

**Star Dust**

- ★ Yesterday's Ghosts
- ★ Vocal Tragedies
- ★ Fred and Ginger
- By Virginia Vale

WANT to see what kind of role Clark Gable drew in his early days of making pictures? Then you'll have to go to "Painted Desert," recently made by RKO-Radio, originally filmed by RKO-Pathé in 1930.

Lee Stumway plays the villain originally played by Gable. By way of delving into the past again—all the still existing sets that



CLARK GABLE

were used for pictures made by May Pickford and Douglas Fairbanks were demolished the other day. Some of them were nearly 20 years old. They'll make room for a set for the next Goldwyn production, "The Last Frontier."

Pat Alice Marble, our No. 1 woman tennis player, was winning the Eastern Grass Courts championship at Rye, N. Y., Carole had to defend on daily telegrams to inform her of her friends' progress, because the matches weren't broadcast. Luckily for her the last one was played on Sunday—the strain of trying to work while it was going on would have been terrific!

The latest fashion news is to the effect that soon the girls will be wearing adaptations of the styles of 1924—the reason being that Claudette Colbert will soon be seen in "Zaza," and that the clothes she wears in the picture are so fetching that everybody's going to want clothes like hers.

Felix Knight, the young tenor who's being heard more and more often on the air, is going to keep right on until autumn with his nationwide program that is heard Fridays from 9:30 to 10:15, 2DST, over NBC's red network. One of the things he gets excited about, between broadcasts, is the number of 1924-style people whose voices are being ruined because they're going to teachers who aren't really good. Says he knows any number of boys and girls in California, where he used to live, who would be success if only they were properly taught. But he can't tell them how to go about finding really good teachers—says that he just happened to be lucky.

If you happen to be in New York and want to see some of your favorite radio stars when they're on duty, the place for you to go is the drugstore in the building where the NBC studios are located. Visiting movie folks and stage stars hang out at the restaurants, but for some reason the radio stars turn in homing pigeons to that drug store.

Did you happen to be listening to the radio while the music from "Caretaker," the new Rogers Astaire picture, was broadcast with Irving Berlin, its author, in the studio? It's nice music, and apparently it's also a nice picture—but still the rumors grow and grow to the effect that Astaire wants a new dancing partner. Fred Astaire and Ginger wants a new leading man.

ODDS AND ENDS—Fred Ibbot, a veteran in the field of radio production, declares that his line of work offers the greatest opportunities to young people of any phase of industry. Tyrone Power had a lot of fun on a trip East—one of his engagements being for luncheon with Judge Evans. Blage, incidentally, had her finger nail white. Genevieve Julia Hayden, who left the stage for the movies, and could get involved in the movies, and now is a terrific hit on the stage. Well, the movie producers are after her again—can't see how it happened that the just never got any good parts when she was in Hollywood. "Fog's a Crowd" is a pretty good picture; better put it on your list.

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**SOCIAL BRIEFS**

Mrs. Charles Wesley departed Saturday for her home in Hadley, N. J., after spending a fortnight here as the guest of her brother and sister-in-law, Mr. and Mrs. Howard Hagerty of Bloomfield Hills. Mrs. Hagerty honored her visitor at luncheon Wednesday, using mixed garden flowers on the table. On Thursday evening, the Hagertys and Mrs. Wesley dined at the "Family Night" party of Pine Lake Country Club. Bill Hagerty will depart at the end of this week for the Tanglewood School at Olivet, where he will be a student during the coming year.

Mrs. Clark C. Coulter and her children will return soon after Labor Day to their home on Ravine road. They have made an extended stay at Lake Charlevoix, where they took a cottage, and Mr. Coulter joined his family for short stays several times during the summer.

The Birmingham colony at Okocuda will break up around Labor Day. Mrs. Donald T. Stanton and her daughter, Margaret, of Mohegan avenue are among those who have spent the summer there and who will return early in September.

Mrs. Harry W. Taylor of Brady Lane is occupied at present with the outfitting of her cruiser, from which she will return about the middle of next week. Mr. Taylor came home Monday from an extended fishing trip.

