

These Simple *Will* Relieve Menu-Monotony

Most of us know our cooking has gotten in a rut, but we soothe our conscience by thinking that experiments are costly, take too much time and the family probably wouldn't like it anyway. So we keep right on scrambling eggs, frying steak and baking puddings. A simple, yet different menu perfectly prepared and charmingly served, will take the monotony out of cooking and will make the family feel proud of its housekeeper.

Chipped Beef and Olive Omelet

Use one egg for each person served, and one tablespoon of hot water for each egg. Separate yolks and whites. Season the yolks with salt and with either pepper or nutmeg, according to taste; add whites and beat well. Beat the whites until stiff and fold into the yolks. Poerently into a well greased pan and cook slowly until the underside is a delicate brown; then place the pan in the oven, keeping the temperature between 325 degrees and 350 degrees. When the omelet responds to the touch it is done. Make two cuts part of the way down into the omelet at right angles to the handle of the pan, dividing it about in thirds. Then tip the pan, slide a spatula under the omelet and fold it over as you slip it out of the pan onto a platter.

Tear-chipped beef into small pieces, heat thoroughly in milk; use a double boiler and strain. Spread the beef between omelet folds and dot the beef generously with thin slices of stuffed olives.

Meat Rolls

Sift 2 cups of flour into a large bowl with 3 teaspoons of baking powder and 1/2 teaspoon salt. Cut in 1/2 cup of shortening until the mixture falls in lumps about the size of small marbles. Add enough milk to make a light dough, that can be rolled very lightly on a board. Roll to 1/4 inch thickness and cut rounds of 2 inches in diameter. In the center of each round put a heaping teaspoon of meat filling. Fold rounds in half, pinching the edges together, place folded edge down in a greased baking sheet. Brush the rolls with egg yolk and little water beaten together. Bake in an oven 400 to 475 degrees about 10 minutes.

Meat Filling

Put through the meat grinder 1/2 lb. of cooked beef, chicken liver, or ham—or a mixture of these—with 1 bay leaf, 1 small chopped onion, a teaspoon of parsley and a teaspoon of chopped cucumber pickle, with salt and pepper to taste. Brown this mixture in a little fat and blend with

enough sour cream to make a paste. One heaping teaspoon of this peppery filling is enough for each roll.

Browned Rice

Cut 6 slices of bacon into narrow pieces, put into a skillet with 2 chopped onions and cook until the onions are tender and well browned; add 1/2 cup of chopped boiled ham, 1/2 cup of grated cheese, 1/2 cup of diced chicken or veal, and 2 cups of cooked rice. Mix together lightly and turn into a hot greased omelet pan. Heat and brown carefully on both sides over low heat. Turn out upon a platter. Serve with creamed carrots and peas.

Egg Plant Balls

Scrap out the inside of an egg plant that has been steamed or boiled without peeling. Mash the pulp. Measure and add half as much soft bread crumbs and half as much cooked meat. Season with 1/2 teaspoon of salt, 1/4 teaspoon pepper and 1 tablespoon of onion juice. Bind with 1 or 2 beaten eggs, form into balls, roll in fine crumbs, then in slightly beaten eggs, then again in crumbs. Fry in deep fat.

Surprise Potatoes

Mould hot mashed potatoes into croquettes with a small cocktail sausage in the center of each. Dip in crumbs, egg and again in crumbs. Fry in deep fat. Drain on paper. Serve very hot.

Maple Syrup Muffins

Mix 1/2 cup of milk with 1/4 cup of maple syrup, and into this work 2 cups of flour that have been sifted with 1 teaspoon of baking powder and 1/2 teaspoon of salt. Rub 1/4 cup of butter into the mixture with the fingers. Add 1 beaten egg. Work all into a dough which will be very soft. Bake in greased muffin pans.

Beet Ring Mold

4 lbs. beet greens, 8 small white onions, 2 teaspoons salt, Pepper.

2 tablespoons fat, One 1/2 lb. canned tomato, 2 tablespoons chopped pimientos.

