START THE DAY RIGHT WITH A GOOD, HEARTY BREAKFAST

STAR DUST

Movie • Radio

★★★By VIRGINIA VALE★★★

ONE of the best of the many special Christmas broadcasts this year will be one that brought pleasure to thousands last year—Lionel Barrymore's appearance on the airwaves on Christmas evening with a dramatic version of Dickens' "Christmas Carol."

The part of "Scrooge" has always been one of his favorites. And his performance last year was received so enthusiastically everywhere that CBS signed him to a five-year contract. Whether he likes it or not, he's become a tradition!

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There's one man in Hollywood whom all the male stars go out of their way to be friendly with — and all because they don't know when he may take a shot at them. Not a shot with a camera, either— a shot with a gun. His name is Sid Jordan, and you've seen the effect of his work in a lot of pictures. In "The Prisoner of Shark Island" he nicked fragments from the stone walls of Fort Jefferson just over Warner Baxter's head. In "Lloyds of London" he shot bits out of the decks of Nelson's flagship. And when you see "Banjo on My Knee," you'll see Joel McCrea swimming the Mississippi with shots hitting the water near his head.

Joel McCrea

Gary Cooper

—★—

After Fred Allen appeared in "Thanks a Million" he declared that he was through with acting in the movies. Radio was enough for him (it should be, since he writes his programs as well as acts in them). So he turned down a contract to make more pictures and retreated to New York in good order, with "Town Hall Tonight" his main activity.

Now he's been talked into changing his mind. He's signed a contract with Twentieth Century-Fox, and so has his wife, Portland Hoffa.

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The Spanish revolution has seriously affected the lives of Grace Moore and her husband, Valentin Parera. They had planned to adopt Mr. Parera's four-year-old niece, who lived near Madrid, but for some time now they have had no word of the child, or of Mr. Parera's mother, brother and two sisters.

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It seems pretty funny, but it's true. When Anna May Wong arrived in Shanghai six months ago for a visit she could not speak a word of Chinese. Now that she's off for London she speaks it very well indeed—but in England she's not likely to need it.

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There's still a lot of argument going on about Leslie Howard's performance in "Hamlet" on the New York stage. Hollywood stars arriving in New York make a bee line for the theater; whether it's good or bad, they want to see it for themselves. The general public seems to feel the same way.

The dramatic critics, with a few exceptions, have taken their axes to the Howard "Hamlet." They feel that it's pretty bad, and have not hesitated to say so. Mr. Howard has been moved to defend himself in curtain speeches. This "Hamlet" production has been dear to his heart for a long, long time, you know. Apparently he was not prepared for the roasting the critics gave him.

—★—

Screen idols, undaunted by what happened to them the last time they spent a vacation in New York, plan other ones there in the immediate future. Their principal hazard is autograph hunters. It's a curious thing about autograph hunters; they seem to have a sixth sense that tells them when a celebrity is in the vicinity. It's hard on the celebrities, of course, but take it from me it's harder on the friends or relatives of the famous ones, who have to stand by and wait while the signing goes on. The fans just elbow them out of the way. The expression on Mrs. Gary Cooper's face while her husband obliges the fans is something to remember!

—★—

Odds and Ends . . . Homer Rhodeheaver, who leads that Wednesday night Community Sing on the air, commutes from Indiana to New York to do it . . . Slim Summerville has a new five-year contract . . . You'll like Joan Crawford and Clark Gable in "Love on the Run" . . . John Boles, Texas born, has been made a member of the staff of the Governor of Texas . . . When ZaSu Pitts sailed for England she wore that gorgeous mink coat of hers—one of the most beautiful in the world—which she really bought so that later she could give it to her daughter!

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Social Briefs

A subscription supper party on New Year's Eve will be held by a group of about 25 at the home of Mr. and Mrs. Harry S. Nichols of Suffield road.

* * *

Mrs. Howard S. Roberts of Philadelphia, is spending the holidays with her son-in-law and daughter, Mr. and Mrs. Albert Wasey of Hawthorne road. Mrs. Roberts entertained members of the family including her granddaughters, Jean and Nell Wasey, home for the holidays from Principia College and School, of St. Louis, Mo., Sunday evening at a supper party at Devon Gables.

* * *

Miss Adeline Cooke, librarian of Baldwin Public Library is attending the American Library Association convention in Chicago. Lucille George, also of the library staff, is spending the holidays with her parents, Mr. and Mrs. Paul George of Port Huron.

Breakfast Bananas

4 bananas
1½ cups orange juice

Slice bananas into sherbet glasses. Cover with orange juice. Serve with a spoon.

CASH and CARRY

Men's 3 Pc. Suits
Ladies' Plain Dresses **80c**

CLEANED AND PRESSED

PECK'S

Woodward—near Maple

There is much to be said in favor of a good substantial breakfast, it should be the most delightful meal of the day; but in most homes it is simply a race with the clock. Begin tomorrow and give your family a better breakfast, add an unexpected touch to the everyday dishes.

