

Should a Wife Remain True to an Unfaithful Husband?

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

An unhappy wife writes us from New Orleans.

My dear Mrs. Jerome:—

For years my husband has been untrue to me. Every one in our

vicinity knows it. They also know that I have been true to him. Not because I loved him, I suppose, but because I loved nobody else. Now, I do and now I am contemplating being untrue to him. What makes me hesitate is that despite all I have stood from him he will not, I know, stand for any unfaithfulness from me. He will drive me out without a cent and the man

I love is unable to support me as I am used to living. Please tell me what to do.

WORRIED.

Do now what you should have done years ago—get a divorce. With all the evidence you must have against your husband it should be easy to get one. But do it before you are unfaithful and you will feel more justified in demanding a financial settlement.

I do not give you any credit at all for being faithful these many years since you had no inclination to be otherwise and since you were evidently being well supported for your patience. Still, I gather you are untrained for work of any kind, so if he is well off it is just that he contribute to your future livelihood by some kind of settlement. If he were not well off I would say you should shift for yourself, since your virtue has been of a negative sort—deserv-

The Life and Care of Any Good Watch

How to Care for Your Watch and Get the Best Timekeeping Service From It.

Follow these simple instructions—and your watch will keep good time. Almost any watch will run for

ing no great reward.

I suspect, however, that you won't take this advice. You will go ahead and try to have your cake and eat it, too. And you are liable to lose both your cake and your appetite if you do it.

And, as a final slap, my dear, I must say that your new love must not be very impassioned or you would be willing to sacrifice your luxuries for it. To be sure, it is nice to have both love and luxury; but, in your circumstances, in trying to have both you may lose both.

months after the last particle of oil on the bearings has disappeared.

And it goes without saying that injury will follow as surely as night follows day. It must be overhauled periodically—taken apart entirely—removing old dried-up oil and dirt; reoolishing parts, to prevent them being spoiled for good timekeeping. Oil in a lady's small watch will last about six or eight months.

It takes a grain of dirt the size of a needle point to stop the watch. Dirt will get inside. When you buy an automobile, you are instructed how the machine must be looked after constantly, for which work you pay a service station.

Your tiny watch is a thousand times finer machine, running constantly, so isn't it reasonable to have it attended to occasionally for a small service charge?

Stuttered His Way Into Fame

A Bootblack, Whose Only Asset was an Impediment of Speech, Suddenly Finds Himself Famous and Wealthy.

By Ruby Berkley Goodwin

WHAT Flo Ziegfield has done for the American girl, Hollywood seems intent upon doing for the Negro bootblack.

During the filming of Metro-Goldwyn-Mayer's all Negro drama, "Hallelujah," Harold Garrison, known on the lot as Slickum, rose to the height of assistant director. Then at a recent filming of one of the Cohen comedies on Christie lot the studio bootblack was called in and given a very important part in the picture. While Paramount has gone even farther by giving a bootblack a long term contract.

Oscar Smith, known as the "Cute Kid" of Central avenue, has been Paramount's official bootblack for years. Every since the passing of that most beloved actor, Wallace Reid, he has held that position. Before that time he was valet for the great movie star and a bond of friendship grew up between them that has always been the talk of the studio. Oscar became friend, and confidant to "Wally," whom he affectionately called "My Boy."

Oscar had talked quite a while before I noticed the stuttering that won the contract for him.

"I was born in Topeka, Kansas quite a few years ago," Oscar cheerfully stated. "I was s-s-sixteen years old b-before I could t-talk at all. I w-w-went to school tho' for I c-c-could listen and in that way I learned a whole lot. I r-remember one day I got a w-w-whipping. I was innocent of any wrong doing, but I couldn't say anything. I never blamed the t-teacher for Mr. Roundtree tho' that he was d-doing right. He was a f-fine old man."

When Oscar finished the grammar grades he came west to Phoenix and for five years he played tunes with his shoe rag on the boots of the fastidious in that town. Still being guided by the saying, "Go west, young man, go west," he left Phoenix and came to Los Angeles, where he secured work as head porter in Cookie's barber shop. It was here that he met Wallace Reid and it was at this time he won the nickname, "Cute Kid."