Prepare and cook the beet greens and onions separately until tender. Drain well, then add salt, pepper and fat to the beet greens, with additional seasoning if necessary. Arrange the hot greens in a buttered ring mold, packing them down well. Unmold on a hot platter and fill the center with the tomato which has been diced and mixed with the white sauce, onions and pimientos.

STAR DUST

Movie • Radio

By VIRGINIA VALE

WHILE the director, George Cukor, was in New York making film tests of Southern debutantes and several young actresses from New York stage, the news inadvertently leaked out in Hollywood that David Selznick, the producer, had already made up his mind about who should play the leads in "Gone With the Wind."

Miriam Hopkins is to play Scarlett, Clark Gable will be Rhett, Janet Gaynor draw the appealing role of Melanie, and Leslie Howard will be Ashley, whom Scarlett loves but loses. Undoubtedly if the tests made in New York show real talent, the girls will be put under contract to play supporting roles in "Gone With the Wind" or for future pictures.

That cast that Hal Roach has lined up to support Constance Bennett in "Toppers" comes in Cary Grant, so high comedy race—has everyone gasping in Cary Grant, so overwhelmingly popular since he dominated Grace Moore in "When You're in Love," draws the lead. Meda Hopper and Billie Burke, who are just as slick as Cary Grant at comedy lines as they are at wearing exquisite clothes, are next in importance, and Roland Young and Alan Mowbray join the cast to add to the hilarity. Even if Greta Garbo were playing the lead, a more imposing cast could not have been commanded.

A current picture that everyone likes, and that men are particularly enthusiastic over is "Six Days and a Night" by Victor McLaglen. There is a storm at sea in this one that will make you get the arms of your theater seat or your companion, and if you don't let out a few loud gasps, you won't be like the majority of the previous audience. This picture plays the lead skillfully, but the girl you will remember is Helen Fitts who gives a brilliant performance as a tough character.

So many people complained about the modern-day-happening ending of "Lost Horizon" that the director changed it several weeks after the picture had started its triumphant run in New York and Los Angeles. The ending that the rest of the country will see makes it appear very doubtful that Ronald Colman will ever fight his way through a blizzard to the heavenly peace of Shangri-la high in the Tibetan hills. With either ending this is a picture that everyone will want to see.

Fruits and vegetables are the heroes and heroines of a movie being shown extensively in the producing regions of the South and Far West. The picture, designed to bring the big city auction markets to growers, dramatizes the selling process on the typical auction market through thousands of cars of fruits and vegetables are translated into millions of dollars in revenue to the growers every year.

Lis among your future film favorites Ella Logan whom you will see in Universal's "Till We Meet Again" is the enchanting singer with a thick Scottish burr to her voice who, accent or no, is a real show swing music over the radio with Abe Lyman's band. I like her best when she sings simple songs, but awing addicts rave about her ability to improvise new hit-tunes.

"Seventh Heaven" was previewed in Hollywood this week and everyone agrees that it brings more glory to Jimmy Stewart than to Simone Simon though she is part and appealing in the typical picture that brought Janet Gaynor fame. Simone arrived at the preview wearing a hair ribbon tied in a demure bow just over her forehead, and was so noticeably nervous that she fidgeted with her coat, her dress, and her hair ribbon all evening. She was accompanied by Anton Litvak.

ODDS AND ENDS—A makeup girl at the Paramount studio has twelve velvet winks given to her by grateful fans. Just to be different Frances Dee cuts her an alarm clock at the finish of "Sunk at Sea". Ann Southern will probably win the airtime award for the most persistent aircommuter of the year. If however she has two or three days to spare, she dashes off to Chicago to see her husband, Roger Trux, who is leading a band there.

Everyone at Paramount is glad to have Marlene Dietrich back, particularly the electricians and carpenters on her set. She brings such luscious Venetian cakes and cookies to them.

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Stars In South Seas Comedy.



Shirley Ross, film star, plays on Sunday. Bing Crosby leads one of the leading roles in the cast of outstanding picture, "Waikiki Wedding," which forms who will appear in the shows at the Birmingham Theatre show.

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