Star Dust
STAGE SCREEN RADIO

By VIRGINIA VALE
(Released by Western Newspaper Union.)

GRETA GARBO has not only acquired a new hair-do for her next appearance on the screen—she's to have a new tint as well. It's a special one concocted for her by Sydney Guilaroff, Metro hairdresser, and he has named it "Moonlight Blonde."

As for the hair-do, it's Napoleonic—a fringe, with a soft point in the back, and "a studied shagginess characterizing the whole coiffure, complete even to forelock"; there's also the influence of the Botticelli paintings, shown in a cap of short curls.

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Tim Holt, young star of RKO Westerns, and his father, Jack Holt, will be seen together with Victor McLaglen and Edmund Lowe in the RKO production, "The Marines Are Ready." They'll appear as father and son for the second time on the screen. The first time was 12 years ago, when Tim, a boy of 10, played the son in his father's starring vehicle, "Vanishing Pioneers." Tim is also a skilled polo player.

Tim Holt

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Between the scenes in the houseboat dining salon that you'll see in Paramount's "Nothing But the Truth," Bob Hope, Edward Arnold, Leif Erikson and Glenn Anders were amusing themselves by filling the crystal goblets to different levels with water, then playing chimes on them with silver spoons. The prop man nearly had a fit—seems the glasses were part of a dinner service worth more than $2,000.

"Send over to my house for something less expensive," urged Hope. "Our goblets are cottage-cheese glasses!"

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Years ago Ruby Keeler was famous on Broadway for her dancing, in the days before she married Al Jolson. On the screen she danced along with other people; now she'll dance alone for the first time in pictures in a musical, "Sweetheart of the Campus," in which she shares top honors with Harriet Hilliard, Gordon Oliver, and Ozzie Nelson and his orchestra. Miss Keeler was a star at the Texas Guinan night club when a lad named George Raft used to stop the show with a skating Charleston.

Ruby Keeler

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Charles Boyer finished his work in Paramount's "Hold Back the Dawn" and took a train for the East; after a week's vacation he planned to go to Montreal, where he will do a series of plays in French, proceeds going to British war relief funds.

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Virginia Weidler's become soloist with a band; she's spending all her time between her scenes in "Barnacle Bill" practicing in her dressing room. The band belongs to her three brothers, and has made a name for itself playing at country club dances.

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Larry Parks, young Group Theater actor, played the Robert Montgomery part in tests with other actors seeking the starring role in "Heaven Can Wait"; as a result he'll have a featured part in the forthcoming Paul Kelly-Lola Lane "Mystery Ship."

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If you've seen "The Lady Eve" you'll remember those slapstick falls of Henry Fonda's long after you forgot the plot of the picture. Preston Sturges, who wrote and directed the picture, is also responsible for "Sullivan's Travels"—and he started right off by dropping Joel McCrea from a rope's end into a barrel of water. Furthermore, McCrea had to wear a tramp's rags and a five-day beard. Veronica Lake is McCrea's co-star in this newest of the Sturges comedies. They say it will be as funny as "The Lady Eve."

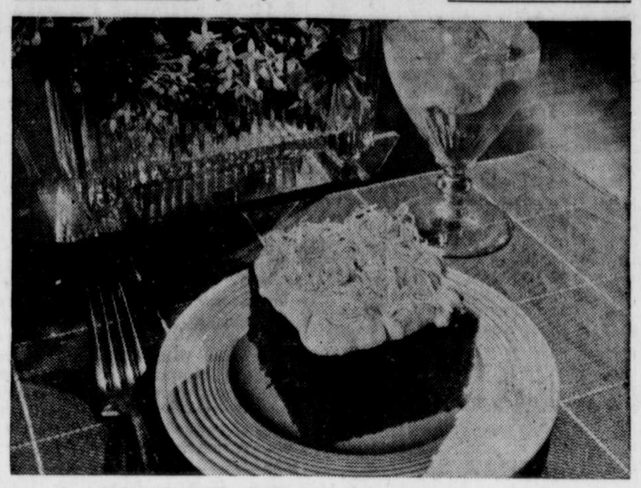
—*—

Marlene Dietrich has selected the five men who, she says, have the most "womanpower"—she doesn't say what she means by that, except that it's the opposite of "manpower." Anyway, here's the list—Clark Gable, Orson Welles, Ernest Hemingway, Erich Maria Remarque and Howard Hughes.

