



## WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON

**NEW YORK.**—Of wide public interest is the pressing problem of who's going to join or restrain Joe Louis. It has seemed that all they could do would be to match him against a threesome—possibly Farr, Pastor and Baer. But now there is actually serious consideration of launching him against the huge, bulbous two-ton Tony Galento, the Orange, N. J., pub keeper who trains on beer and hot dogs. Tony has never been knocked down, but neither has a hippopotamus or a steam shovel.

Built like a couple of hogsheads, he is a morass in which assailants get swamped, like Japan in China. He fights with his mouth open, as if he were catching flies, which is disconcerting to his opponent, as is his flailing, free-style, generally scrambled attack. His defense consists mainly in his absorbent qualities. They cut him to ribbons, but never cut him down.

He has had about 70 fights. Dumping Nathan Mann marked his heaviest scoring in the ring. He has flattened Al Ettore, Le Roy Haynes, Charley Massey and quite a few not altogether negligible fighters, but, as yet, no maulers of championship specifications. For some of his fights he trained on applejack, but now says he has found beer is best.

In the little family gin mill and spaghetti palace, down by the railroad tracks, he shadow boxes for the customers and yells for a match with Louis. He says he would like to have it barehanded in the cellar, with \$10,000 on the doorstep for the man who comes out. They have a two months' old baby, who, says his father, never will be a fighter or a barkeeper.

"Me—" says Tony—"they had to burn down the school to get me out of the fourth grade. I didn't know my strength and one of my spittballs knocked a teacher unconscious. I'll make this new guy behave and he'll grow up to be a professor or doctor."

Sir Patrick Hastings, counsel for Countess Barbara Hutton Haugwitz-Reventlow in her elaborate and complicated disagreement with her husband, is one of the most interesting front-page lawyers of London, usually a contender in any exciting international wrangle in which London's West End or New York's Park Avenue might be interested. He represented Mrs. Joan Sutherland in the slender suit which grew out of gossip about the Wallis Warfield Simpson divorce suit. It was he who got thumping big damages for Princess Youssouf, in the suit over the Metro-Goldwyn Rasputin picture. He won the fight for the Warner Brothers to keep Bette Davis from appearing without their consent.

In court, he has alluded to an episode when, hungry and footsore, he was turning his back on London, but was somehow flagged back again by an indulgent fate. He was trained as a mining engineer, fought in the Boer war and returned to London to precarious years in which he sparred for an opening. He was a journalist, a "leg man" around the grubbier of the police courts. In his attic lodgings, he studied law and was admitted to the bar—with nice going thereafter. He now has one of the largest professional incomes in England. He was knighted in 1923 and was attorney general in 1924.

He is widely and intimately known in social and literary circles, but draws no class lines in his professional work. One of his most spectacular cases was his defense of the Welsh miners in 1925. He moves into his middle sixties with no let-down in mind or person.

Sir Robert M. Hodgson is a shadowy but noteworthy figure in Europe's diplomatic underground, about whom a book may some day be written. He is Britain's go-between in delicate negotiations with Generalissimo Franco of Spain about the bombing of British ships. When he is on a government mission, it is an indication that some subtle business is on.

He had retired in 1936, but Neville Chamberlain called him back as a diplomatic pinch-hitter in this ship-bombing embarrassment. He is the son of an arch-deacon, of somewhat clerical mien, and was in the consular and diplomatic service for many years. From 1924 to 1927, he was British charge d'affaires at Moscow. He is usually working quietly off-stage, never in the spotlight.

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## More of Lace This Summer Than Ever

By CHERIE NICHOLAS



**AN UNPRECEDENTED** vogue for lace is recorded this summer. No longer is lace considered from the luxury and esthetic viewpoint only. Lace has become a tremendously practical factor in the realm of apparel wearable for all occasions. Lace has come into its own in a big way, so much so that designers are thinking in terms of lace as they never thought before.

So lace-conscious have we become, women of keen judgment are acquiring entire wardrobes that are for the most part fashioned of lace. This is especially true with those who travel, for, put to the test, lace stands up under the stress and strain of packing and unpacking, in fact of serving for general wear as well as any other fabric. Of course, there are laces and laces and it behooves the woman who would be well-dressed to choose the right lace for the right occasion.