Chipped Beef Omelet

Use 1 egg for each person served and 1 tablespoon of hot water for each egg. Separate yolks and whites. Season the yolks with salt and pepper, add water and beat well. Beat the whites until stiff and fold in the yolks. Pour gently into a greased pan and cook slowly until the underside is a delicate brown, then place the pan in the oven keeping the temperature between 325 and 350 degrees. When the omelet responds to the touch it is done. Tear chipped beef into small pieces, heat thoroughly in milk—use a double boiler. Strain. Spread chipped beef on omelet and fold.

Eggs With Tomatoes

Fry 2 teaspoons chopped onion in 2 tablespoons of butter for a few minutes. Add 1 cup canned tomatoes and simmer a short time. Beat 4 eggs slightly with a fork, add to tomatoes and cook, gently stirring lightly until creamy. Season to taste. Serve plain or on toast.

Liver Cakes With Bacon

2½ cups ground liver
2 slices of bacon cut in small pieces
1 egg slightly beaten
½ cup bread crumbs
½ cup stock or milk
1 teaspoon salt
Pepper, bacon strips

Mix liver and pieces of bacon and the bread crumbs which have been moistened in the beatened edd and milk. Add salt and pepper. Shape into thin cakes and wrap with bacon, broil, turn once during cooking.

Sour Cream Waffles

2 cups sour cream
2 eggs
2 teaspoons baking powder
2 cups flour
1½ teaspoons melted butter
1 teaspoon soda
1 teaspoon salt

Beat eggs separately. Mix the cream with egg yolks. Stir in flour and baking powder, melted butter and salt. Add soda, dissolved in enough sweet milk to make batter right consistency. Add stiffly beaten egg whites. Bake in hot oven.

French Toast

2 eggs
⅓ cup milk
6 to 8 slices of bread
2 tablespoons butter

Mae a batter of the eggs beaten light, add milk and salt. Dip slices of bread in egg mixture and place in skillet to fry. Heat skillet, add butter. Additional butter will be needed after first 2 or 3 slices have been browned.

Crab Croquettes

2 cups crab meat
2 teaspoon onion
1 teaspoon Worcestershire sauce
Juice of ½ lemon
Pepper, white sauce

White Sauce: 2 tablespoons of butter, 3 tablespoons flour and 1 cup milk. Melt butter, blend in flour and add milk. Cook until thick. Add salt and seasoning. To the sauce add crab meat. Place in refrigerator to stiffen. Cut in squares, roll in egg and bread crumbs. Fry in deep fat. Serve with hominy.

Ham and eggs

1 pound sliced ham
6 eggs
1 tablespoon butter

Have ham cut 1-2 inch thick. Heat frying pan. When hot, add and quickly brown ham on both sides. Cover and lower heat and cook 15 minutes or until ham is very tender when tested with a fork. Remove ham to hot platter, break eggs one at a time in a saucer and slip into hot ham fat left in frying pan. Add water. Cover and cook 3 minutes or until film forms over the top of eggs. Carefully place around or on top of ham. If there is an surplus of fat in frying pan, due to a very fat ham pour off some before adding eggs.

Potato Pancakes

1 egg
2 tablespoons flour
½ teaspoon salt—pepper
2 cups grated raw potatoes
Onion juice—milk

Beat eggs and add flour, salt, pepper, potatoes and a few drops onion juice. Add enough milk to make a stiff batter. Heat fat in frying pan, have about ½ inch deep. Drop 1 tablespoon of the batter in the fat and fry on both sides until golden brown.

Obituary

MRS. ANNA VALENTINE

Mrs. Anna Young Valentine, 83 years old, 883 Knox street, Birmingham, died at her home at 6:50 a. m. Sunday. She was the wife of the late James E. Valentine who died July 6, as the result of injuries suffered in an automobile accident in Royal Oak. Mrs. Valentine received a broken leg Thursday, Dec. 3, when she was struck by a car driven by Mark R. Briggs, 560 Capital avenue, Battle Creek, at East Maple avenue and Worth street.

Mrs. Valentine was the mother of Mrs. Edward H. Eckley of Romeo; Mrs. Mabel Meloche of Detroit, and William E. Valentine, also of Detroit. She was the sister of Mrs. John Plumb, and William and Henry Young, both of Detroit, and Mrs. Laura Maghe of Flint. She was born in Waterford, moved to Detroit at the time of her marriage, in 1875, and came to Birmingham 28 years ago. Mr. and Mrs. Valentine celebrated their sixty-first wedding anniversary last March.

Funeral service will be held at 2 p. m. Monday at the S. O. Wylie Bell Funeral Home with Rev. John E. Martin of the Methodist Episcopal Church officiating. Burial will be in Roseland Park cemetery.