—*—

ODDS AND ENDS—Olivia de Havilland and George Raft are Warner Bros. star selections for "All Through the Night" . . . Olivia's sister, Joan Fontaine, has recovered from the flu and gone back to work as Cary Grant's co-star in RKO's "Before the Fact" . . . Herbert Marshall will play Bette Davis' husband in "The Little Foxes" . . . When he finishes "Bullets for O'Hara" Roger Pryor will tour the nation's draft camps with an orchestra . . . Joan Crawford gives what's probably the best dramatic performance of her career in "A Woman's Face" . . . Metro's operatic star, Rise (Reesah) Stevens, doesn't think her name unusual—her mother's is Sahah.

Household News
by Lynn Chambers



FILLED WITH SPICE 'N' EVERYTHING NICE . . .
(See Recipes Below)

REFRESHMENTS PLUS!

Summer nears. You think of lots of things—new, crisp, cool clothes . . . vacation trips . . . gardening . . . and yes, even parties, especially gay ones that all for a minimum of "home work."

I think I understand. You love to have people in your home. In spite of the warmness of June days, you want those of your friends who remain in town to drop by often for conversation, relaxation and refreshments. But, of course, you want what you serve to be easy to make, delicious, entirely different from anything that you've ever served before, and economical. In the last two of these points, I've found homemakers hold a unanimous opinion.

So today I'm going to give you what I think are ace-high ideas on easy entertaining. I'm sure you'll find the recipes worth trying.

* * *

Dessert bridge parties will do wonders to round up the "Mrs." crowd who feel free, after feeding hubby and the children, to don dress-up frocks and skip out for dessert and an afternoon of fun. If your friends don't play bridge, substitute another hobby, but the serving of dessert upon the arrival of guests can nevertheless be carried out.

Serving dessert when guests arrive gives the hostess lots of leeway. She doesn't have to keep in mind that her friends will be going home to dinner soon, as she does with later-on refreshments. And, she can provide a really filling dessert.

Pictured at the top of the column is a dessert which I'm sure will answer your desires. It's

Tropical Gingerbread.

2 eggs
¾ cup brown sugar
¾ cup pure molasses
¾ cup melted shortening
2½ cups flour
2 teaspoons baking powder
1 cup boiling water
2 teaspoons ginger
1½ teaspoons cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon baking soda
½ teaspoon salt

Add beaten eggs to the sugar, molasses, and melted shortening; then add the dry ingredients which have been mixed and sifted, and lastly the hot water. Bake in small individual pans, or in a greased pan, in a moderate oven (350 degrees F.) for 30 to 40 minutes. Top with whipped cream and sprinkle with shredded coconut.

With this dessert, you'll want to serve a beverage . . . coffee, tea or perhaps an iced drink of fresh fruit mixture.

* * *

Vanilla mousse is the basis for a number of appetizing desserts, and is a good party refreshment in itself. Among the many variations are peanut brittle and chocolate fudge mousses.

To make the vanilla mousse, fold one cup of confectioners' sugar and two teaspoons of vanilla into one quart of heavy cream that has been whipped. Fold in four egg whites which are stiffly beaten.

Spread the mousse into two large refrigerator ice trays and place in the freezing compartment of your refrigerator, or, freeze in your ice cream freezer. Allow three hours for the freezing. This recipe will yield two quarts of mousse.

For a crunchy surprise frozen dessert for your guests, serve peanut brittle mousse. To make it, crush ½ pound of peanut brittle with a rolling pin and fold into the vanilla mousse before it becomes solid (about 1½ hours).

* * *

If it's an extra-special party you're planning, I've included a special dessert-bridge menu in today's column. You'll spend more hours in the kitchen preparing these particular foods, but they're so-o-o-o good that your guests' ohs and ahs will amply reward you for your efforts.

Cream Sponge Cake.

