SCENES OF FUN AND GAYETY IN "POT O' GOLD"

A million dollars worth of fun, laughter, music and romance and unreeled in James Roosevelt's "Pot 'O Gold," the light-hearted comedy which will have its local premiere at the New Lyceum Theatre on Thursday, Friday and Saturday, May 1, 2, 3, with Paulette Goddard and James Stewart ni the top stellar roles.

"Men of Boys Town," coming three years after the notable screen achievement of "Boys Town," was worth waiting for. Not in any sense a sequel, because this drama stands on its own merits as one of the most dynamic, heart-warming entertainments of the season, the new picture, agian starring Spencer Tracy and Mickey Rooney, comes on Monday, Tuesday and Wednesday, April 28, 29 and 30th to the New Lyceum Theatre.

An Academy Award winner for his performance of Father Edward J. Flanagan in the first story of the priest's City of Little Men, Tracy is once more at his very best, which is the best there is in acting. He cloaks his difficult role with gentle simplicity, but behind it is the strength and power of his two-fistedness when he fights against brutality in corrective treatment of boys.

The story is woven around Father Flanagan's increasing financial problems as he overexpands to care for the increasing hundreds of boys who appeal to him for aid. But such troubles mean nothing to him when a boy needs him. Tracy is hard pushed for honors by Rooney as Whitey Marsh, Mayor of Boys Town, now more mature, who has become Father Flanagan's right hand.

The film reaches its stirring climax when Whitey is adopted by two wealthy people, gets into the hands of the law when he tries to help a boy criminal, and is sent to a reform school. Father Flanagan's bringing to light the true state of affairs provides suspense, excitement and dramatic impact.

Director Norman Taurog's hand is evident in the work done by two boys, Larry Nunn as Ted Martley, a crippled boy who murders a reform school guard and is placed in Father Flanagan's custody, and seven-year-lod Darryl Hickman as Flip, a kid bandit.

There is music, merriment, fun, luaghter and romance in James Roosevelt's first Hollywood production, "Pot O' Gold," which stars James Stewart and Paulette Goddard and shows at the New Lyceum Theatre on Thursday, Friday and Saturday, May 1, 2, and 3, through United Artists release. The picture was directed by Geroge Marshall and its story hinges on the whims of an eccentric millionaire who sells vitamized foods, his impecunious nephew and an equally impecunious dance band which practices its tunes atop a boarding house roof.

Charles Winninger portrays the uncle, Jimmy is the nephew, Paulette Goddard is the comely boarding house lass and Horace Heidt and his band of radio luminaries provide the gay and light-hearted tunes.

Providing Jimmy Stewart with his make-believe home was simple. Jimmy is the impractical proprietor of a small-town music shop who lives in the rear room of his store, a barely furnished room with a cot, a gasplate and a sink hung on brackets. To give Miss Goddard a home it was necessary to build an entire tenement street, three blocks long. As the daughter of a boarding house keeper, Paulette gets mixed up with the chief tenants, the impoverished members of Horace Heidt's band.

Charles Winninger's home was luxuriously furnished by the studio with a library, drawnig room, two bedrooms, a furnace room, card room and pantry. A spacious colonial structure was protographed to represent the exterior and to match the elaborate interiors.

Prune Pie

Remove pits and sweeten prunes to taste. Add a pnich of salt, 2 tablespoons orange juice and 2 tablespoons lemon juice. If there is a lot of juice, mix a little flour with the sugar and add to the prunes. Line a pie plate with pastry. Fill with prunes and bake until the crust is brown. Remove from oven, cover with meringue and then brown in a slow oven.

Season caviar with a few drops of lemon juice and decorate or mix with minced hard boiled egg; or split small cream-puff shells and fill with seasoned cavair. These make grand appetizers.

Use Stretchers To Spread Flavor Of Spring's Best Berry

Strawberry stretchers are favorite desserts these days. They give everybody a taste of this superb spring fruit even when it is scarce or high in price. With strawberry cream sauce, made from sweetened condensed milk, you can add a novel and delicious character to boiled rice cottage pudding or junket. With magic speed you convert these rather humdrum desserts into something as springlike as a daffodil. Or you can turn a few berries and a couple of cake layers from the corner grocers' —also with a sweetened condensed milk stretcher—into an emergency strawberry shortcake that will give any meal a truly spring-like flavor.