You can get laces that you can scarcely identify as lace, so fabric-like is their mesh. They tailor as perfectly as cloth and carry a sophisticated air about them. As for service, you'll be delighted with their practical wearableness. Then there are the handsome, washable cotton and linen laces that tailor so smartly in simple daytime dresses you will be wanting about all else at least one of these practical gowns. Perhaps we would be better expressing the idea to insist that you invest in several. They will carry you through most any social crisis.

So far we have been talking of lace from the practical standpoint. When it comes to reviewing the triumphs of lace from the esthetic side of the question we think the lovely evening ensemble to the right in the illustration tells the story more eloquently than any word-picture could do. This exquisite crea-

tion is of bottle green Chantilly lace, so delicately meshed it is like finest cobweb structure. A water green foundation with bands of crepe in rainbow colorings at the hem and bodice top of this slip reflect the spirit of joyous summer. The evening veil which has become a favorite headress for formal occasion is of bottle green net with applied motifs of the lace.

A lace dinner and evening dress, such as is centered in the group, is almost indispensable in any woman's wardrobe. The short rounded bolero of matching lace, the full short sleeves as well as the easy fullness of the skirt are all features that make this dress distinctive and correct for both dinner and dancing. It comes in delectable colors in a new pattern of angel skin lace.

You will be wanting an afternoon dress of lace. A very apt model is shown to the left. Pale blue Chantilly lace fashions it. Its styling gives a particularly interesting interpretation of the draped bodice treatment that terminates in a wide molded corselet-girdle line. The hat is a Toya straw.

Lace costume suits, especially in jacket types, in navy, dusty pink, or various blues are outselling other sheer media this season. The jacket may go to extremes, varying from bolero to full length coat, but a jacket there must be with every dress for practical daytime wear. In many instances the lace jacket suit is enhanced with ribbon-bound edges. Frog fastenings made of tubular ribbon cording add a touch of distinction.

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## 'ON THE SQUARE'

By CHERIE NICHOLAS



Decidedly on the square is the formula that newer bags follow, and as to size many of them are enormous. Pictured is a bien-en-davis bag on the tab of which are monogrammed miniature initials. Wide, flat handles and zipper top opening are added features to this bag which comes in tones of black, navy, rust, tan and black patent leather.

## Suit of Hopsacking

A suit of yellow hopsacking is a flattering costume for a summer day. Its jacket may be fitted and belted or swing straight and free, but it must be short-sleeved. Add a blouse of white organdie or a vest of printed lawn.

## FASHION DECLARES FOR WHITE SUMMER

By CHERIE NICHOLAS

We grant that white is always a summer favorite, but this summer fashion is playing it up in a highly dramatic manner. Costumes are described in the fashion story as "white as snow" or of icy whiteness or white as fleecy summer clouds and so on. You appreciate the stupendous accent on white in fashionable gatherings where "white as a swan" capes and jackets; and boleros of marabou, fur or ostrich are the favored wraps, and where evening gowns float about in billowy masses of white net or chiffon or that which is late style—the pencil-slim draped dress of snow-white rayon jersey draped sculpture-like. Then there are the new white taffeta frocks, "beauties," that they are.

For day there are numberless man-tailored suits of sharkskin and other fascinating wash whites, while the afternoon dresses of white rayon jersey compete in endless parade.

White lingerie has come in and is the wanted kind at present. And as for accessory whites, footwear, gloves, bags and details too numerous to mention make their bow on the fashion stage in pure white.

## Top a Print Frock With Silk Coat in Monotone

Well-dressed women find appeal in the new summer costumes that top the print frock with a silk coat in monotone that repeats the leading color of the print. For instance wear with a brown beige and rose print dress, either a jacket or full-length coat of brown silk crepe. Or a red-on-white silk print dress adds a bolero of red silk and there are red ribbon bow trims on the frock.

## TODAY'S BOOK

### Maniac's Prey An Island in Carribbean Sea

By ELIZABETH C. JAMES  
RICHARD CONNELL'S "The Most Dangerous Game" opened as a yacht sped through the warm waters of the Caribbean night. Two men sat talking about their hunting trip to South America.

Whitney commented that it is a good sport for the hunter, but not so good for the hunted, to which Rainsford scornfully asked, "Who cares how a jaguar feels?"

At a late hour when Rainsford sat on deck alone smoking his last pipe for the night, he heard shots in the distance. Yet they were miles at sea. He remembered that the sailors had been jittery all day and that this part of the Caribbean sea had a bad name among seamen. Curious, he stepped upon the rail to hear better; his pipe slipped, and in a second's time, he found himself in the warm water.

