

### JOSEPHINE BAKER DIRECTS CABARET



These are busy days indeed for Josephine Baker, the famous dancer, before sailing for South America. She has bought a cabaret in the famous Montmartre district in gay Paris. It has become a popular rendezvous for the rounders. Wotta life!

## The Paris Pepper-Pot

By J. A. Rogers

SO FAR we've been telling about the places of amusement in Paris and we could go on much longer for in number and variety, there seems to be no end of them.

This week, by the way of a change, we'll go on a sight-seeing tour. Later we'll tell something about the restaurants which are among the

most famous in the world. This marvelous city is more than 2,000 years old. Julius Caesar came here about 56 B.C. and discovered the first Parisians living on a little island in the Seine. It is now known as the Ile de la Cite, and on it stands the Cathedral of Notre Dame, made famous by Victor Hugo and Lon Chaney.

Notre Dame is more than 700 years old. It is a perfect gem of Gothic art and at night is a sight of unforgettable beauty framed against the stars. Inside one feels almost lost among the number of huge columns rising like the trunks of great trees in a forest. Far up above in a

dim light is the arched roof. Notre Dame has had many ups and downs in its long history. The rulers of France used to be crowned here—among them, Napoleon and Josephine. Once also it was used as a wine-shop and a dance-hall. That was during the revolution when the statues of the saints were thrown down and those of Voltaire and Rousseau were reared in their places. Again during the revolt of 1831, the students of the Latin Quarter set it on fire but the fire was extinguished.

Today ceremonies of great importance are held there, the most recent being the funeral of Marshal Foch. Notre Dame is the largest cathedral in France and the fourth in size in the world.

It has two great towers. We shall climb one of them to get a view of the city.

Up we mount a great stone stair, eaten by time, winding and winding around, stopping to take breath from time to time for it is several hundred feet up, and when it was built people hadn't thought of elevators. At last we get near the top and enter a narrow winding stair which is so dark that although one is high up in the air he might as well be in the Mammoth Cave of Kentucky at midnight without a light. The sole guides are one's fingers, and as others may be coming down while one is going up one had better make a noise of some kind to avoid a collision.

At last we reach the top and look out on a dark weather-beaten mass of buildings, relieved by the red of the innumerable chimney, and the green trees, for Paris is a city of wooded avenues and boulevards; and

(Continued on page eight)

## Don't Be Too Critical In Love

Have you a puzzling love affair on which you need friendly advice? Write to Julia Jerome, care of this newspaper. If you wish a personal reply, please send a stamped, self-addressed envelope.

*Julia Jerome*

Our letter this week is from a perturbed young man in the gay metropolis of New York.

My dear Mrs. Jerome:

I have been keeping company on very lovely terms with a young lady for the past six months. But lately she has grown very critical of me. The last time I called on her she spent twenty minutes talking over the phone to someone. In fact, I left before the conversation was over but scribbled her a note saying I "thanked" her for such shabby treatment. It has now been a week and she has not called me. What shall I do, shall I call her?

W. L. C.

Now, I believe that you committed the same error of which you accuse her. You left because you were "critical" of her telephone conversation. Your note too, as sarcastic. It did not give her the benefit of the doubt. You concluded at once that she was guilty. It was not good form for her to leave you so long but neither was

it good for you to leave before she returned. I may be ha both of you are too critical. In that case, it is best to break off. Or perhaps, this little separation will cause you both to be more to be more thoughtful and less critical. Love languishes under criticism more quickly than it does even under physical violence. Tolerance is the first thing lovers must learn.



## When Food Sours

Sweeten the stomach—instantly

About two hours after eating many people suffer from sour stomachs. They call it indigestion. It means that the stomach nerves have been over-stimulated. There is excess acid. The way to correct it is with an alkali, which neutralizes many times its volume in acid.

The right way is Phillip's Milk of Magnesia—just a tasteless dose in water. It is pleasant, efficient and harmless. It has remained the standard with physicians in the 50 years since its invention.

It is the quick method. Results come almost instantly. It is the approved method. You will never use another when you know.

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"Milk of Magnesia" has been the U. S. Registered Trade Mark of the Charles H. Phillips Chemical Company and its predecessor Charles H. Phillips since 1875.

## This Week's Tested Recipes

**BAKED APPLE DUMPLINGS**  
Add a teaspoonful of baking powder to ordinary pie crust and mix with milk. Roll out in thin blankets, wrap each peeled, cored apple, center filled with sugar and butter, in the pastry and bake in moderate oven, basting with butter and water.

**IRISH APPLE CAKE**  
3 cups sifted pastry flour  
6 level teaspoons baking powder  
1 teaspoon salt  
1-4 cup sugar  
1-2 cup butter  
1 1-4 cups milk  
4 large tart apples  
1-8 teaspoon cloves  
2 teaspoonful cinnamon  
Mix and sift salt, sugar, flour and baking powder together, cut in half of the butter and mix to soft dough, with the milk. Butter a ten-inch pan 3 inches deep, pour in half the batter and season with more sugar mixed with the cinnamon and tiny bit of cloves. Dot with the butter left over and pour over the balance of the batter. Bake 40 minutes in a moderate oven and serve hot or cold.

**DANISH APPLE CAKE**  
4 cups thick apple sauce  
1 1-2 cups sugar  
2 rounded tablespoons butter  
1-2 teaspoon cinnamon  
1 pkg. of zwickback  
Whipped cream  
The apple sauce needs to be thick

pulp for this cake. Add the sugar and other ingredients and mix well. Roll the zwickback fine and line a buttered mould with a layer of crumbs, spread over this a layer of apple sauce and so on until the mould is full and the crumbs finish the top. Bake 30 minutes in a medium oven and serve cold with whipped cream.



## Has Prettiest Bright Hair In All New York

The part which exquisite Virginia Wheeler contributes to the success of "Connie's Hot Chocolates," New York's musical hit conceived by Leonard Harper, is attributed to her gorgeous bright, smooth hair as much as her beautiful features.

"My hair looks so soft, even and full of life because I make it that way," says Miss Wheeler. "If you were to see it before I fix it with La-Em-Strait hair dressing you would wonder how I manage it because it does not stay so beautifully brushed by itself. La-Em-Strait keeps it in place and gives it that luster as I brush it."

La-Em-Strait is very popular with the men too because it is so easy to use and is not greasy. Takes only 30 seconds to make the most stubborn and unmanageable hair smooth and bright. That's why more than a million folks prefer it. All drug stores have the 25c and 50c packages

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**"WHAT MAKES A TOM-CAT BLUE?"**

Vocal with Piano and Guitar by **Blind WILLIE HARRIS**  
Brunswick race record No 7092

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