1 cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup cold water
1 teaspoon grated lemon rind
2 egg yolks, unbeaten
¾ cup granulated sugar
2 egg whites, unbeaten
1 teaspoon lemon juice
2 tablespoons granulated sugar

Sift flour, baking powder, and salt together three times. Add water and lemon rind to egg yolks, and beat with rotary egg beater until light colored and at least tripled in volume. Add ¾ cup of granulated sugar, 2 tablespoons at a time, beating well with rotary beater after each addition; then add sifted dry ingredients, a small amount at a time, beating slowly and gently with rotary beater only enough to blend. Beat egg whites until they form rounded mounds when beater is raised; then add lemon juice and 2 tablespoons sugar, and continue beating until stiff enough to hold up in moist peaks. Fold into flour mixture. Pour into two ungreased 8-inch layer cake pans, stirring lightly while pouring. Bake in moderate oven of 350 degrees F. for 30 minutes. Remove from oven, and invert on rack until cakes are cold. Fill with Orange Chiffon Cake Filling according to directions below.

***Orange Chiffon Cake.**

2 8-inch Cream Sponge Cake Layers
1 envelope plain, unflavored gelatin
¼ cup cold water
4 eggs separated
¾ cup granulated sugar
½ cup orange juice
2 tablespoons lemon juice
½ teaspoon salt
1 tablespoon grated orange rind

Make and bake the Cream Sponge Cake Layers, following the recipe. Meanwhile, soak gelatin in cold water 5 minutes. Place beaten egg yolks, 6 tablespoons sugar, orange and lemon juices, and salt in double boiler. Cook while stirring until like custard. Add gelatin, and stir until dissolved. Remove from heat, stir in orange rind, and chill. When mixture begins to thicken, fold in meringue made by beating egg whites until frothy, but not dry, and folding in 6 tablespoons sugar gradually, while continuing to beat until stiff. Prepare cake layers for the filling by placing one layer on a cake plate; make collar of double waxed paper about 3 inches high to fit tightly around edge of cake; secure with pins or paper clips. Pour orange filling over the top of this layer; top with second cake layer; then place in refrigerator to chill until set. Before serving, remove waxed-paper collar from cake. To add finishing touch to top of cake, place lace-paper doily over top layer, sift confectioners' sugar over it, and remove doily carefully to preserve design.

(Released by Western Newspaper Union.)

THIS WEEK'S MENU

Dessert-Bridge Refreshments
Devil's-Food Pudding with
Ice Cream Sauce or
*Orange Chiffon Cake
Mixed Nuts Mints
Coffee or Tea
*Recipe given.

LYNN SAYS:

In thinking of party foods, I remembered these few suggestions my mother passed on to me. Maybe you'll find them helpful.

To remove pecan meats whole, cover the shells with boiling water and let them stand until cold before cracking them.

Chocolate cakes usually call for unsweetened chocolate. This blends with the cake mixture much better if it is cut in small pieces and melted, rather than grated.

Rhubarb juice is a good substitute for iced tea as a basis for iced fruit drinks.

My Week
by Eleanor Roosevelt

Sec. Hull's 'Restrain'

On my way back to Washington from New York the other morning, I read Secretary of State Hull's speech. I must say that I swelled with pride because of the great restraint of expression and firmness of humanitarian interest Secretary Hull so ably expressed. I thought some of the speeches which I have heard from Germany over the radio, and compared the sentiments expressed by Secretary Hull with those of Mr. Hitler and his subordinates. Our secretary of state offers freedom and co-operation in a joint program for world betterment, and I feel sure that our own people will heartily endorse everything he says.

I also read two speeches, one of them delivered by John Brophy before the Pennsylvania State Industrial Union Council convention at Harrisburg, Pa. The other was a speech delivered before the convention of the American Institute of Electrical Engineers, in Philadelphia, Pa., by Charles E. Wilson, president of the General Electric company.

Both speeches approach the same problem from different angles. But the spirit that lies back of the approach is so similar that one cannot believe that men of this caliber, if they could be multiplied, would not solve our difficulties in the general field of economic conditions, not only as they face us, but as they face the world. In traveling around the country, I felt more and more keenly the need for something which is presented in the Philip Murray plan mentioned by Mr. Brophy and which is suggested by Mr. Wilson in his general survey of future co-operation.

FOREIGN ELEMENTS IN U. S.

