

Paris Goes In For Type Casting

Sparrow plays part of Sparrow.

By ROSETTE HARGROVE

PARIS—(NEA) — The Parisian public will soon be able to judge whether pin-pointed Edith Piaf is as talented an actress as she is a realistic singer. She has been given the title role in "La Petite Lili," a new musical comedy.

She'll play the part of a Paris "sparrow," or street singer. That is exactly what Edith Piaf was when she started her career.

Author Marcel Achard says Piaf is a natural. He declared that from the very first rehearsal she instinctively responded to stage directing. Piaf, he says, was his main inspiration when he started writing "La Petite Lili."

Broadly speaking, the musical is written around the theme of the eternal lovers, Trilhan and Isolde. Although it is essentially a love drama set to music, there is ample comedy and lots of musical songs which promise to be as great hits as any Edith Piaf has launched over the 15 years she has been singing.

"My characters are all little people, not heroes," explains Achard. "They say simple lines, sing simple songs expressing sim-



Edith Piaf—For this sparrow, a happy ending.

French provinces, Belgium and Switzerland.

Achard stresses the fact that the majority of actors in "La Petite Lili" has had musical-hall experience.

"I think vaudeville is a marvelous school for an actor," he says, "pleasure thoughts and reactions. The play is also a protest against suicide."

Co-starring with Piaf is Robert Lamoureux, another newcomer in the theatrical world. Lamoureux recently burst into fame as a radio performer over the national network. Before that he had appeared in a comic one-man act in music halls in the provinces. He is young, dynamic and handsome.

Also, in the cast is Eddie Constantine, an American, born in Los Angeles. Constantine was known as a radio performer in U.S. He met Piaf when she was singing in New York. At the expiration of her contract, he accompanied her back to Paris. In the last few months they have appeared together on a tour which took them to the

Glamour is supplied by Jeanine (Praline) Mercier, who is also making her debut on the legitimate stage. Until recently Praline held the title of the most glamorous mannequin in Parisian high-fashion circles. A tall, willowy blonde with an 18-inch waist, she was always designated by couturier Pierre Balmain, for whom she has been working over four years, to wear his most alluring and luxurious evening creations.

In "La Petite Lili," Praline's role consists merely in looking chic and beautiful in a stunning evening gown and saying, "Do you love me?" and "Okey" with a fascinating French accent.

"A very minor part, I know," she said, shrugging her shoulders. "But one must start somewhere."

It is because of her that "Sparrow" Piaf attempts to commit suicide. But it all ends happily—as it always does in the musical comedy world.

Wills Written in Queer Places

Queerest will ever was tattered on a sailor's back with a signature on his thigh, properly attested and quite legal. Probably the simplest will was penned by a High Court judge on a half-sheet of notepaper, bequeathing \$500,000. The longest will was a 95,000-word epic penned by a woman who eventually made her will the whole aim and object of her life.

Years in the Courts

With the ponderous manuscript constantly at her side, friends thought she was working on a novel. Having codified after codified, it gave directions for the distribution of over \$1,000,000. Unfortunately she left only \$20,583, and the courts took years to clear up the tangle. More successful was the 20,000-word will of Sir John Ellerman. A model of clarity it even had an index to the various sections and disposed of over \$36,000,000.

Then there was the industrialist who set his \$200,000 fortune in order with fourteen words scrawled on a sixpenny will form; and Sir Henry Hamilton's famous nine-word testament, "To my wife; after her decease, to my daughter." Finally comes a sailor's will, written on an eggshell, "To May. Everything I possess."

A Liverpool shipowner made his will on the lining of his hat. A woman painstakingly wrote her last directions into a tapestry. Wills have been written on flour bags, scratched in watches on even inscribed on wallpaper. A solicitor who fell through the ice while skating on Windermere managed to support himself for a time, and with commendable calm, scratched a few words with a penknife. Unfortunately, the will was upset, for it was never properly witnessed.