FRESH STRAWBERRY SHORTCAKE

¾ cup sweetened condensed milk
2 tablespoons lemon juice
2 cups fresh strawberries, sliced
2 cake layers or a sponge cake

Blend together sweetened condensed milk and lemon juice. Fold in sliced strawberries. Spread between layers of cake and on top.

STRAWBERRY CREAM SAUCE

2-3 cup sweetened condensed milk
¼ cup lemon juice
1 teapsoon grated lemon rind
¼ cup water
½ cup strawberries, sliced

Blend thoroughly sweetened condensed milk, lemon juice and grated lemon rind. Stir until mixture thickens. Add water, blending thoroughly. Fold in sliced strawberries.

Planked Steak And Trimmings

Planked steak is generally an expensive dish served in the finer restaurants and most housewives nimbly side-step this apparently difficult dish However, once you supply yourself with a suitable plank from your household supply store, and then follow these simple rules, this creation of the fine chefs will become a frequent visitor in your own home, especially for "company" or "party" dinners.

PLANKED STEAK

A planked steak is a very special way of serving the every-popular broiled steak.

To prepare it, broil the steak as usual. That is, place it in a broiler rack in a thoroughly preheated broiler oven, so that the top of the steak is about 3 inches from the flame. When the steak, becomes nicely browned on one side, season it with salt and pepper, then turn and brown on the other side. Place it in the center of a wooden plank, place around it spinach cups filled with diced carrots, and pipe a border of mashed potatoes around the edge. This is done by forcing mashed potatoes through a pastry tube. Brush the mashed potato border with egg yolk and place the plank in the oven or under the broiler flame long enough to slightly brown the mashed potatoes. This requires only a few minutes. When the potatoes are slightly browned, remove the plank from the oven, season the steak with salt and pepper, dot with butter and serve immediately.

Cake-Crumb Filling

1tablespoon 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.

It takes ices and sherbets longer to freeze than ice creams and they melt more quickly when removed from the box. It is well to keep them at freezing temperature until served.

Calf's Foot Jelly

As the first course of a meal stimulates or completely ruins the meal, something a little special and novel will help. Goodness knows that calf's foot jelly isn't exactly unusual or unheard of but it is novel served in a home, and will make a fine starter for a luncheon or dinner.

CALF'S FOOT JELLY

4 calf's feet
1 onion
1 carrot
1 piece celery
1 clove
1 bay leaf
1 sprig thyme
1 spoonful whole black pepper
1 gallon water
1 quart white wine
1 small handful salt
6 egg whites

Parboil the calfs' feet; allow to cool; put back in pot with the vegetables and spices. Boil until the feet are soft. Then strain the broth, let it stand for a couple of minutes, and then remove all the fat from the top. Put a spoonful of the broth on a plate and set on ice. If it sets too hard add a little water, if it sets too soft boil down until it is thick enough to set. Then put the egg whites in a bowl, beat and add slowly to the broth, put on a slow fire and bring to the boiling point. Then clarify the broth. Then strain and set to cool. This may be used as an entree, a soup or a salad.

The 1941 Municipal tax rate for Pocomoke City has been set at 90 cents on the $100, the same tax rate that prevailed in 1940.

The total taxable basis of Pocomoke City is $3,057,585.00.

Pickled Beets

It is only a matter of minutes to make pickled beets these days and they have proved themselves to be something to fit nearly every occasion. One has the choice too of cooking her own beets or buying them in cans—either pickle very well. Then of course, the actual pickling is almost no trick at all—just follow such a recipe as this and all summer long you will have pickled beets to decorate your salads or to accompany cold meats, or a dozen other uses.

PICKLED BEETS

½ cup vinegar
½ cup water
4 whole cloves
1 stick cinnamon
2 teaspoons sugar
1 teaspoon scraped onion
Salt and pepper
2 cups hot cooked beets, sliced

Combine all ingredients, except beets, in a saucepan. Simmer about eight minutes. Pour over sliced beet and let stand until cold.

If an electric waffle iron without a heat control gets too hot, remove the plug while the cooked waffle is being removed and replace the plug when the new batter is put in.

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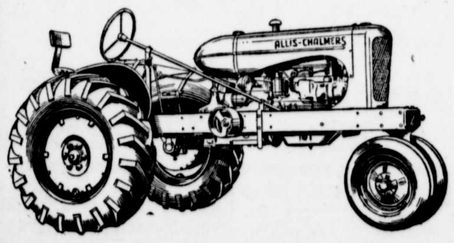

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