

Alcyon To Present "Broadway Melody"

"The Broadway Melody," an elaborate production with all-talking, singing and dance effects, is the attraction which will be at the Alcyon theater July 9 to 11, inclusive. It is the most vividly portrayed drama of back stage life to reach the screen, with all the glamour, tinsel and clatter for which life behind the scenes is famous, reproduced in truthful and vivid manner.

The story relates the sad yet humorous experience of a small town "sister act" that looks like material for the Follies, but flops in rehearsal. Through it all runs a humanly interesting romance, such as it carried on only in the average life of show people, whose chief aim in living is to entertain the public for which they perform.

The dramatic climax is a most heart-gripping episode, for after struggling to keep her "little sister" from wandering off the straight and narrow, the good samaritan sees true love take its course by sacrificing her own lover. Anita Page and Bessie Love appear as the "sister act," and Charles King, musical comedy star, as the helpful song-and-dance-man lover.

An airplane honeymoon recalls the time that has elapsed since the lad assured his "Daisy," "You'll look sweet upon the seat of a bicycle built for two." A tandem bicycle was rather prosaic. Sky transportation has intensified romance.—Washington Star.

Deerpath Theatre To Show "Broadway Melody"

One of the finest and most pleasing sound motion pictures ever seen on the north shore will be "The Broadway Melody" to appear at the Deerpath Theatre in Lake Forest Sunday, Monday and Tuesday, July 7, 8 and 9. This is a story of a "sister act" in vaudeville which had its big chance and flopped and the aftermath in which the one sister who had mothered the other loses her lover to her protegee. There is much human interest and many heart throbs in this picture, which is beautifully done, and part of it is in Technicolor.

On July 4 and 5 Buster Keaton's latest and funniest comedy hit, "Spite Marriage" will be the feature. The sound effects in this picture make it doubly funny. Unusually good talking shorts are also on the program, and Saturday "Trent's Last Case" with Raymond Hatton; Raymond Griffith.

Among the especially fine features coming to the Deerpath are "Weary River" and "Coquette" with Mary Pickford.

Hit By Car As He Goes Across Street; Unhurt

On June 28 James Adams of North Chicago was struck by a car as he crossed St. John's avenue at the North Shore station. He was not seriously injured. The car was driven by T. J. Greenbaum, the police report, and several other persons were in the machine.

CULINARY HINTS



By
NINA BREWER
of Home Service
Department of
North Shore Gas
Company

In my Home Service Experience it has been my privilege to meet a number of people. This has been very interesting to me and occasionally I have been given a recipe which I have tried and found to be delicious.

Such a recipe is one for Italian Meat Balls with Spaghetti and for this I use a mild Italian cheese (Parmesan is excellent) though a stronger Italian cheese may be used if preferred.

Italian Meat Balls

- 1 pound round steak
 - ¼ pound lean fresh pork
 - 3 eggs
 - 1 cup grated bread crumbs
 - ½ cup Italian cheese grated
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - 2 tablespoons chopped parsley
 - 1 inch square of yellow lemon rind
- Grind meat, beat eggs, grate cheese, cut lemon rind very fine and mix all the ingredients together. Make into rather small flat balls; brown in a little oil or butter.

In the meantime cook one-half pound of spaghetti in three or four quarts of boiling water, to which 1-½

teaspoons salt has been added. When tender, drain and rinse well with cold water.

Prepare the following Tomato Sauce and arrange in layers in a casserole, using another half cup of the Italian cheese, placing a layer of spaghetti in the casserole, then sauce, then a sprinkling of the cheese, then the meat. Repeat until all is used, pressing the meat well down into the other layers.

Bake covered for 45 minutes to one hour at 400.

Tomato Sauce

- 2 tablespoons oil or butter
- 1 onion cut very fine
- 2 tablespoons flour
- 2 cups strained tomato
- ½ teaspoon soda
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon paprika

Cook onion in the oil or butter, but do not brown. Add flour, then tomato and cook until it begins to thicken, then add soda and seasonings.

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