Mrs. Arthur L. Genuing of Fairfax road spent the weekend in Cleveland, as the house guest of Mr. and Mrs. Miles F. Ham. She was accompanied on the trip by her son, Bill.

Mr. and Mrs. William S. Spigell will again occupy their home on Chesterfield drive soon after Labor Day. They have spent the summer at Kincardin.

Mr. and Mrs. F. W. Vager of Bloomfield Hills will spend the week-end at Green Bay, Wis., calling for their son, Bob, who has spent the summer at Camp Ad-

venture Island. Accompanying them home will be John Tilletson, son of Mr. and Mrs. Robert F. Tilletson, also of Bloomfield Hills. John Finch, son of Mr. and Mrs. George B. Finch of Larchlea drive, will remain at the camp another week, in his capacity as junior counsellor.

Mr. and Mrs. Warren A. Sterling and their children, Joan, Michael and George, are once more in their home on Oak street after spending the summer at Hampton Villa, Hampton, Ont.

Mrs. Seymour Adams of Adams avenue and Mrs. T. B. Smith of Oakland avenue are expected home at the end of this week after several weeks' sojourn on the Atlantic coast.

Mrs. F. W. Boynton and her sons, Fred Jr. and Charles, will return to their home on Orchard road at the end of the week. They will remain in Birmingham for at least a month, before returning to their new home, near South Bend, Ind.

Harry D. Wise Jr. of Williamsburg road entertained as his house guest over the week-end, Malcolm Daniels of Jackson. The boys are fraternity brothers at the University of Michigan. Honoring the visitor, Mr. Wise invited a number of the younger set to the luncheon dance at Pine Lake Country Club. His guests included Miss Dorothy Forritt, Miss Eleanor Anibal, Miss Irene Cameron of Detroit, Bob Wise, brother of the host, and Mr. Daniels. On Wednesday, Mrs. Harry D. Wise, mother of the honor, entertained two tables at luncheon and bridge at the club. Her guests included Mrs. Burton M. Pheatt, Mrs. Benjamin H. Anibal, Mrs. Frank J. McGinnis, Mrs. H. F. Waple, Mrs. Edna M. Burt, Mrs. J. H. Walker, Mrs. Harry Denys and Mrs. Anita Stecker.

Mr. and Mrs. Peter B. Loomis, who have spent the summer at Higgins Lake, are expected to return to their home on Orchard road shortly after the holiday weekend.

**A True Spirit Of Hospitality Will Be Reflected In Good Food, Well Served**

Not everyone is born with the spark that draws people to them, but we can all learn the secret of hospitality. A gracious home atmosphere, an untruffled, hospitable, delicious food served with simplicity and diplomacy in inviting congenial guests, all of these are pleasant memories of a charming hostess in the minds of your guests.

**Vegetable Cocktail**  
 1/2 cup cooked asparagus tips  
 1/2 cup finely chopped celery  
 1 tablespoon finely cut chives  
 1/2 cup cucumbers, sliced  
 1/2 cup tomato sauce—sift  
 1 1/2 teaspoons lemon juice  
 Mix and chill thoroughly. Serve in cocktail glasses with cheese crackers.

**Glazed Individual Ham Leaves**  
 1/2 lb. smoked ground ham  
 1/2 lb. fresh pork, ground  
 1 cup cracker crumbs  
 1 small onion, chopped  
 1 egg, beaten  
 1/2 cup butter  
 1/4 teaspoon salt—pepper  
 Mix all ingredients together thoroughly. Pack lightly in large sized muffin pans. Shape the meat so it rounds up well, but doesn't come clear to the top of the pan, around the edges. Bake in an oven 350 degrees for about 20 minutes. Take them out of the oven.

**Baked Fritters**  
 Sift 1/2 cup of flour with 1/4 teaspoon of salt and 2 teaspoons of baking powder. Beat 1 egg, add 1/2 cup milk and add to the flour, beating till smooth. Add 4 tablespoons of melted shortening. Fold in cup of diced apples, spread the mixture in a greased shallow pan having it 1/4 inch thick, and bake in an oven 350 degrees. When done, brush the top with melted butter and sprinkle with sugar. Serve hot in squares with maple syrup.

