy the various white elephants which clutter up his shop.

Ann Miller, a veritable sorceress of rhythm, is bewitching in her role of the girl who wants to dance but has to sing because her Mama—Mary Boland at her daffiest—says she has to.

Sterling Holloway, the towsled haired slow voiced comedian whose type of humor has been thus far inimitable on stage or screen, outdoes himself in the role of the kind-hearted but dull-witted soda jerker who dispenses down-to-earth philosophy along with his sundaes and double chocolate malted milks.

Kenny Baker adds many new friends ot his already multitudinous store of fans, and among the supporting players are listed such tried-and-true favorites as Phil Silvers, Barnett Parker, Donald McBride; and top flight musical attractions Borra Minevitch and his Rascals, and Six Hits and a Miss."

That grand, robust outspoken, immortal character of Norman Reilly Raine's — Tugboat Annie — comes back to the screen of the New Lyceum Theatre on Thursday, Friday and Saturday, November 21, 22, and 23rd, when the new Warner Bros. film," "Tugboat Annie Sails Again," starring Marjorie Rambeau and Alan Hale, makes its debut at the New Lyceum Theatre.

Tugboat Annie, played by Marjorie Rambeau, maintains that she's the 'best man' in the tugboat fleet respite her company's belief that she's through as a skipper. She's not through by any means and proves it when she lands a contract for the exclusive business of her boss' biggest customer and thwarts her arch enemy, Captain Bullwinkle, played by Alan Hale, from completing a scheme to throw her company into bankruptcy.

The film turns the famous Saturday Evening Post feud into one of the funniest, happiest screen-hits of the year. When Annie and Bullwinkle meet, all bars are down and movie audiences are in for some of the most rib-tickling dialogue to have come along in many a moon. The English language is not the least of the things that are thrown about. In fcat Annie gives some choice lessons in how to break English that will be a revelation to all.

Ronald Reagan plays the role of Annie's protege who has his own little feud with pretty Jane Wyman but they forget their quarrel in their efforts to get Annie out of a jam.

Besides those mentioned, the cast includes Clarence Kolb, Charles Halton, Paul Hurst, Victor Kilian, Chill Wills and many others.

Director Lewis Seiler brought the scintillating Saturday Evening Post characters to the screen with all their hardiness and warm cheer. The original screenplay for "Tugboat Annie Sails Again" was written by Walter De Leo nand he did a great job in making Raine's sea-going folk the merriest crew that ever hove into a port (or theatre) with a cargo full of fun and hilarity.

STILL POND

All present enjoyed the Peace Sermon, Sunday, mornnig, also the Armistice Program, Sunday evening in charge of the Betterton League.

Mrs. Ford spent Wednesday with Mr. and Mrs. Will Clark.

Mr. and Mrs. R. Wooddall Robinson, of near Fairlee, visited Mrs. Boulder, Wednesday.

Miss Pearl Coleman and Mr. Earl Thompson celebrated their birthday anniversary, Thursday last.

Mr. and Mrs. Casper Cooper, of Chestertown, have moved in one of Mr. Plants houses here.

Dr. and Mrs. Richard Owens are receiving congratulations on the arrival of a little girl.

Little Donald Collins, of Cape Charles, Va., has been spending several weeks with his grand parents, Mr. and Mrs. Elwin Ford.

Jack Walters, attended the foot ball game in Baltimore, Saturday.

Mrs. John Atwell, of Newport Del., spent Friday with relatives here.

Mr. and Mrs. H. M. Rasin, entertained the League at their Business and Social meeting at their home on Thursday evening, around 60 guests were present. The League officers for the year were elected as follows: President, Harry C. Hendrcikson; 1st vice president, Jack Walters; 2nd vice president, Elsie May Ireland; 3rd vice president, Audrey May Harper; 4th vice president, Mary Roe Groves; Secretary, Walter B. Harris, Jr.; Treasurer, Charles Ford. The charge of the social hour which was a program of music and songs: Duet "Old Black Joe", Davis Sisters; Song, vacation, Ann Jarman, Alice Mann and Anna Mae Campbell; Instrumental solo, H. C. Hendrickson; Instrumental duet, Mrs. H. M. Rasin and Mrs. F. B. Harper; spiritual, Male quartet, "I Want To Be a Christian," H. M. Rasin, Walters, Davis and Daggett; Reading, "Cherry Pie," H. M. Rasin; Riddles, the group.

Mr. and Mrs. Lester Coleman, Mrs. W. K. Hackett, Hope Marie Jones, little Patrica Ann Coleman, of Baltimore spent Sunday with relatives here.

Mr. and Mrs. Ralph Copper are having their home newly painted.

Mrs. F. B. Harper, Mrs. Earl Thompson attended the Council meeting in Chestertown, Thursdya afternoon.

Mr. and Mrs. Samuel Yingling, of Delaware, visited with Mr. and Mrs. Thomas Rouse, here Friday.

Regimental Sergeant Major Layton Mahoney, of Camp Upton, Long Island, and Mrs. Mahoney, of Wilmington, Mrs. Carl Price, of Middletown, Misses Hannah and Lizzie Scotton, of Kennedyville, Mr. and Mrs. Frank Meeks, were guests Sunday of Mr. and Mrs. Carson Greenwood.