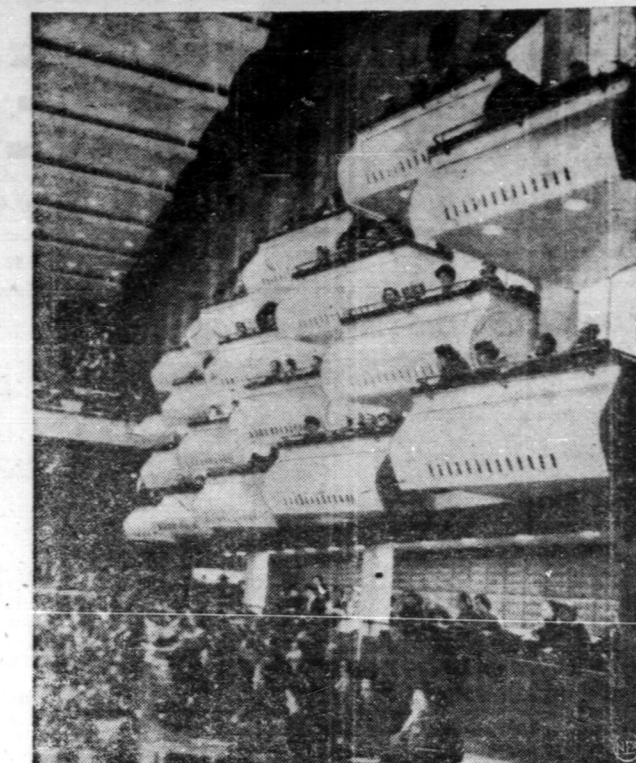
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Mortally wounded in the Pacific, an American soldier scribbled his bequests on the cuff of a nurse's uniform. Another Service man scratched his final directions on his identity disc, including his signature and those of two witnesses.

Gramophone Wills

A Birmingham business man not only made an orthodox will in



Box Patrons Get A Lift—New, ultra-modern boxes form a striking pattern in London's Royal Festival Hall during a special concert by the London Symphony Orchestra. Acoustics tests on the new interior decorations were being made during the concert.

STICKS NOSE INTO OTHER PEOPLE'S BUSINESS FOR 27 YEARS

Orphan Annie, the little girl of Harold Gray's comic strip, has one fixed idea. It is simply this: "Keep your nose into other people's business." Annie arrived at this philosophy by sticking her nose into other people's business for nearly 27 years. Even at the start, in the Fall of 1924, in Chicago, in the "age of innocence," she was wise beyond her years.

Harold Gray became 30 years older than his creation last Jan. 20. Looking back from this 57th birthday over the years, he opined that his own philosophy coincided closely with Annie's. If there has been any moral behind the multi-farious adventures experienced by the ageless orphan, it might best be summed up in that same elegant expression, "Keep your nose, tidy!"

Life As It Is

Mr. Gray, the Kankakee farm boy, now a plutocrat, but to his way of thinking "darned little changed by the years," hopes there has been no moral at all. In writing and drawing the strip, he has aimed to picture life as it is. He has studied humanity.

In the Gray strip, Annie is the constant foil. Life flows by her like a river while she stands still. Floating on the tide are both the good and the bad. A farm-boy boy, Harold likes land. But doesn't like farming, and doesn't farm.

The Roving Kind

The Grays like to keep on the move. If it isn't from one house to another, it is in their Lincoln touring the United States or Canada. One summer they went abroad. But they prefer this side of the Atlantic, and the long brown road, leading wherever you choose.

The Syndicate makes Mr. Gray keep a three months' supply of strips ahead. On a trip, if he gets behind, he'll "hole up" at a hotel for two or three days and catch up. His cousin, Bob Leffingwell, does the lettering and puts in some of the backgrounds. Bob also has his own two strips, "Little Joe" and "The General." Bob's and Harold's mothers were twin sisters. Bob is unmarried and lives in Fairfield, Conn.

His Only Collaborator

When Harold is in Southport, Bob comes to work every day at the Gray's. They have two desks there in a book-lined study. Both can and do work while the other bawls. Television proved too distracting, and he was banished upstairs. Bob is Harold's only collaborator, if you can call him that. Harold thinks no one can illustrate another person's ideas as well as the originator.

"I'm no artist," he insists. "I've never gone to any art school. But I know what I want and do the best I can. Bob does the dirty work."

A common trick with Mr. Gray is to spell a name backwards. He doesn't like to use ordinary names, because he's bothered enough by people who all the time are recognizing themselves in a strip, and write in about it. Some 20 have threatened with him, but he never, ever took the case into a court. On Mr. Gray's advice, the syndicate refused to settle, and after several years of asking vainly for \$10,000 for a damaged reputation, the plaintiff dropped the whole thing a short time ago.

"It is much more difficult to tamper with a spoken will than a written one," said a Mr. Theodore Mantz, of Des Moines, as he dictated his will into a microphone. A judge thought otherwise. "Where there's a will there's a way to break it," he remarked. "In this case drop the subject on a tiled floor!"

JITTER



The GREEN THUMB

GARDEN NOTES

Something Will Fit

No matter how unfavorable the location there are some flowers, vegetable or shrub that will thrive in it and actually prefer such a situation. The ideal garden, of course, is open to the sun and the soil is a rich, well-drained loam. But there are many plants which do not care for this. Some flowers, vegetables and certain varieties of grass prefer shade, some want acid soil rather than sweet, some like heavy clay better than loam or sand, some actually do better in poor soil than rich.

The thing in planning is to consider these special likes and dislikes, then to select those plants that suit ones special location. Special information in the seed catalogues will help in planning.

