ON THE SCREEN AT THE NEW LYCEUM

Gay Grant, Kathrine Hepburn and James Stewart form the perfect starring comedy team in "The Philadelphia Story," picturization of the hilarious Philip Barry New York stage success, which comes on Monday, Tuesday, and Wednesday, February 3rd, 4th, 5th, to the New Lyceum Theatre.

Each has a made-to-order role. Grant plays Miss Hepburn's ex-husband, who turns up when she is about to be wedded again. Miss Hepburn is the girl who demands perfection in a husband and has to learn that it can't be had. She played the role for fifty-two solid laugh week on Broadway. Stewart is seen as a keyhole magazine reporter, sent to cover the wedding, who also falls in love with the girl. Every line of dialogue is a funnybone tickler, with all three sharing the amusing situations as Grant tries to win Miss Hepburn back, while Stewart finds himself in the middle. Played against a background of high Philadelphia society life, the action comedy was directed by George Cukor.

With Frank Morgan in the starring role as an old-time medicine show spieler, Metro - Goldwyn - Mayer's comedy of theatrical life in the 1905 era, "The Wild Man of Borneo" comes on Thursday, Friday, Saturday, Feburary 6th, 7th, 8th to the New Lyceum Theatre as part of a Double Feature Program.

Based on a stage laugh hit, the picture is laid in New York and presents Morgan as a "Con" man who attempts to swindle a family estate to which his long-lost daughter is the only heir. He pretends to be a financier, but upon discovering the estate is bankrupt, he is obliged to take his poverty-stricken daughter to New York and there keep up his pretense of wealth.

His penchant for lying gets him into one scrape after another. He declares he is secretly substituting for his "friend" Richard Mansfield, on the stage. But in reality he is playing a Wild Man of Borneo behind bars in a sideshow cage. When his ruse is discovered, it is only his skillful lying that saves him from disgrace.

Mary Howard plays the daughter, and Billie Burke is cast as the manager of the boarding house in which father and daughter live. Donald Meek forms with Morgan and Miss Burke a comic romantic "triangle." Dan Dailey, Jr., plays the young romantic lead opposite Miss Howard. Others in the cast include Marjorie Main, Connie Gilchrist and Bonita Granville.

A delightful piece of entertainment is in store for all western fans —and, in fact, all motion picture fans —for Republic's "Ridin' On A Rainbow," latest of the Gene Autry series which is coming on Thursday, Friday and Saturday, Feb. 6th, 7th, 8th, to the New Lyceum Thearte as part of a Double Feature Program, promises elements of entertainment which will please all types of film audiences.

A showboat is the background for the tuneful and colorful story. Captain 'Lijah' Bartlett and Maria, his caustic but warm-hearted wife, bring the "Jolly Betsy" into Rivertown, a ranching center, only to learn that the cowboys they counted on for patronage are destitute, due to a bank robbery which took all their savings.

Gene and Frog Millhouse, his pal, join the showboat as entertainers, Gene's ulterior motive being first of all, to win the affections of the Captain's beautiful daughter Sally, played by Carol Adams, and his secondary motive being to track down and expose the bank robbers. He has strong reason to believe that Patsy, a child entertainer aboard the "Jolly Betsy", knows something of her father's implication in the crime, and he believes that with tact and gentleness he can save the child from a difficult situation.

Gene has almost gained Patsy's confidence when circumstances arise which make it appear that he plans to double-cross her and turn her over to the sheriff. Sally shares this belief and refuses to speak to Gene.

From this tangled series of situations Gene extricates himself with the greatest of ease, aided by a large cast of popular western favorites including Smiley Burnette, Mary Lee, Ferris Taylor, Georgia Caine, Byron Foulger, Jimmy Conlin, Ralf Harolde, Anthony Warde, Guy Usher, Forrest Taylor and Burr Caruth.

OYSTER TIME

Happily, the oyster combines into a great variety of tasty and appetizing dishes, which means that oyster lovers can have them as many times as they like in large enough assortment of dresses to keep one from tiring of him. Here is one of the old stand-bys that the men are so fond of. Not only the men because if one will peek into tea rooms and restaurants as well as the home he will see the women tackling a supply of oyster fritters with a gusto that would make the oyster proud of the life he lived.

OYSTER FRITTERS

1 cup flour
½ teaspoon salt
2-3 cup water
2½ tablespoons melted butter
1 egg, white, beaten
1 pint oysters
salt, pepper
1 tablespoon lemon juice

Mix, flour with salt, stir in water gradually and beat until smooth. Stir in melted butter and fold in stiffly beaten egg white. Drain oysters, dredge with salt, pepper and lemon juice. Drop one oyster at a time into the batter. Using a tablespoon, drop oyster, mixed with batter into very hot deep fat (395 F.) cook until golden brown and drain on unglazed brown paper. Serve with tartar sauce.

Perch With Wine Sauce

"Fixin a fish" so that the confirmed fish hater will eat it with enjoyment is an undertaking not undertaken by many. The brave women would try something like this:

PERCH WITH WINE SAUCE

3 pounds perch
3 cups water
1 cup white wine
2 sprigs parsley
3 whole peppers
2 cloves
1 bay leaf
2 teaspoons salt
1-3 cup celery, cut fine
2 carrots, diced
1 onion, sliced
2 tablespoons butter
1½ tablespoons flour

Wash and clean the fish thoroughly. Combine all the ingredients with the exception of the butter and flour. Bring to a boil and then add the fish. Cook about 25 minutes until fish is tender. Remove fish to a hot platter Strain the liquid. Melt the butter in a double boiler, add flour and stir until blended. Slowly add the strained liquid (adding more wine if necessary, to make 2 cups). Cook until mixture thickens, stirring constantly. Pour over fish, garnish with quartered lemon and parsley.

