

Cooper, Fay Wray Lovers in Second Outdoor Thriller

Five hundred dollars is what the Llano Kid was worth to the people of Texas back in 1885, dead or alive. He will be alive at the Alcyon theatre and he's worth a whole lot more than that in entertainment. There are more thrills with Gary Cooper, as the Llano Kid, in "The Texas," than there were even in the great Western outdoor spectacle romance, "The Virginian." And that's saying a lot.

"The Texan," which will be shown at the Alcyon theatre Tuesday and Wednesday, July 22 and 23, in Paramount's companion picture to "The Virginian." Again Cooper brings to life the spirit of the plainsmen pioneers, this time in a tremendous action drama which takes him from the rolling plains of Texas to the impressive pampas of South America.

Fay Wray is the girl who captures Cooper's heart in this strange love-story. Cooper, a Texas badman, enters into a pact to pose as the long lost son of a wealthy South American woman. At the sumptuous hacienda, he wins the heart of the woman's lovely niece, and is accepted as the son of the house. His new interests awaken his better instincts, and he fights to escape his nefarious bargain.

Emma Dunn, as the wealthy senora, gives a moving performance in a really great role. O. Henry wrote the original story which Paramount has made into a truly worthwhile moving picture, and the turns of comedy, drama, humor, pathos and romance make up a really varied entertainment with a strangely moving plot.

Zion Lutheran Church

Henry G. Hedlund, pastor

Sunday school, 9:45 a. m.

English service, 11 a. m.

No evening services.

Wednesday evening, Swedish Prayer services, 8 p. m.

Friday evening, Luther League will have a beach party. Get in touch with the committee.

Monday evening at 8 p. m. the Brotherhood will meet in the church. Every member is urged to be present.

Tuesday evening choir practice.

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Things To Cook

Among the many different kinds of rice pudding, I always find that the following recipe, using almonds and made in quite a different way, is welcomed. This pudding may be served either hot or cold, though I usually serve it cold with whipped cream.

Almond Rice Pudding

- 1/2 cup rice uncooked
- 1 pint milk
- 1 cup sugar
- 3/4 teaspoon salt
- 1/2 teaspoon vanilla
- Grated rind of 1/2 lemon
- 3/4 cup almonds—grated after measuring
- 3 eggs separated.

Scald milk in double boiler, gradually add rice which has been washed and cook until milk is absorbed. This will require from thirty to thirty-five minutes. Add salt and let cool.

Add egg yolks beaten slightly, sugar, vanilla, lemon rind and the grated almonds. Fold in stiffly beaten whites last. Do not grind nuts in meat grinder. They should be grated or chopped fine.

Bake about one hour at 325. Serve plain or with whipped cream, sweetened and flavored with vanilla.

There is no better way of seasoning meats and giving them a delightful flavor than by cooking vegetables with them. The following meat has been flavored in this way and it will be found, if you have any left, it is excellent sliced cold or used in meat pies, croquettes or other dishes in which we use left-overs.

Braised Beef—Creole

- 3 or 4 pounds beef shoulder
- 1/4 pound salt fat pork
- 1/4 cup carrots cut in fine strips
- 1/4 cup green pepper cut in fine strips
- 1/4 cup tomatoes, fresh or canned
- 1/2 of a bay leaf
- Salt
- 1/2 teaspoon pepper
- 1/4 teaspoon paprika

Cut salt pork in dice, place half of it over the beef in baking pan and sear about 15 minutes in a 500 degree oven. Turn beef, place the other half of the pork over it and sear for about 15 minutes more. Use other fat in place of the salt pork, if preferred.

Place the prepared vegetables and seasonings over meat, cover and place in oven. Turn regulator wheel back to 300 and bake about 2 to 2 1/2 hours. Time will depend on size and quality of beef.

A simple recipe, but one which is very popular, is that for meat balls with rice. In this variation the rice is not mixed with the meat, but is arranged in a border around the platter and the meat balls, with their tomato sauce, piled in the center.

This is one of the many dishes which may be prepared in the morning and placed in the refrigerator ready to place in the oven when ready to bake it.

Meat Balls With Rice

- 1 pound round steak ground
- 1 egg beaten
- 1/4 cup milk
- 1 1/4 teaspoons salt
- 1/4 teaspoon pepper
- 2 tablespoons flour.

Mix all together and form into balls about the size of large walnuts, pressing them together firmly so that they will retain their shape. Place in a greased casserole or baking dish and cover with the following tomato sauce. Bake about one hour at 400.

Cook 1/2 cup rice about one-half hour in two quarts of boiling water to which has been added 1 1/2 teaspoon salt. Keep to boiling point and do not stir. When cooked, drain in a sieve and pour water through it to remove surplus starch. Arrange on platter as above.

Tomato Sauce

- 2 tablespoons butter
- 2 tablespoons green pepper cut fine
- 2 tablespoons onion
- 2 cups strained tomato
- Salt, pepper and a little paprika.

Melt butter in double boiler, add green pepper and onion and cook about five minutes. Add flour and blend well, add strained tomato and seasonings and stir until thickened. Pour over the uncooked meat balls and bake.

Fort Sheridan Rifle Team Second in Meet

The Fort Sheridan rifle team came in a close second in the Bliss Trophy finals at Camp Logan on Sunday, July 6. The Illinois National Guard team won the trophy with a grand total of 3192. Sheridan's total was 3188, just four points behind.

Corporal Radonsky of Company "C", Second Infantry, was high score man on the Sheridan team with 332; Captain Wade C. Gatchell, 14th Cavalry, was second with 327; and Corporal Knath, Company "A", Second Infantry, was third with 322.

Captain Gatchell was team captain and also coach. He worked very hard bringing the team to the high standard that it attained.

The annual expenditures for roads in the United States equals only one-half of the amount spent for gasoline, according to the Chicago Motor club.

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