Most vegetables, however, are pretty keen on a generous amount of soil but they have distinct likes and dislikes in the matter of soil. For deep-rooted things like carrots, potatoes, etc., it is important that the soil be fairly loose at least a foot down. Many types prefer sandy soil to clay. But no matter what the soil is like to start with by a little planning and building one can change it fairly easily.

Must Like Our Climate

It's a waste of time, labor and money to try to grow certain tender flowers or exotics which may do beautifully in Britain or the Southern United States. Our climate, soil and other conditions are not suitable. To guard against discouragement one is advised to stick to those flowers, shrubs and vegetables which are specially suited to the Canadian conditions. These are the varieties and types tested under Canadian conditions and are recommended by Canadian authorities.

Lawn Work

One can't sow lawn grass seed too soon in the spring. Some people even broadcast over the last snow and as it melts it carries the seed down into the soil. On a sloping place, of course, this might not be advisable where running water might carry seed away.

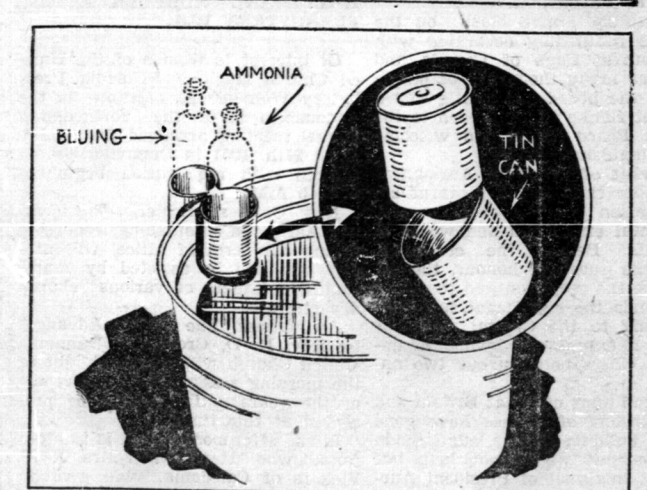
Good grass seed consists of a blend of several different grasses. Some of these germinate quickly, providing some cover and also the necessary protection for the later more permanent roots. For shady locations one should get a special mixture. Either for patching or new lawns, grass seed should be sown liberally and lightly raked in.

Like most plants grass will appreciate good soil and an occasional application of fertilizer. As new grass is easily pulled out so one should mulch the soil with a mower. Is sharp for the first few cuttings, especially.

Back in 1927 Jacob Sullivan and Julia Thomson were divorced. The other day they were remarried at Carleton Place, N.Y. Sullivan is now 73, his wife, 72. Said Sullivan: "We found we missed each other."

Other people must have agreed with Mr. Sullivan's comment. "I know nothing for which it is pleasant to pay than for taste," for Miss Ben's success prospered. Her business success gave her not only a livelihood, but also the means of wide generosity. — From "Career Women of America: 1776-1840," by Elisabeth Anthony Dexter.

How to EXIST



HANDY RACK TO MAKE HANDY RACK FOR BLUING, SOAP ETC. CUT TIN CAN IN CENTER AND FOLD TO FIT RIM OF WASH TUB.

Business Women Of A Bygone Day

The "She-Merchant" was a recognized figure in the business world of colonial days. In Colonial Women of America, the author has collected this, nine or 10 per cent of the shops of the day were managed by women.

Biographies, town histories, and memoirs give the names of a shop-keeping woman now and then, but seldom much more. The historian of Wethersfield, Connecticut, listed Anna Denning as one of the most prominent merchants in the town . . . with "an extensive assortment of European and Indian goods."

In Grandmother Tyler's Book one reads: "Aunt Kate and my mother soon opened a little shop, where they traded in English goods till my sister Kate grew up and married Henry Putnam, Esq. . . . The shop, in Waterbury, Massachusetts, was opened in the winter of 1797-98. "Sister Kate," who was married in 1802, became the mother of George Palmer Putnam.

Some women merchants, indeed, were more than a matter of course. Virginia Penny, writing in 1862, reported that many of the fortunes in Boston were said to have been founded by women engaged in trade. As far as the present writer can judge, the women of other cities engaged in business with equal freedom and success; but there were certainly several outstanding Boston women about whom information has been preserved.

Miss Penny may well have had in mind, inter alia, the Perkins and allied families. Thomas Handasyde Perkins, a leading merchant and citizen of the early nineteenth century, owed much to his mother, Elizabeth Peck Perkins. . . . An attractive advertisement of imported china and glassware which she inserted in the Boston newspapers for 1773 is quoted in Colonial Women of America. She was part owner of a vessel which was leased to the French government for a while, to help transport troops to the West Indies. She had frequent correspondence with a Dutch housewife.

