ON THE SCREEN AT THE NEW LYCEUM

Virginia Bruce in the role of Universal's "The Invisible Woman," administers an "invisible" kick in the seat of John Barrymore's trousers.

Intended to outshine the amazing tricks of its fore-runners, Universal's "The Invisible Woman" shows on Monday and Tuesday, Feb. 10 and 11 at the New Lyceum Theatre, with Virginia Bruce, John Barrymore, John Howard, Charlie Ruggles and Oscar Homolka in starring roes.

Produced by the same studio which first starteld film audiences with "The Invisible Man" in 1933 and "The Invisible Man Returns" in 1939, the new film is the first to employ these trick effects for comedy purposes.

Novel story of the picture presents Barrymore as an eccentric professor who discovers a formula for human invisibility. Miss Bruce, as a discouraged dress model, offers herself as subject for the scientict's experiments, which prove completely successful.

Thereupon Miss Bruce employs her invisibility to gain revenge on na abusive employer, to torment a young playboy and his befuddled butler with her invisible pranks, and even to round up a gangster mob in a hilarious sequence.

Howard appears as the playboy who finances the professor's experiments, and who takes an immediate dislike to the Invisible Woman because of her playful nature. He changes his mind, however, when she materializes and he finds that the Invisible Woman is actually a beautiful lady.

Ruggles Is Butler

Charlie Ruggles appears as Howard's butler, Oscar Homolka is chief of the gangster mob and other roles are played by Edward Brophy, Donald MacBride, Margaret Hamilton, Thurston Hall, Mary Gordon, Charles Lane and Eddie Conrad.

A. Edward Sutherland directed, and special photographic effects are by John Fulton, creator of the "Invisible Man." Burt Kelly was associate producer.

Starring Ann Sothern in her familiar stranded showgirl characterization "Maisie Was a Lady," latest in the popular series, will play at the New Lyceum Theatre on Wednesday and Thursday, Feb. 12 and 13th. Lew Ayres plays the male lead, with Maureen O'Sullivan, C. Aubrey Smith, Joan Perry, Paul Cavanagh and Edward Ashley heading the featured csat.

Miss Sothern continues her role of Maisie Ravier, the showgirl perennially in need of a job, and holding one temporarily this time as the "Headless Woman" in a carnival sideshow. But through Lew Ayres, who deserts his Dr. Kildare characterization to play the young inebriate playboy, Bob Rawlston, she loses her job. He, contrite at having been the cause of her unemployment, gives her work as a maid in his home. Then the fun starts.

Maureen O'Sullivan is seen as Abby Rawlston, Bob's sister, who makes Maisie her personal attendant. C. Aubrey Smith is the perfect Rawlston butler, Walpole, shocked by Maisie's unconventionalities. Edward Ashley is cast as Abby's finance, Link Phillips, and Joan Perry as Diana Webley, the girl he jilted. Paul Cavanagh appears as "Cap" Rawlston wealthy clubman father of Bob and Abby, whose neglect of his children causes various dramatic complications which finally involve Maisie as she attempts to straighten out Abby's difficulties.

Though finding herself in a society setting for the first time, in contrast to the ranches and jungle of her previous adventures, Maisie proves just as adept at keeping her footing and helping others regain theirs. Her wisecracks fly with all their old-time sparkle and she is as quick on the trigger as ever. Furthermore, she is surrounded with her strongest supporting cast to date.

Edwin L. Marin, who guided the original "Maisie" and "Gold Rush Maisie," again directed, with J. Walter Ruben continuing as producer. The screen play is by Betty Reinhardt and Mary C. McCall, Jr.

Gary Cooper and Madeleine Carrol cast in the sort of romantic roles which brought them to screen fame —he as Dusty Rivers, a Texas Ranger, and she as April Logan, a gallant nurse—are the starring duo who head the huge cast of Cecil B. DeMille's "North West Mounted Police," which Paramount will present on Friday and Saturday, Feb. 14, and 15 at the New Lyceum Theatre, the first epic by the master Producer-Director to have been made entirely in Technicolor.

