

## FOR NECK LINES at 30



(Tribune Studio photo.)

The battle to preserve the youthful chin and neck line should begin on the thirtieth birthday. Prevention is easy, but correction is almost impossible.

By ELEANOR NANGLE

**T**HE TIME to start preserving the youthful jaw line and the slim, firm neck is well before the deluge of disaster. To be on the very safe side, let your thirtieth birthday be your starting point, whether or not your mirror tells you you need these safety-first measures.

Massage is one form of exercise for those neck and chin muscles. Patting is another—one especially good for the chin and jaw line. Keep it brisk and speedy.

Devote five or ten minutes of your nightly clean-up time to jaw line and neck. After cleansing, especially if the skin is dry, apply warm washcloths. Then slather on your throat and neck cream while the skin is moist and warm. Use a kneading movement from the center of the chin to the ear on both sides of the face, and just for good measure give yourself a couple of brisk pats under the chin where extra layers threaten.

Then work on the neck, using the palms of the hands, generously laden with your rich cream, pressed from the base of the throat up and out along the jaw line. After a little practice you can do this quickly and effectively in a short space of time.

If the skin is inclined toward the dreaded crepiness, allow the cream to remain on overnight. If this isn't expedient, remove it with tissues and use your favorite astringent or ice wrapped in a cloth.

If she starts in time, and if she's consistent, the woman of 60 can have the neck and chin line of a girl of 20. Prove it yourself!

## Looking at Hollywood

with Ed Sullivan

### Gawky Age Has Been Beaten

By ED SULLIVAN

Hollywood.

**T**HERE is one important thing that has come to moving pictures in recent years in addition to sound and color. Has it struck your attention that the movies have eliminated the problem of "growing pains"?

In the old days of this town a child star had a few years of screen life and then vanished, rarely if ever to reappear importantly in the movies. Take, for instance, the best-remembered case of Jackie Coogan, who was a \$1,000,000 box office attraction for a few brief years and then skidded out of sight. The explanation given was that when the awkward age caught up with him the movies could make no use of him. So, too, the awkward age wiped out the screen careers of the Lee sisters, eliminated Wesley Barry for years and forced talented little Mitzie Green to the sidelines.

Today the movie makers have extended the longevity of a child star. Either the so-called awkward age has expired with the bustle or the cinema moguls have found a way to capitalize on the adolescent period.

You might inspect, for instance, the careers of Deanna Durbin, the "Dead End" kids, Bonita Granville, Mickey Rooney, Judy Garland, Ann Rutherford, Freddie Bartholomew, and



Deanna Durbin grows up in the movies. Above, a recent picture; at right, one taken several years ago at the time of her debut in films.

Jackie Cooper if you wish to see how bridges have been erected to carry them across the awkward age chasm.

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Deanna Durbin's problem was solved simply and logically by Producer Joe Pasternak at Universal. "Instead of trying to keep her a little girl," he reasoned, "in each picture we will convey the thought that she is growing older." That was so simple, probably, that nobody ever had thought of it before. The Durbin pictures really are serials, and so the problem of advancing years becomes a dramatic asset.

Thus was solved a dilemma that had the studio bosses walking the floor nights, because a



Durbin picture grosses at least \$1,500,000 every time it is released. To have to abandon a property as valuable as the little Canadian miss might prove disastrous economically. Yet in the old days Jackie Coogan was lost to the movies for no better reason, and how many millions of

dollars were sacrificed is open to speculation. There was even less reason to lose a kid star in silent pictures, because then there was no difficulty in explaining a change in voice.

The Judge Hardy series is permitting Mickey Rooney to grow up on the screen quite naturally and extending his earning period indefinitely. It is accomplishing the same thing for Ann Rutherford. Each picture poses situations and experiences that are more mature, and so the young screen players put on long pants and longer dresses right in front of you, and aren't exiled, as was the fashion in the old days.

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Just what Twentieth Century-Fox can do in ignoring the birthday candles on Shirley Temple's birthday cake remains to be seen. They are hopeful that the miracle mite's sound acting technique and camera "savvy" will keep her going indefinitely. The directors assigned to her pictures have orders from the front office to stop handling her as an infant prodigy and to give her situations that call for an older approach. Whether or not the experiment works out is problematical, but in the meantime the company is taking no chances. They rush her from one picture to another as quickly as shooting schedules permit, so that, come what may, they will have cans of exposed celluloid to ship to the exchanges.