There is one subject which is troubling me increasingly and which I feel I must talk over with you. It is perfectly natural that we should be extremely anxious now to keep foreign agents from retarding our defense industries, or from creating dissension among us through their activities. We must find aliens who are here illegally and, in so doing, we must question many people who are entirely innocent of any subversive activity. For that reason I feel that only the highest caliber men, employed the legally constituted government authorities, should have anything to do with these activities. For the rest, it seems to me if we know anything really suspicious, we have an obligation to report it to the proper government authorities. Our country, however, is made up of people, many of whom have come here recently, but who are either in process of becoming citizens, or who may be citizens already, though of foreign birth or parentage.

They are probably more devoted to the democratic form of government than many of our citizens who have taken their allegiance to democracy for granted. These people must be encouraged to trust and to love their new country and their neighbors. They must be given the same opportunity the rest of us have.

I am deeply troubled by certain things that have come to me. For instance, in industries, some people, because their names are Italian or German, or because they or their parents are known to have been born in those countries, are refused employment.

We, in this country, are opposing totalitarian government. We do not like Nazi or Fascist regimes. But we are not opposing the refugees who want to help us make our country safe, nor citizens who have come to us from other lands and who are loyal and good Americans. This demands from us a refusal to be hysterical and an ability to use our powers of observation, but to use them wisely.

PLEASANT GARDEN PARTY

One afternoon the cabinet ladies received with me at a small garden party for the wives of the members of the house of representatives, and the women members themselves. This is always a very pleasant party and I was delighted to have such a good day.

Then, for a few minutes, I went to the opening of the Soldiers and Sailors club, which the Women's National Democratic club is helping to finance as a defense project. It will serve, we hope, as a place of recreation and relaxation for the men in our services who come to this city.

We succeeded, somewhat breathlessly, in catching our plane for New York city, and still somewhat breathlessly, we caught the train for Portland, Maine. Here we had a leisurely breakfast and then started for Augusta, Maine, by motor, to have the pleasure of lunching with the governor and Mrs. Sewall.

* * *

It was beautiful driving through the Maine countryside. The lilacs were in bloom, the blossoms all out and there were sparkling blue water on one side and dark green pines on the hill. There is something about a beautiful Maine day which is hard to match. One forgets it for a while perhaps, but recognizes it immediately one returns to the state. There will always be a pull on my heartstrings with the first view of the dancing water and glimpses of miles of blue-green tree tops.

PATTERNS
SEWING CIRCLE

FRANKLY, the purpose of this frock is to make you look sweet and pretty! A high point of charm is the open-sleeved effect, accented by flattering frills. The portrait neckline is wickedly becoming. This fashion makes up very charmingly in silk print, taffeta, and afternoon cottons. Easy to do.

* * *

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Was It but a Suggestion From Exhausted Clerk?

Frock after frock had been displayed to the lady with the supercilious air, until the salesperson in the exclusive dress shop was on the point of nervous exhaustion.

The customer would inspect each dress and then make biting remarks about most of them. At last she looked around the devastated place with an overbearing glance and complained:

"All your frocks are so skimpy. I believe I would look better in something flowing."

The tired clerk was quick to seize the opening.

"Madam might try the river," she said coldly.

Salty Seas

We know that the seas are strongly impregnated with salt, but it does not strike the average person that some seas may be saltier than others. One swimming in the Atlantic ocean would not notice much difference in the salinity of the water were he swimming again in the Pacific, but if he went into the Dead sea it would be another story, for there the water is 24½ per cent salt. There is only one sea saltier, and that is the Great Salt lake, which is 28 per cent. Of all the seas, the Caspian is the least salt, being only six-tenths of 1 per cent, and next comes Lake Van, in Turkey, which is 2 per cent. Lake Urmia, in Iran, is 15 per cent. The great oceans are only 3½ per cent salt, and do not vary appreciably, but inland seas of lesser area are strongly affected by the beds over which they lie, and minerals brought down by streams.

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Bearing Ills

There are three modes of bearing the ills of life; by indifference, which is the most common; by philosophy, which is the most ostentatious; and by religion, which is the most effectual.—Colton.

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Noble to Forgive

'Tis more noble to forgive, and more manly to despise, than to revenge an injury. — Benjamin Franklin.

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