In keeping with the magnitude of his stars, DeMille has assembled an outstanding group of starring players. Heading the list are Paulette Goddard, cast as Louvette, fascinating, tempestuous Indian girl; and Preston Foster and Robert Preston as Sergeant Jim Brett and Ronnie Logan, Mounted Policemen. Among the others are Akim Tamiroff as Duroc; Lynne Overman in a comedy role as Tod McDuff; George Bancroft as the chiefest heavy, Corbeau; Lon Chaney Jr., as a half-breed Metis; and Walter Hampden as Chief Big Bear.

Always one to choose an important theme for his pictures, DeMille has elected to demonstrate the fortitude and courage of the Mounted in this picture. As a basis for his plot, he has selected the famous Riel incident —the attempt of one Louis Riel, played by Francis McDonald in the picture, and thousands of half-breeds under his leadership to run the Mounted Police out of Canada and to govern themselves.

The story which DeMille unfolds in "North West Mounted Police" has epic proportions, and no condensed version of it can possibly convey all the excitement, spectacle, romance, humor, gusto and sheer motion picture magic packed into it.

Baked Halibut or White Fish

1½ pounds sliced halibut or white fish fillets
1 teaspoon salt
⅛ teaspoon pepper
1 teaspoon lemon juice
1 tablespoon minced chives or grated onion
1 green pepper or pimento minced
½ cup coarse bread crumbs
2 tablespoons melted butter
3 tablespoons water
¼ cup any domestic dry white wine

Butter a baking platter. Place the fish on it; then dust with the salt and pepper nad sprinkle with lemon juice. Strew het onion and green pepper over the top and sprinkle with the crumbs and melted butter mixed. Pour the water and wine into the dish and bake in a moderate oven, 350 F., until the fish is tender and the crumbs are brown. Allow about 30 minutes for fish sliced an inch thick. Baste twice with the drippings in the pan. Serve with slices of lemon.

Cake-Crumb Filling

1 tablespoon honey
1 cup cake crumbs
1 cup chopped nuts
1 teaspoon grated lemon rind

Put the cake through food chopper mix all the ingredients together and use for a filling in tart shells.

Candied Carrots Fine Served With Baked Ham

A carrot is a most deceiving "animal"! Many people associate this tasty morsel with trouble. Others only go so far as to picture something with a fuzzy top that decorates and lends a bit of color to the vegetable stands. Now a person who knows his carrots can think of all sorts of things, a juicy pot-roast surrounded with carrots, or fried carrots or buttered or any of a dozen ways; but we'll go them one better by offering a recipe for:

CANDIED CARROTS

6 medium sized carrots
½ cup water
1 cup brown sugar
2 tablespoon butter

Boil the carrots, scrape and cut them in strips as you would potatoes for French frying. Mix the other ingredients in a baking dish and warm to make a syrup. Place the carrots in this syrup so that it covers them entirely and bake until candied.

These are fine to serve with a baked ham in place of candied sweet potatoes.

In figuring amounts of food per person, allow one-quarter pound of meat or fish where there is no bone waste, one-half pound of chicken or turkey roasted, one-eighth pound potatoes, a large tablespoon of vegetables and salad, two rolls, two cups of coffee and a serving of dessert.

Sweetbreads

To prepare sweetbreads, let stand 1 hour in cold water and then drain. Place them in boiling water to which 1 tablespoon vinegar has been added and cook 15 minutes. Drain and plung them in cold water in order to keep them firm and white. After this parboiling, sweetbreads are ready to cook in any way desired, such as sauteing, broiling or creaming.

Succotash is a combination of corn and lima beans. The corn and beans are boiled separately and combined in any proportion, usually half and half, heated with butter and seasoning. Cream may be added if desired.

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