The leading woman merchant of pre-Civil War Boston, however, was a spinster who built up her business from the very beginning.

When only sixteen years old she (Ann Ben) was apprenticed to a Boston firm which dealt in crockery and dry goods, and as soon as she was twenty-one (in 1789) she opened a shop of her own. She was not a frequent advertiser, evidently she attracted trade by other means.

Mrs. Dall wrote of Miss Ben: "Another shopkeeper, Miss Kinsley: 'They were the first women in our society to confer a marketable value upon taste. Instead of importing largely for themselves, they bought of the New York importers the privilege of selection, and always took the prettiest and nicest pieces out of every case. As they paid for this privilege themselves, so they charged their customers for it, by asking a little more on each yard of goods than the common dealer.'

Other people must have agreed with Mr. Dall's comment. "I know nothing for which it is pleasant to pay than for taste," for Miss Ben's success prospered. Her business success gave her not only a livelihood, but also the means of wide generosity. — From "Career Women of America: 1776-1840," by Elisabeth Anthony Dexter.

Method: Cook rhubarb in water until tender, about 25 minutes. Mix sugar, tapioca and cornstarch together. Add pineapple juice and cook until thickened, stirring occasionally. If desired, color with a few drops of red food coloring. Add cooled rhubarb and pineapple. Chill rhubarb sauce before spooning on to tarts.

RHUBARB-DATE PUDDING

2 cups diced rhubarb
1 cup chopped dates
1 cup water
1/2 cup sugar
1 cup soft bread crumbs
1 teaspoon butter
Whipped cream or marshmallow halves

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Women Past 40 Can Veil Their Age

By EDNA NILES

MANY women, when they reach the far side of forty, decide they are past the age for such frumpiness as veils. Actually, they have just achieved the point at which veils are most necessary—and usually—most becoming.

If crow's feet, frown creases or lines have begun to mar the beauty of your face, now's the time to learn about the flattery of veils. In the same way that a softly-shaded light plays down facial imperfections, a bit of netting across your face will veil the tell-tale marks of age.

Experiment a little, until you've found the veil that does most for you. The shape of your face, your hair-do and your hat are all factors to be considered.

Remember, an observer's eye will see the lower edge of the veil as a line across the face. Barely is it attractive to see a flat, horizontal line sweeping across a woman's face. This tends to make the cheeks look broad.

Round the bottom of the veil upward a bit, following the contour of the cheekbones, or, if it's a long veil, the jaw line.

TABLE TALKS

Jane Andrews

If you and your family enjoy eating the tender skins of cooked potatoes in their jackets, allow them to cool, then cut into quarters. Dip in butter or margarine and place in a shallow baking dish. Dust generously with salt, paprika and minced parsley. Place a strip of paprika across each quarter. Bake fifteen minutes at 450 degrees F. and serve on platter.

These—continuing on the "spuds" theme, here is a recipe for crusty potatoes—a dish which makes a pleasant change from the plain baked potato.

CRUSTY POTATOES

8 medium-sized potatoes
1/2 cup butter or bacon or ham drippings
1 egg, slightly beaten
1/2 cup cracker crumbs
1 teaspoon salt
1/2 teaspoon pepper

Method: Pare potatoes and wash and dry well. Brush with softened butter or drippings and roll in cracker crumbs. Dip in egg, then roll again in cracker crumbs. Place potatoes in well-greased casserole, sprinkle with salt and pepper and dot with butter or drippings. Cover and bake at 400 degrees F. for 1 hour, or until tender. Serve eight.

Nowadays most housewives are interested in anything that will make meat "stretch" a little farther, so the following recipe should be welcome.

MEAT STRETCHER

1 pound round steak
1 small onion, sliced
3 or 4 stalks celery (or tops of bunch)
2 eggs
2 or 3 carrots
1 1/2 cups milk
1/2 teaspoon mustard (optional)
4 crackers or 1 slice dry bread

Method: Grind beef, carrots, onion and celery together, finishing by grinding the crackers or dry bread. Beat eggs and add milk. Combine mixtures and add mustard. Pour in greased casserole, sprinkle with bread crumbs or cracker meal, dot with butter, and bake in water bath.

Method: Cook rhubarb in water until tender, about 25 minutes. Mix sugar, tapioca and cornstarch together. Add pineapple juice and cook until thickened, stirring occasionally. If desired, color with a few drops of red food coloring. Add cooled rhubarb and pineapple. Chill rhubarb sauce before spooning on to tarts.

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MEET THE PRESS QUEEN

Pretty Jane Wurster steps through a

passel of photographers after being named queen of New York's

photographers. Jane was picked by a crew of shutter

clickers, who recognize feminine pulchritude when they draw

on it.

Modern Etiquette

By Roberts Lee