The reason for all of this scientific planning and charting of the careers of child stars is that Shirley Temple, Jane Withers, Deanna Durbin, and Mickey Rooney, to name only four of them, rank with the greatest money-makers and box office draws in the business. Box office "naturals" come along once in a blue moon, so if studios can get five additional earning years from a moppet the difference between success and failure is millions of dollars.

## This Lamb Is Sure to Go-Fast

By MARY MEADE

**A** "FRENCHED" leg of lamb makes an attractive roast for any company or Sunday dinner. There's very little waste about this meat, so a woman needn't feel extravagant when she serves it frequently.

The dealer will trim the end of the bone and include a frill to cover it when the meat has been cooked. A homemade frill is accomplished by folding a sheet of paper and slashing it toward the fold in fine ribbons.

Do not remove the fell, or paperlike covering around the leg of lamb, before you cook it. The fell keeps the meat in shape and shortens the roasting time.

Season the leg with salt and pepper and place it, cut side up, on a rack in an open roasting pan. Roast in a slow oven, 325 degrees, uncovered, and without water added to the pan. Allow thirty to thirty-five minutes per pound. If you have a meat thermometer it should register 175 degrees when the lamb is medium well done, 180 degrees when it is well done.

Fat, juicy pork chops with browned potatoes are the subject of our second picture. When buying pork chops ask the dealer to cut them thick, for only thick pork chops can be brown and slightly crisp outside, tender and juicy within. They should be at least an inch thick, and thicker if they are to be stuffed.

To cook pork chops, brown on both sides, season with salt and pepper, cover tightly, and cook slowly on top of the range or in the oven for forty minutes to an hour, depending upon thickness. A very small amount of liquid, tomato juice, for example, may be added to the pan. Browned potatoes seem a natural accompaniment. Cook them with the chops.



Cook thick pork chops slowly if you want them tender and juicy.



Leg of lamb is one of the most attractive of Sunday roasts. Have the dealer trim or "French" the end of the bone, and decorate the meat with a paper frill when it's served.

**KITCHEN FRESH IS THE BEST!**



**CHOP SUEY OR CHOW MEIN DINNERS TASTE MUCH BETTER WHEN MADE AT HOME!**

Why? Because you know how it's made and know its ingredients. Then, too, you serve it fresh, not reheated! Here's a tasty dish your whole family will enjoy.

**SHRIMP OR CRAB-MEAT CHOP SUEY**

1 1/2 lb. shrimp or can crabmeat  
2 tbsp. cooking oil  
2 tbsp. FUJI SAUCE  
1 tbsp. sugar  
1 tbsp. cornstarch  
1 cup COOK'S MAGIC  
1 cup water  
1 No. 2 can FUJI BEAN SPROUTS (well drained)  
Pinch pepper

Clean shrimp and cut in halves, or flake crabmeat removing bones. Fry in oil until brown, adding two tablespoons FUJI Sauce, sugar, pepper. Thicken with mixture of cornstarch, Cook's Magic and water. Add Bean Sprouts and heat. Serve with hot rice. Serves four.

**ASK YOUR GROCER FOR FUJI FOODS**

**NEVER A DULL MEAL WITH FUJI CHOP SUEY FOODS**

**BUT MADAME! ZIS CHEESE EES TOO GOOD TO BE MADE EEN AMERICA!**

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★ Men prefer it . . . cheese lovers rave over it! Serve Gold-N-Rich, the mellow, rich vintage cheese, with crackers for dessert tonight! Cream it and blend it for sandwich spreads . . . use it in cooking! Its delightful flavor makes you want more and more!

**GOLD N RICH**

**MARVELOUS, NATURAL Cheese**

## The Storming of Stony Point

(Continued from page two.)

he had been mortally wounded, and he cried:

"Carry me into the fort and let me die at the head of the column!"

Before his soldiers could carry their bewildered commander up into the fort, however, the British had surrendered. Wayne was greeted with three rousing cheers when he appeared among his victorious troops.