## Discovers Chateau.

In a state of exhaustion the swimmer finally reached an island, where he collapsed and slept for hours. Using his knowledge of the

## RICHARD CONNELL

Richard Connell is among the Twentieth century American authors who have included a variety of types in their writing. Newspaper work, editing, and stories for the cinema are among his activities.

"Apes and Angels" and "Murder at Sea" are two of Mr. Connell's well-known stories. "The Most Dangerous Game" was presented on the screen several years ago.

Mr. Connell was born in 1893 and received his bachelor's degree from Harvard. During the World war he served in France with the A. E. F.

chase, he found signs of a recent fight and picked up a trail which led him to a chateau.

Rainsford knocked. The door was opened by a brutal looking Cossack who answered nothing but grimly brandished a gun. Presently down the wide stairs came an older man. "I am General Zaroff," he said.

The next few hours were so strange that Rainsford felt himself to be in a horrible dream from which he would awaken and find relief. After receiving the best of clothes, food, and all other comforts and luxuries he discovered his host was a maniac.

Dizzy and sick, Rainsford went to his room and began to think of escape. But his door was locked.

## Rainsford's Three Days.

Next day the servant came to Rainsford's room, explaining that the general slept late on the day that he planned to hunt in the evening. Ivan gave the quarry a pair of moccasins, a knife, and food and water for three days. The bargain was that if any man escaped for three days, he would be set free.

At first Rainsford went in circles. But in the afternoon when he knew it to be only a matter of hours before he would be cornered, his instinct of self preservation began to function. Eventually he climbed a tree and stretched out along a limb, so that he could see.

That evening Rainsford saw the hunter cautiously examining every bent twig, every stirred leaf. Without faltering, he came toward Rainsford's hiding place. Until he stood beneath the tree. The general laughed and walked away.

The next day Rainsford tried an amateur trap, but it failed.

## Dog Is Killed.

There was still another day to live through. With maddened fury the hunted man dug a Malay tiger pit, placing sharpened spikes in the bottom and concealing the pit with a covering woven of vines and leaves. Watching from a hiding place, he saw the hunter come swiftly as he followed the scent of a blood hound on leash. There came a crash and scream, and the general called out, "Rainsford, you have killed my best dog. I'll see what you can do against the pack."

There was no minute to waste. Fastening the knife to the top of a sapling, blade up trail, the man bent the sapling down to the ground and set his trigger. Hiding again, he watched the general coming with Ivan holding the pack. Seconds dragged until there came a yelp and shriek. Ivan fell to the ground.

Feeling that his game had cheated, General Zaroff returned to his chateau and dinner. That night as he prepared for sleep, he opened the windows to see the night sky. A sound behind him jerked him around to find Rainsford as a demon unleashed. "One of us will be food for the dogs tonight!" he cried, springing.

He had never slept in a better bed, thought Rainsford, the next morning.

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# WHAT TO EAT and WHY ★ ★

## C. Houston Goudiss Discusses Cheese--Prince of Proteins

### Noted Food Authority Tells Why You Should Eat More of the Food That Is So Rich in Protective Elements.

By C. HOUSTON GOUDISS

6 East 39th St., New York City.

FOR many years, men with an inventive turn of mind have dreamed of creating a product that would concentrate all the important food elements in a small tablet or capsule. They have been inspired by a desire to simplify meal preparation without sacrificing nutritive values.

No one has ever succeeded in making a synthetic food that would both satisfy hunger and properly nourish the body. But all the while, the researchers have overlooked the magnificent possibilities of cheese, one of the most concentrated, nourishing, satisfying and versatile of foods.

## Cheese—The Body Builder

Cheese is the most concentrated source of protein known. Moreover, the protein is of such high type that if it were the only body-building food in the diet, given in sufficient quantities, it would be adequate not only to maintain life, but to support normal growth.

One-half pound of American Cheddar cheese will supply all the protein required by an adult for an entire day.

## Cheese—The Energy Food

In addition to its rich store of protein, cheese is also a fine source of energy.

A cube of Cheddar cheese one-and-eighth inches square provides 100 calories or the equivalent in energy value of the lean meat of one lamb chop or one medium-sized potato. One-half pound of Cheddar cheese furnishes 1,000 calories, about half the daily requirement of an adult leading a sedentary life.