Mrs. Chas. Davis will be hostess to the Still Pond-Betterton W. C. T. U. at the parsongae Nov. 19 at 2 P. M.

Miss Louise Toulson, of Greenville, Del., and Miss Avis Clark, of Philadelphia, were guests over the week end with Mr. and Mrs. Will Clark.

Mr. and Mrs. Maxwell Willis, of St. Georges, were home over the week end.

Mr. Elmer Atwell spent several days with his family here recently.

Mrs. Joseph Norris spent Saturday with her daughter, Dr. and Mrs. Richard Owens, near Baltimore. Miss Alberta Cornelius, and mother, Mrs. F. H. Cornelius and Mrs. Harrison Cornelius, were also Baltimore visitors.

Miss Clara Medders, of New York spent the Armistice Holdiays at the home of her parents, Mr. and Mrs. Wm. Medders.

MILLINGTON

Mr. and Mrs. Harry Higman spent last Sunday and Monday in Baltimore. While there they visited their daughter, Miss Marjorie Higman.

Mrs. Eva Porter has returned home after spending three weeks in Dover, with her son, Gene, and family. Her daughter, Mrs. Leslie Simms, of Lynch, was her guest on Tuesday.

John Slaughter, of Wilmington, Jesse and Millard Slaughter, of Easton, Md., were all the guests of their mother, Mrs. John T. Slaughter, on Sunday.

Mr. and Mrs. Charles Denny and children, Mr. and Mrs. Stanley Passwaters and children, of Wilmington, were visitors of relatives in town on Sunday.

Mr. and Mrs. George J. Smith and Mrs. James D. Moore, were guests of the latters brother and wife, Mr. and Mrs. Morgan King of near Middletown, on Tuesday.

Miss Marie Vansant has returned home after spending three weeks with her sister and brother in law, Mr. nad Mrs. John Ross in Wilmington, Del.

Mr. and Mrs. Walter Kulley, of Chestertown, were guests gf his mother, Mrs. Willie Kulley last Sunday.

Mrs. Elmira Robinson, of Chester, Pa., was a visitor of her sister, Mrs. William Burris, the past week.

Mrs. Addie Slaughter and son and daughter, of Wilmington, spent Sunday with her brother and sister-in-law, Mr. and Mrs. James D. Moore.

Mrs. Anna Slaughter and sister, Mrs. Mary Slaughter, of Elkton, were Sunday guests of their mother, Mrs. Kate Garton.

DINING ABROAD AT HOME

It's sometimes surprising to learn that dishes we serve in this country as typical sa our cookery, are also served abroad, though in a little different manner. The next time Sunday night supper offers a problem, serve an omelet in this Italian manner. In making omelets, Italian style, do not beat the eggs too long, and do not cook too long. No milk or water is ever added and they are cooked in good olive oil.

ITALIAN SPINACH OMELET

1 pound spinach
4 tablespoons olive oil
6 eggs
Salt and sprinkle to taste.

Wash the spinach thoroughly several times in cold water. Parboil. Do not add any water to cook it as that which adheres to the leaves after washing it is sufficient. As soon as you remove it from the fire put it under cold, running water. Press out as much of the water as possible, then with a towel press very dry. Chop rather coarseyl and put in a pan with the olive oil, salt and pepper. Stir frequently with a fork so the spinach will absorb the oil. When the spinach is almost cooked add the eggs, and a little salt. When the eggs have become firm on the underside, turn with a spatula and allow to cook on the other side, but we do not let them become too firm. Fold over and serve hot. A little grated Parmesan cheese added to the eggs improves the flavor.

IT'S NEW! IT'S "DATED!" IT'S BIG!

Here it is!

A&P Bakers have always made a fine loaf of bread—but our Department of Research, like that in all other successful industries, has never let up in its efforts to improve upon or produce an even better product.

Today, A&P Food Stores and Super Markets bring you MARVEL, a brand new bread, with an old-time "bready" flavor . . . It's Thoro-Baked from crust to crust and "DATED" each day so that you are sure the bread you buy is fresh! Try a loaf *today!*

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JUST LOOK AT THE PRICE!

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HOW TO HELP YOURSELF TO A *Flock of Friends*

IF YOU plan on seeing a game next Saturday, here's how to make your day a big success whether your old school wins, loses or ties.

Get together with some of your old cronies before the kickoff and make plans for after the game. Get up a party and tell them to bring along as many friends as can come.

Then when the last whistle has blown, soothe those hoarse, thirsty throats at some favorite spot along the road . . . over tall foaming glasses of Gunther's Ale.

Then home to dress for that party.

And even if the thing is slightly formal, even if the crowd wears "tails," see how quickly the party warms up when there's plenty of delicious Gunther's Ale on hand. Hear the hearty greetings of old friends. But notice how many NEW friends begin calling you by your first name. For Gunther's Mellow Dry Ale has a grand way of helping you make a flock of new friends for yourself.

Yes indeed, Gunther's does make *warm* friends!

Gunther's Ale *makes Warm Friends*