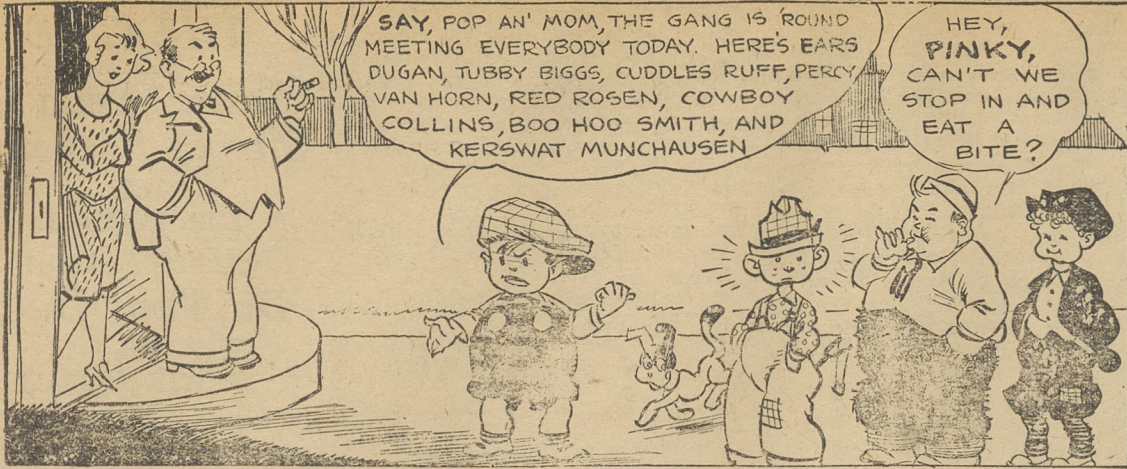


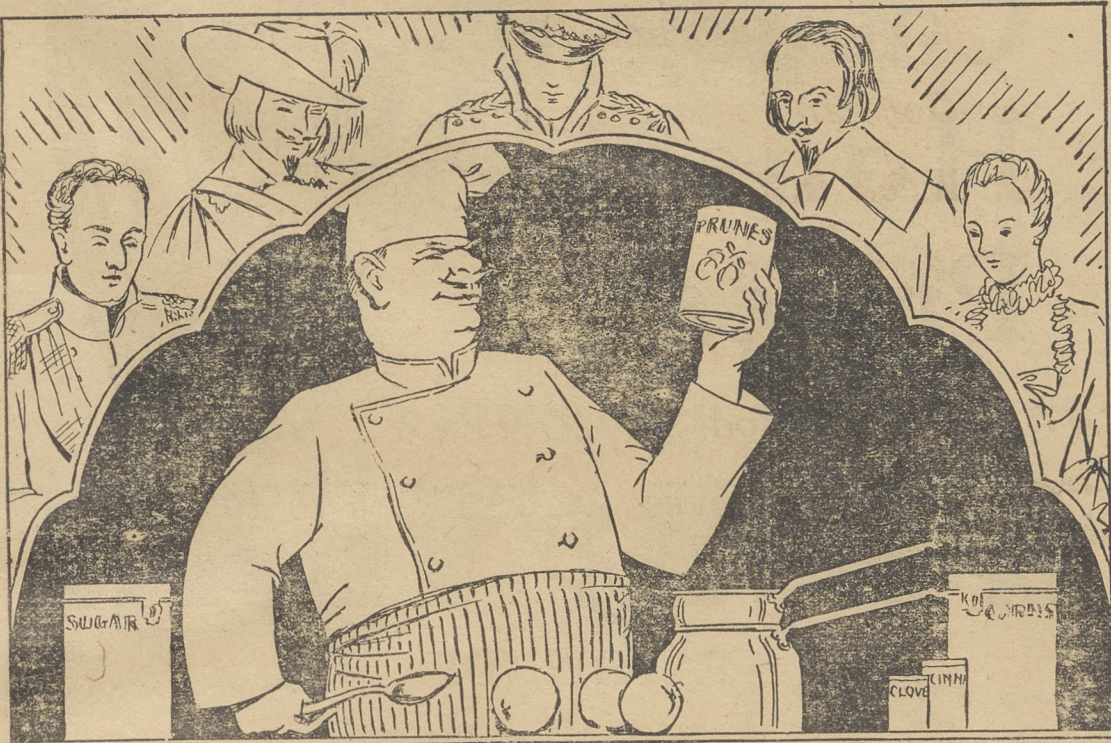
"Pinky Dinky" and His Gang Are Here to Delight Our Readers and Increase your Happiness By Terry Gilkison



CHORUS GIRLS CAN EAT AGAIN



Producers of musical comedies and the great couturiers of New York and Paris have united in announcing that the boyish figure is passé. No longer forced to starve themselves to a shadow, the girls of the Varsity Drag Chorus of "Good News", the famous Broadway production, thoroughly enjoy a wholesome snack after the show is over and before changing into street clothes. Freedom to satisfy their normal craving for sweets and other foods that supply energy is a big help to them in setting up a new standard of "pep" for Broadway to catch up to. Left to right: Katherine Gladding, Lillian St. Just, Peggy Bolton, Viola Hunter and Betty Tracey.