Hominy bread, like spoon bread, is served from the dish in which it is baked, and eaten with butter with a fork.

Serve A Lobster Bisque For A Company Dinner

A lobster, in spite of the fact that it is in season all year round it still considered somewhat of a delicacy, especially inland. However, if one thinks these beasties are a little too dear for every day use there always comes the day when something special is wanted for company use, then one's thoughts turn to the wee lobster and he is so nice served like this:

LOBSTER BISQUE

2 pounds boiled lobster
2 cups cold water
2 cups milk
3 tablespoons butter
3 tablespoons flour
1½ teaspoons salt
Cayenne
1 cup cream, scalded

Remove the meat from lobster shell. Dice body meat. Chop claw meat and tail fine. Add cold water to body bones and tough end of claws, cut in pieces, bring slowly to boiling point and cook for 20 minutes. Drain, reserve liquid. Heat butter, add flour and seasong and gradually the liquid. Stir until smooth. Scald milk and stir in gardually. Add lobster meat and cook slowly for 5 minutes, add cream and serve at once. If desired, use white stock in place of water.

A Decorative, Tasty Tid-Bit

In a plate of dainty sandwiches it is always well to have one that will stand out among the rest, something that will attract attention and bring remarks, such as:

CHICKEN ROLLS

4 ounces breast of chicken (½ coup)
4 ounces braised tongue
½ teaspoon celery salt
A few grains of cayenne
1 teaspoon anchovy paste
4 tablespoons mayonnaise

Chop the meat and pound to a paste in a wooden bowl; add the seasonings and mix well. Remove the crust from a loaf of moist bread; cut in very thin slices, trim each slice into a rectangular shape, spread lightly with the mixture. Roll the slices and tie them with ribbon. Omit the anchovy paste, if desired.

One pint of milk to 2 eggs or 5 egg yolks gives a minimum soft thick custard that will bake in small cups.

Breakfast Fruit Requires Careful Consideration

A breakfast dish, somehow, is always considered of little importance. Women forget that a breakfast is a meal as well as any other time we eat, and therefore spend little time and less thought in it's preparation.

Now we all know, that fruit is an important and seldom overlooked item in the breakfast menu and should be given considerable attention. It is not always possible to serve fresh fruits so we cook those that we are able. A baked apple is a good example of this and can be something to rave about if property prepared, with just a touch of something a little different like this:

BAKED APPLES

6 apples
½ cup raisins
2 tablespoons candied orange peel, chopped
1 cup sugar
½ cup water
2 tablespoon small red cinnamon candies

Wash, core and peel apples. Fill centers with raisins and orange peel. Place in a well buttered baking dish. Combine the sugar, water and cinnamon candies and cook about 10 minutes. Pour over apples and bake in a moderate oven (350 F.) about 45 minutes or until the apples are tender. Baste frequently with the syrup while baking.

Baked Pickerel

Pickerel
2 tablespoons butter
¼ cup water
Salt and pepper

Wash and clean fish well. Place in baking dish and dot with butter. Season with salt and pepper to taste. Add lemon juice and water and bake in a hot oven (440 F.) for about 20 minutes.

If one wants to oil leather shoes, yet keep the color light, use white vaseline, parafin oil or lemon oil. Linseed oil darkens.

Epidemic of Cold Symptoms

666 Liquid or 666 Tablets with 666 Salve or 666 Nose Drops generally relieves cold symptoms the first day. —Adv.

Cole Slaw That Women Will Like

Here is a very fine way of preparing cole slaw that may or may not be popular with the men. However, women love it and probably many men will too.

PINEAPPLE COLE SLAW

2 cups shredded cabbage
1 cup shredded pineapple, drained
2 stalks celery, cut fine
1 small green pepper, cut fine
½ cup whipping cream
3 tablespoon vinegar
¾ teaspoon salt
⅛ teaspoon pepper

Combine the cabbage, pineapple, celery and green pepper. Mix well. Beat the cream until stiff, slowly add the vinegar, salt and pepper and combine beating until well blended. Mix with the cabbage mixture and chill.

To be certain that white cloths will stay white when ironing, it is wise to be sure the ironing board cover is clean and also the iron.

Coconut Ice Box Cookies

5½ cups sifted cake flour
1 teaspoon soda
¼ teaspoon salt
3 eggs, slightly beaten
½ cup brown sugar firmly packed
1 cup granulated sugar
1½ cups melted butter or other shortening
4 cups (½ pound) coconut, shredded and chopped

Sift flour once, measure, add soda and salt and sift again. Combine other ingredients in order given and add flour last. Pack tightly in pan, 8x8 inches, lined with waxed paper. Chill overnight. Remove loaf from pan, cut in half, and slice crosswise in ⅛-inch slices. Bake on ungreased baking sheet in hot oven (400 F.) five minutes, or until done. Makes six dozen cookies.

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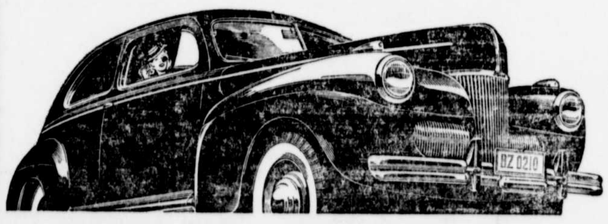

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