MRS. LYDIA A. JEWELL

Mrs. Lydia Ameter Jewell, 65 years old, 1552 Bennaville street, died in Harper Hospital, Detroit, at 11:27 a. m. Sunday. She had been in the hospital since Dec. 10. Mrs. Jewell was born in Olney, Ill., and came to Birmingham 15 years ago.

She was the wife of Amos C. Jewell, and the mother of Charles A. Jewell of Detroit; Dan Jewell, Birmingham; Mrs. Kate Bay, Crutchersville, Mo.; Mrs. Hazel Baldwin, Royal Oak; Mrs. Ruth Millar, Ferndale, and Miss Florence Jewell, and Mrs. Jennie Carrol of this city.

She is also survived by three brothers, Charles Ameter of Olney, Ill., and Walter and Paul Ameter of Indiananolis; three sisters, Mrs. Laurie Milburn of Detroit; Miss Ruth Ameter of Ferndale, and Mrs. Mabel Bushart of Olney, and six grandchildren.

Funeral service was held at 2 p. m. Tuesday at the S. O. Wylie Bell Funeral Home with Rev. W. Clarence Wright of the First Presbyterian Church officiating. Burial was in White Chapel cemetery.

We Extend to You Our Hearty Greetings and Thank You For Your Patronage During the Years Gone By.

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124 N. WOODWARD

Birmingham before today

By Minnie Hunt Saltzer

In the earlier days there were only four business streets in old Birmingham. They were the Old Woodward, Adams, Saginaw and Woodward, Pierce and Park streets.

Pierce was named for a Sarah Jane M. Pierce, daughter of Mr. and Mrs. Alexander M. Pierce, Mr. and Mrs. Alexander Brown and Mrs. Jane Lane, who were the only residents living on the street when it was laid out. Park was named for the Park family, who owned the property on the corner of Park and Pierce streets. Mrs. Pierce was the sister of Mrs. Brown and Mrs. Lane.

Mrs. Saltzer

Adams was named for Charles Francis Adams, son of the famous Boston family of that name. Mr. Adams was a director of the Detroit, Grand Haven and Milwaukee railroad, which later became the Grand Trunk. Adams was laid out in 1854 and was named for the president of the road, Charles Francis Adams, who was also president of the Union Pacific railroad.

Saginaw was named for the Saginaw Bay, which was named for the Indian tribe of Saginaw, which had its village on the bay. The Saginaw Indians were a branch of the Ottawa tribe. Saginaw was laid out in 1854.

Woodward was named for Judge Woodward, who was one of the three men who laid out the city of Detroit after the fire of 1805. Woodward was laid out in 1824.

The building was built by Mr. and Mrs. Frank Lane, Mr. and Mrs. Rigel Lane and Mrs. Jane Lane. Mrs. Rigel Lane was the sister of Mrs. Whitehead and Mrs. Mitchell, wives of Mr. Whitehead and Mr. Mitchell, who built the Charles T. Sloan, who is the present owner.

The original building was a long, two story, frame structure. The first floor was used for a store and post office and for dwelling places.

Mr. and Mrs. Bigelow made their home in the western part. Their grocery store and the post office were in the eastern part. There were other residents in the remaining section. Before she located on Park, Mrs. L. T. Fox had her millinery store and home in this building.

The second floor was used for school rooms. I understand that this was a private school, and that it was under the direction of Rev. N. H. Shaw, father of Mrs. Bigelow, who was a Congregationalist minister. Among those who attended the school were Mr. and Mrs. Edward Lane, Mr. and Mrs. Rigel Lane, Mrs. Jane Lane, Mrs. Frank Lane, Mrs. Mary Lane, Mrs. Ed Mulkey, Mr. and Mrs. Frank Mulkey, Mr. and Mrs. Jack Mulkey, Mr. and Mrs. Charles Mulkey, Mr. and Mrs. Harry Mulkey, Mr. and Mrs. Harrie Mulkey.

Dancing was taught in the second floor of the building by Prof. Pierce, Mr. and Mrs. Ed Martin, Mr. and Mrs. Ben Daniels, Mr. and Mrs. Ora Fox, Mr. and Mrs. Ed Lane, Mr. and Mrs. Ward Lane, Mr. and Mrs. Frederick Lane, Mr. and Mrs. Frank Lane, Mr. and Mrs. Charles Lane, Mr. and Mrs. Harry Lane, Mr. and Mrs. Harrie Lane, Mr. and Mrs. Ed Lane, Mr. and Mrs. Ward Lane, Birmingham; Mr. and Mrs. Ed Hogan, Mr. and Mrs. Ed Hogan, Mr. and Mrs. Ingersoll Hogan, Mr. and Mrs. Ed Hogan, Mr. and Mrs. Harry Hogan, Mr. and Mrs. Ingersoll Hogan, Mr. and Mrs. Ed Hogan, Mr. and Mrs. Harry Hogan, Mr. and Mrs. Ed Hogan, Mr. and Mrs. Ed Hogan, Mr. and Mrs. Ed