When Oscar was younger he was short and slender, now he is inclined to be a little rotund. For years it was his habit to blaze forth three or four times a day in a different and resplendent outfit of clothing, from hat to spats. But with the passing of years, Oscar's taste has quieted down. He now goes in for real estate and he has acquired some very valuable holdings around and in Los Angeles.

"Since I have been on P-paramount lot I have been playing small parts in the pictures—bellboys, w-waiters, elevator boys. When Richard Dix made 'Warming Up' I was the baseball team's mascot; in 'Beau Sabreur,' I played the part of the faithful Suda-anese servant."

Sometime ago when S. S. Van Dine's "Canary Murder Case" was adapted to the screen, a stuttering bellhop role developed. Oscar was cast for the part. That was the biggest role he had ever played. When the picture was previewed in a Hollywood neighborhood picture place the house almost became hysterical, laughing at Oscar, the frightened, wide-eyed, stuttering bell-hop, who had become unwillingly entangled in the weird murder case.

Far-sighted officials saw great possibilities in Oscar, so they rushed to him with a contract and told him to sign on the dotted line.

Bootblacking may be a lowly profession and one despised by many, but Hollywood bootblacks have learned that "the way up is down," and they have been called in to work while many a white collar man has stood impatiently outside the Central Casting office, waiting for a call that never came.

TESTED RECIPES FOR THE WEEK-END

RUMMAGE PICKLES From British Columbia

Chop 2 quarts green tomatoes, 1 quart ripe tomatoes, 1 medium cabbage, 3 large onions, 3 roots celery and 1/2 teaspoon pepper. Sprinkle with 1/2 cup salt and let stand overnight. In morning drain through colander, add 3 pints vinegar, 2 heaping cups brown sugar, and one teaspoon mustard mixed with a little vinegar. Cook for about one hour and seal.

A FALL SALAD

Don't neglect the salad merely because summer fruits and vegetables are bidding you farewell for a few months.

Many, and in fact most, of the salad ingredients are year-round foods, so if you have been catering exclusively to seasonal delicacies, learn immediately how to prepare salads from other constituents.

Lettuce is now obtainable at any time. So are oranges, lemons and bananas. If you can't get fresh pineapple, you can get it canned—and this applies to cherries as well. Whipped cream is a year-round delicacy.

So try this salad and make it an Autumn favorite. Spread crisp lettuce leaves on a salad plate. Cover with several slices of oranges on which you place two long strips of pineapple and one of banana. Top with a heaping mound of flavored whipped cream and a cherry, or colorful berry of any kind. Just before serving sprinkle the fruit and lettuce with a syrup made by mixing several teaspoons of sugar with the juice of one orange and half a lemon.

DILL PICKLES A Michigan Recipe

Fill jars with even-sized cucumbers, with one large dill flower mixed through the center of each jar, and cover with the following liquid:

2 quarts water
1/2 cup (scant) fine salt
1 1/2 cups vinegar

Heat to boiling and pour over pickles while hot. Seal at once. This method assures dills that are crisp, delicious and sure to keep.

HOW TO PREPARE VEGETABLE DISHES

Many women fail to get the most out of their vegetable dishes, either because they use too much water, or fail to add a touch of sugar. Too much water absorbs the flavor of the vegetable. A dash of sugar in the water (a small quantity of water at that) brings out the full flavor of the vegetable, and also supplies a bit of quick energy food to the diner.

A DELICIOUS ORANGE DISH

Put peel from eight oranges in cold water; heat to boiling point, and cook gently, until very tender. Drain; put in cold water, and, when cold, remove membrane and soft portion. Boil one cup sugar and one-half cup water until syrup spins a thread; put in peel, and cook gently, until syrup is evaporated and peel looks clear. Drain on wire cake cooler, and leave in open air until thoroughly dry. Store, and use as required in cakes and puddings.

Candied lemon peel may be prepared in the same way.

THE ENIGMA OF THE EIGHTIES



BLIND TOM

One of the remarkable cases of musical genius was that of Blind Tom, an uneducated Negro born of slave parents, who could play the most difficult classical compositions with the utmost ease. The fact that he was mentally weak was another factor that added to the bewilderment of the music lovers of the eighties. He has been included in Ripley's famous best seller, "Believe it or Not."



OSCAR SMITH

He was known as the Paramount studio bootblack until recently, when he created a sensation in "The Canary Murder Case." Now he has a big contract and a bright future in Hollywood.