**Cassolete of Chicken**  
 Use 2 cups of cold chicken put through the food chopper. Left over vegetables as much as 1/4 cup may be substituted for some of it. Use only such ones as peas, string beans, carrots, celery and the like; add 1 cup of milk to which 1 teaspoon of salt, 1 teaspoon of onion juice, pepper, 1 tablespoon of chopped parsley and 4 well beaten eggs. Pour this into well buttered individual ramekins standing in boiling water and bake 30 minutes at 400 degrees. Serve piping hot with mushroom sauce and boiled rice. A fresh fruit salad and a beverage complete the meal.

**Creans Cheese Asparagus Salad**  
 Arrange crisp lettuce heart leaves on individual salad plates. Place cooked asparagus tips that have been well chilled and dipped in French dressing on the lettuce. Mix 1 cream cheese with 1/2 teaspoon salt, 1 tablespoon of chopped green pepper and 1/4 cup of chopped walnut meats. Roll into

balls the size of walnuts. Place 4 to each serving. Serve with mayonnaise or French dressing.

**Coffee Jelly**  
 2 cups strong coffee  
 2 tablespoons gelatin  
 1 cup cold water  
 1 cup boiling water  
 1/4 cup sugar—vanilla to taste  
 Soak the gelatin in the cold water, dissolve in the boiling water and add sugar. Stir until dissolved. Add a little vanilla. Add coffee. Pour into mold which has been rinsed in cold water. Serve with boiled custard.

**Apricot Sherbet**  
 1 cup apricot juice  
 1 cup apricot pulp  
 1/2 cup water  
 1 1/2 tablespoons lemon juice  
 2 egg whites  
 1/4 cup sugar  
 Pinch of salt  
 Beat egg whites, water and sugar 10 minutes. Cool. Run apricot juice and syrup. Chill. Pour into tray and freeze firm. Remove mixture to a cold bowl, beat with rotary egg beater until light. Add coffee, egg whites and cream. Return to tray and finish freezing.

**Baked Alaska**  
 Cut slice of sponge cake into rounds, 1 inches in diameter. Arrange on a paper spread on a board. Place 1/2 inch of ice cream in each round of cake. Cover the ice cream and sides of cake with meringue, made of the whites of 4 eggs beaten dry, add 4 rounded tablespoons of sugar, beaten in gradually. Put in a very dry oven for 1 or 3 minutes to brown the meringue.

**Angel Dessert**  
 Whip half a pint of cream stiff, then fold into a cup of angel cake torn into very small pieces, 1/2 cup of marshmallows quartered 1/2 cup of green mint cherries quartered and 1/4 cup blueberries. Shred lengthwise. Toss all together lightly, pile in sherbet glasses and chill. Garnish with green cherries.

**Going back to clothes, the winter promise to be a colorful season. The new shades in fabrics—some of them shades that have heretofore been considered appropriate only for spring or summer.**

Ensembles are composed of light-weight dresses and jackets. They range from way length to wrist length. The wrist length English jacket is one of the newest.

The college girl is strong for the extra two dress jackets which are being shown. They are of gay colors and are worn with dark skirts.

**BIRMINGHAM'S DEPARTMENT STORE FOR FOODS**

**JOHN HAYMAN'S MARKET**

Seven Complete Food Departments To Serve You & Save!

Next to CUNNINGHAM'S WOODWARD AT MAPLE BIRMINGHAM Two Entrances - Woodward or Maple

VALUES FOR SEPT. 1-23

**FRUITS & VEGETABLES**

Sweet California PLUMS 5 lbs. for 25c

Sweet Sunkist ORANGES 2 doz. for 33c

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Ideal Cooking and Baking

Fresh Garden SPINACH 2 lbs. for 15c

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NOVA SCOTIA FRESH SHRIMPS lb. 27c

FRESH WHITE FISH lb. 28c

Lake Erie PERCH 15c lb.