## Cheese for Mineral Salts

Because milk is rich in minerals, it follows that cheese, which is made from milk, contains these precious substances in highly concentrated form. It is an excellent source of calcium, the mineral which is responsible for building strong bones and sound teeth, and for keeping the heart beating normally. A one-and-one-fourth inch cube of American Cheddar cheese contains as much calcium as an 8-ounce glass of milk.

The individual who does not care for milk as a beverage can easily obtain the necessary calcium from cheese. But it is practically impossible to get adequate amounts of this mineral without either milk or cheese. In rennet cheese, phosphorus, as well as calcium, is present in the same proportions as in milk, but is much more highly concentrated. As in milk, these minerals are in a form that is most nearly perfect for easy assimilation. Rennet-curd cheese is always high in sulphur and fairly high in iron. Furthermore, the iron is in the most readily assimilated form.

## Cheese and Vitamins

Cheese is a splendid source of vitamin A, which promotes growth and increases resistance to disease. It is especially important for eye health and is necessary to prevent the affliction known as night blindness. The amount of vitamin A varies with the type of cheese, but both American Cheddar and Parmesan cheese are extremely rich in this substance, and cream cheese is an outstanding source. Vitamins B and G

## Do You Want to Learn

### How to Plan a Laxative Diet?

Get This Free Bulletin Offered by C. Houston Goudiss

READERS of this newspaper are invited to write to C. Houston Goudiss, 6 East 39th Street, New York City, for a free copy of his bulletin, "Helpful Hints on Planning a Laxative Diet."

The bulletin gives concrete suggestions for combatting faulty elimination through correct eating and proper habits of hygiene. It gives a list of laxative foods and contains a full week's sample menus. A postcard is sufficient to carry your request.

## Keep Cool Improve Health

With this Free Bulletin on Planning a Correct Summer Diet

SEND for the free bulletin on "Keeping Cool with Food," offered by C. Houston Goudiss. It outlines the principles of planning a healthful summer diet, lists "cooling" and "heating" foods and is complete with menu suggestions.

Just address C. Houston Goudiss, 6 East 39th Street, New York City. A post card is all that is necessary to carry your request.

are also found in whole milk cheese.

With this wealth of food values, one would expect to find cheese appearing on the menu in some form every day. But though the annual production of cheese in the United States exceeds 700,000,000 pounds, it should be much greater. The annual per capita consumption is only 5½ pounds—a woefully small figure when we consider the wide benefits that would result from its greater use.

The failure of American homemakers to use cheese in the amounts that they should is, I believe, due to three factors: first, a lack of knowledge concerning its splendid food values; second, a belief in the old superstition that cheese is not easy to digest; and third, failure to take advantage of the many ways in which it can be served.

## Digestibility of Cheese

The foregoing outline of its many food values should give a new conception of its place in the diet. As to its digestibility, studies by the United States Department of Agriculture have entirely disproved the fallacy that it is not completely digestible.

It was found that on an average about 95 per cent of the protein and over 95 per cent of the fat of cheese were digested and absorbed. The various kinds of cheese tested were found to compare favorably in digestibility with the food of an average mixed diet. It was also demonstrated experimentally "that there was practically no difference between cheese and meat with respect to ease of digestion, at least in such quantities as are commonly eaten."

There was also a notion that because it is so high in food value, cheese should only be eaten in small quantities. But scientific tests have proven that cheese may be eaten by normal individuals in large quantities, as the principal source of protein, with entirely beneficial effects upon health.

## Place of Cheese in the Diet

There is a case on record of a young man who lived for two years on a daily diet consisting of one-half pound of cheese, a one-pound loaf of whole wheat bread and two pounds of fruit. While this limited diet might prove monotonous to some people, it is possible to utilize cheese as the easiest method of providing important food value, varying the diet, and simplifying meal preparation. For there are more than 200 distinctive varieties of cheese listed by the department of agriculture, ranging from the smooth, delicately flavored cream cheese, which may be given to very young children, to the sharp tangy cheese which is especially popular with men. Fortunately, almost every type can be purchased in packaged form, in sizes that are convenient for large and small families, making it possible to enjoy a wide variety.

Cheese can be used as a main dish; in salads or sandwiches; as a sauce for vegetables; as a dessert. It is desirable at the same time to serve bulky foods, such as fruits and vegetables. Cheese may also be combined advantageously with carbohydrate foods. This is because the balanced diet requires more carbohydrates than protein. And cheese is essentially a protein food, interchangeable with meats and fish.

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