In this thrilling affair at Stony Point 15 Americans were killed and 83 wounded, two-thirds of the loss falling on the right column. The best of authorities agree on these figures. Henry B. Dawson in his "Battles of the United States" says 20 British were killed, 76 wounded, 58 reported missing, and 472 taken prisoner. He quoted the British commander's own figures. But Henry P. Johnston in "The Storming of Stony Point" says that 63 British were killed and more than 70 wounded. Most historians agree with Johnston as to the number of British slain.

Among the Americans wounded was Capt. Abraham Westfall, great-great-grandfather of the editor of The Chicago Tribune. Captain Westfall lost a leg as the result of his injury. How he was wounded is not definitely known, but it is known that a British musket ball, weighing an ounce, could easily shatter the bones of a leg. Then, of course, in those days there was nothing to do but cut the leg off. Brig. Gen. Nicholas Herkimer almost two years earlier, at the battle of Oriskany, had stopped one of these heavy leaden balls with a knee. Surgeons cut his leg off and he bled to death.

With the Americans in full possession of Stony Point, they turned the cannon of the fort (about fifteen pieces in working order) against enemy ships lying at anchor in the river. These vessels immediately slipped their cables and dropped down stream out of danger.

Next morning the cannon of the captured fort opened up on the British defenses across the river and kept up a desultory fire all day. According to plans, Verplanck's Point was to have been taken by two brigades under

Maj. Gen. Robert Howe. This force, provided with artillery, was to have moved against Fort Fayette as soon as it was ascertained that Stony Point was safe in American hands. But there were delays all along the line. A large number of British troops came up from the south on the east side of the river and made it impossible for the Americans to carry out their plans.

Under the circumstances Washington saw that it would be impossible to retain Stony Point with the small number of troops that he could afford to use for the purpose. The position could have been besieged both by land and water. On July 18 Stony Point was evacuated. The Americans on retreating from the position decided to transport to West Point by a vessel the heavy ordnance that had been captured. The craft had just put out into the river with its cargo of cannon when a shot from Fort Fayette, across the river, sank it.

The British repossessed Stony Point on July 20, only to abandon it later as untenable.

One may wonder, after all, what was accomplished in the capture of Stony Point by the Americans.

At that time the British were hammering at Connecticut. Wayne's bold stroke helped to relieve enemy pressure in that direction. It also served to elevate American morale and to impress the enemy with the fact that the Continental troops were dangerous and highly efficient. Supplies and equipment worth about \$160,000 were captured by the Americans in their midnight assault. This was no small loss to the British. Cash to the value of the captured stores was distributed among the troops.

Wayne, as a result of his glorious action, won the popular sobriquet "Mad Anthony," a term intended to be a tribute to his fearlessness. He also was given a medal by congress, as were Lieutenant Colonel De Fleury and Major Steward. De Fleury was the first of the victors to enter the British fort, and it was he who lowered the enemy flag.

## A Washington Mystery

**F**A. ORTH, 7038 East End avenue, Chicago, possesses an obviously rare George Washington medallion that has been in his family for many years. It is uniface and bears a relief portrait of the first President, the only legend on it being "General Washington."

According to Mr. Orth, the medallion came down to him through his mother, whose family name was Alves. She told him long ago that the medallion antedated the memory of her father, who was born in 1831. She also told him, if his memory is not at fault after many years, that the medallion was brought into Kentucky when her family moved there from North Carolina some time prior to 1812.

In an effort to identify this curious old piece of metal David M. Matteson, historian of the United States constitution sesquicentennial commission, has been consulted on behalf of The Chicago Tribune.

Writes Mr. Matteson: "The only other specimen of this on which I have been able to find information was in 1861,



The Washington medallion.

evidently in the medallion collection of the mint at Philadelphia. . . . Baker, who made a catalog of 'Medallion Portraits of Washington' in 1885, ignores the medallion; and Appleton, who gave in 1873 what he considers a complete catalog of known medals of Washington, also ignores it. . . . I am inclined to think that the medal is a private token or *spiel* mark, and probably very rare. Certainly it must have been struck before 1861; and . . . I am inclined to believe that it is of foreign origin."