**AWREY BAKERIES**

- DATE FILLED OATMEAL COOKIES doz. 24c
- CHEWY PECAN WAFERS doz. 21c
- DEVIL'S FOOD SQUARES doz. 33c
- SATURDAY ONLY FRESH PEACH LAYER CAKES ea. 45c
- Pinochia-Nut Danish Rolls 3 for 11c
- PINEAPPLE LOAF CAKES ea. 19c
- Delicious Glazed Doughnuts doz. 29c
- FRENCH CURRANT COFFEE CAKES ea. 14c
- INDIVIDUAL FRESH FRUIT APPLE PIES 3 for 22c
- Dr. JACKSON'S Meal Health Bread and Alkaline Laxative Loaf each 15c

**Lipson's DELICATESSEN**

- EXTRA FANCY — Grade No. 1 BEER SALAMI lb. 23c
- Sliced Vacuum Cooked SPICED LUNCHEON MEAT lb. 29c
- HOME MADE SMOKED POLISH KIELBASSA lb. 25c
- LIPSON'S HOME MADE Whole or Mixed CHERKINS Quart Jar 23c

**Candler's Quality Dairy**

- FANCY MICHIGAN MILD CHEESE Better than the Ordinary 15c lb.
- PABST-ETT PLAIN PIMENTO SWISS 2 pkgs. for 25c
- OUR OWN CREAMED COTTAGE CHEESE 2 lbs. for 15c
- PHILADELPHIA CREAM CHEESE 2 pkgs. for 15c
- GOLD'N RICH Differently Flavored CHEESE lb. 33c

**SUPER SELF SERVE GROCERIES**

Just A Sample Of Our Every Day LOW PRICES

**PURE CANE SUGAR 5 lb. package 23c**

- MILK Land O' Lakes Tall Evaporated Can 5 1/2c
- California White Meat TUNA can 11c
- TEA Hayman's Orange Pekoe Half Lb. 27c
- PET MILK Tall Can 6c
- WHEATIES Flkg. 10c
- Del Monte ASPARAGUS No. 2 can 19c
- POSTUM CEREAL pkg. 23c
- INSTANT POSTUM large 39c
- HERSHEY'S COCOA lb. 13c
- ROYAL GELATIN pkg. 5c
- COCOMALT or TODDY lb. 37c
- MIRACLE WHIP qt. 37c
- ORANGE MARMALADE 2 lbs. 25c
- KARO - Blue Label 3 lb. can 19c
- MAZOLA OIL pint can 21c

**Chase and Sanborn's 'DATED' COFFEE 21c lb.**

- Fruit Flavored POP 24 oz. Bottles Each 5c
- DILL PICKLES Quart Jar 12c
- HEINZ SOUPS 2 Cans 25c
- PINK SALMON Tall Can 10c
- SARDINES Bulldog Oil or Mustard 5c
- FRENCH'S BIRD SEED 2 for 23c
- GIANT IVORY SOAP 3 for 25c
- P & G LAUNDRY SOAP 3 bars 10c
- MASON JAR CAPS doz. 19c
- OXYDOL or RINSO 2 lge. 37c
- WYANDOTTE CLEANSER can 7c
- DOG FOOD 3 tall cans 13c
- NAPKINS - 80 count 7 1/2c
- JAR RUBBERS 3 doz. 10c
- SEELY'S EXTRACT bottle 13c

**Maxwell House Vita Fresh Coffee 24c**

- Jack Frost or Domino POWDERED or BROWN SUGAR LB 7c
- FLOUR ALL PURPOSE 5 lbs. for 15c
- SPICES ASSORTED Can 5c
- RAISINS SUNMAID SEEDLESS Box 9c
- MOTHER'S OATS Pkg. 8c
- MINT SAUCE 6-oz. bottle 9c
- Miller's PEANUT BUTTER 2 lbs. 27c
- Campbell's TOMATO SOUP 4 for 25c
- GOLD MEDAL FLOUR 5 lbs. 24c
- Rumford BAKING POWDER lge. 19c
- HEINZ KETCHUP lge. 18c
- MICHIGAN CATSUP lge. 8c
- PREPARED MUSTARD quart 10c
- L'AIGLON CAPERS bottle 12c
- CUT GREEN BEANS can 6 1/2c

**Armour's Star Corned Beef 12-oz. can 15c**