EPIGRAMS OF EPICURES

THAT Jean Anthelme Brillat-Savarin, famous author of *The Physiology of Taste*, came by his love for good food honestly as indicated by a story which he tells about one of his aunts who, at the age of ninety-seven, was dying. But as she lay in bed she insisted on eating her regular eight-course dinner. She had almost finished when, "I feel that I am going," said the old lady. "Quick, my dessert!"

**The Joyous Gourmand**

In Brillat-Savarin's day, the word, *gourmand*, signified one who loved good food. Consequently the author coined such epigrams as: "A true gourmand could not be late to dinner." And, "No man of under forty can be dignified with the title of gourmand."

Today, a distinction is made between the words, *gourmand* and *gourmet*. *Gourmand* has changed from its old meaning and implies that a man is a prodigious eater without discrimination. A *gourmet* is one who eats of only the finest. Or, as Frank Sullivan, puts it, "A gourmet is one who always likes to know just what he is eating. A gourmand is one who will order hash."

A sentence by Oliver Wendell Holmes gives a tinge of suspicion that he was a gourmand, but it seems difficult to believe such a thing of the urbane doctor. Yet there is no denying that he says, "The true essentials of a feast are only fun and feed." And that

Thackery must have been a gourmand or else have suffered from indigestion is the conclusion from his remark that New Orleans is the place where one could eat the most and suffer the least.

In Brillat-Savarin's day cooking was a fine art. The chefs had their names written on the menu cards and great lords and ladies did not scruple to add their names to any dish which they originated. The famous Duke de Richelieu; Louis de Bechameil, Marquis de Nointel; are some of the famous names. The Marchioness de Pompadour invented the *filet de volaille à la Bellevue*. A special method of preparing sweetbreads is called *sweetbreads à la d'Artois*, after the Count d'Artois who afterwards became Charles X of France.

**Noble Cooking by Nobility**

Today, the nobility is interested in other pursuits—often the prosaic one of money-making—but there still are lovers of good eating who make a practice of evolving new recipes and so bringing to mind Brillat-Savarin's old pronouncement that "The discovery of a new dish is more beneficial to humanity than the discovery of a new star." Some of these super-celestial discoveries are given below for your delectation.

**Swedish Peanut Wafers:** Cream one-half cup butter and one-half cup peanut butter, add one-half cup sugar and cream again. Add one well-beaten egg and one and one-third cups sifted flour and a few

grains of salt. Add one-fourth teaspoon lemon extract and roll very thin. Cut in small rounds, press a peanut in the center of each and bake in a slow oven, 300 degrees F., for eight to ten minutes.

**As Good As If French**

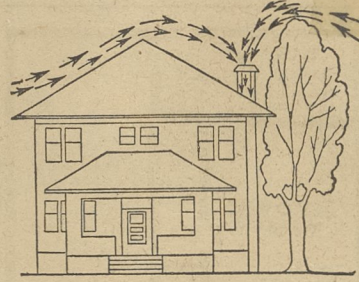
**Scandinavian Prune Pudding:** Remove stones from the fruit in a number 3 can of Oregon prunes. Cut pulp in pieces and return to the syrup, add one-third cup sugar, one-fourth teaspoon clove and one-fourth teaspoon cinnamon and simmer five minutes. Mix one-third cup cornstarch with one-half cup orange juice, add to hot mixture and cook in double boiler, stirring constantly until mixture is thick and smooth. Cool slightly, add one-half cup cooked nut meats and fold in two stiffly-beaten egg whites. Pour into wet molds and chill. Serve with whipped cream or custard sauce.

**Fig Tapioca:** Soak one-half cup pearl tapioca over night in cold water. In the morning drain off any water which has not been absorbed. Scald one and one-third cups milk in a double boiler, add the tapioca and cook twenty minutes or until transparent. Add two slightly beaten egg yolks and one-fourth cup brown sugar and cook until thick. Then add figs from an eight-ounce can (or one cup of canned figs) and let cook a few minutes longer. Cool slightly, then fold in two stiffly-beaten egg whites. Serve cold.\*

HIGH CHIMNEY AID TO HEATING, CURE FOR POOR DRAFTS

If the fire in your heater tends to fall permanently asleep unless you are continually prodding it, or if when you open the heater door to add fuel it puffs a cloud of smoke in your face, don't be too sure that your heating plant is at fault, warns the Holland Institute of Thermology, of Holland, Michigan. The trouble may be in the chimney.

Chimneys are not only smoke and gas-vents. They have another equally important duty, to supply oxygen to the fire. To supply enough oxygen for complete combustion, the chimney

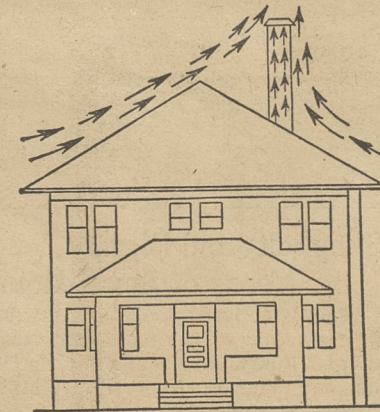


Downdraft—Chimney Too Low must be both big enough in dimension and tall enough.

Even in a one-story home, the flue should not be less than 26 feet high, measured from the level of the heating plant grate to the top of the chimney. Thirty feet is a safer minimum. The chimney of a two-story house should be at least 35 feet high.

A flue should extend at least six feet above a flat roof and two feet above the ridge of a hipped or gable roof.

If these rules are not observed, according to the Holland Institute of Thermology, downdraft will occur. Downdraft smothers the fire. It creates a back-pressure in the firebox which causes clouds of smoke and gas to blow into the basement when the firing door is opened. It may even cause an explosion. So a chimney that is too low is a defect in the heating system which not even the



Chimney With Good Draft.

most modern vapor-air, warm air circulating plant can overcome.

Poor draft can be tested accurately with scientific instruments. Any reliable heating company should be able and willing to do this. If you know none that will give you this service write the Holland Institute of Thermology, which will give you names of concerns in your city that will render this scientific testing service without charge.

Clean Furnace Saves Coal

According to the Holland Institute of Thermology of Holland, Mich., an eighth of an inch of soot in the fireways and pipes of a heating plant decreases its efficiency 28 per cent, and a quarter-inch reduces efficiency 48 per cent. These facts are known as a result of tests conducted by the U. S. bureau of standards, and show why thorough cleaning of the heating system by the suction cleaner method results in an appreciable saving in the fuel-bill each winter.

Good Lumber Needed for a Good Building

If lumber is worked on the "Job" it takes additional time for the carpenter and additional money from the builder. The best workmen cannot build a good-looking home with a poorly manufactured product.

For that reason it is only good business when building a home to rely upon some known lumber that is manufactured by a reliable firm. And the best security is in a trade-marked brand of lumber, for here the manufacturer must depend upon his lumber to make his easily distinguishable product acceptable to the building world.

There are many frame homes standing today that were built when the United States was confined to the east coast. This, coupled with the fact that lumber now is prepared much more scientifically and more carefully than when those houses were built, indicates the homes built soundly today will last as long as those of the past.

MARINOS THEATRE

MAIN STREET—LUZERNE

MONDAY and TUESDAY—The Godless Girl.

WEDNESDAY and THURSDAY—Red Skin—Richard Dix.

FRIDAY—Freedom of the Press—Louis Stone.

SATURDAY—Clearing the Trail—Hoot Gibson.

MARINOS THEATRE

MAIN STREET—LUZERNE

Bush in Odd Place

Tourists who visit Yosemite talk much of the wild currant bush that has made itself a strange home in a crotch high up the trunk of an old sequoia tree. The bush finds a place to grow at a point 20 feet from the ground where this monster thrusts out one of its gnarled limbs. Through the centuries litter has lodged there until enough of it has accumulated to support plant life. Into this some bird dropped a wild currant seed.

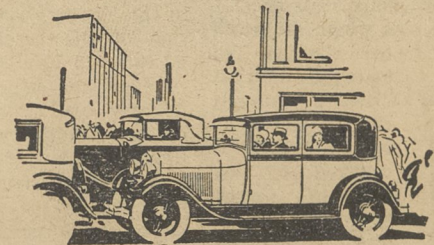
Many Miracles

The world is so full of miracles and all life is so essentially mysterious that we should be slow to assert that wild creatures have no consciousness of God.—The American Magazine.

Bragging

"When you stahts braggin'," said Uncle Eben, "you ain't liable to git much further dan to excite a little curiosity concernin' what you's talkin' 'bout."

Safety, silence and simplicity are features of the new Ford six-brake system



ONE of the first things you will notice when you drive the new Ford is the quick, effective, silent action of its six-brake system.

This system gives you the highest degree of safety and reliability because the four-wheel service brakes and the separate emergency or parking brakes are all of the mechanical, internal expanding type, with braking surfaces fully enclosed for protection against mud, water, sand, etc.

The many advantages of this type of braking system have long been recognized. They are brought to you in the new Ford through a series of mechanical improvements embodying much that is new in design and manufacture. A particularly unique feature is the simple way by which a special drum has been constructed to permit the use of two sets of internal brakes on the rear wheels.

A further improvement in braking performance is effected by the self-centering feature of the four-wheel brakes—an exclusive Ford development. Through

this construction, the entire surface of the shoe is brought in steady, uniform contact with the drum the instant you press your foot on the brake pedal. This prevents screeching and howling and makes the Ford brakes unusually silent in operation.

Another feature of the Ford brakes is the ease of adjustment.

The four-wheel brakes are adjusted by turning a screw conveniently located on the outside of each brake plate. This screw is so notched that all four brakes can be set alike simply by listening to the "clicks."

The emergency or parking brakes on the new Ford require little attention. However, should they need adjustment at any time, consult your Ford dealer for prompt, courteous, and economical service. He works under close factory supervision and he has been specially trained and equipped to help you get the greatest possible use from your car over the longest period of time at a minimum of trouble and expense.



FORD MOTOR COMPANY