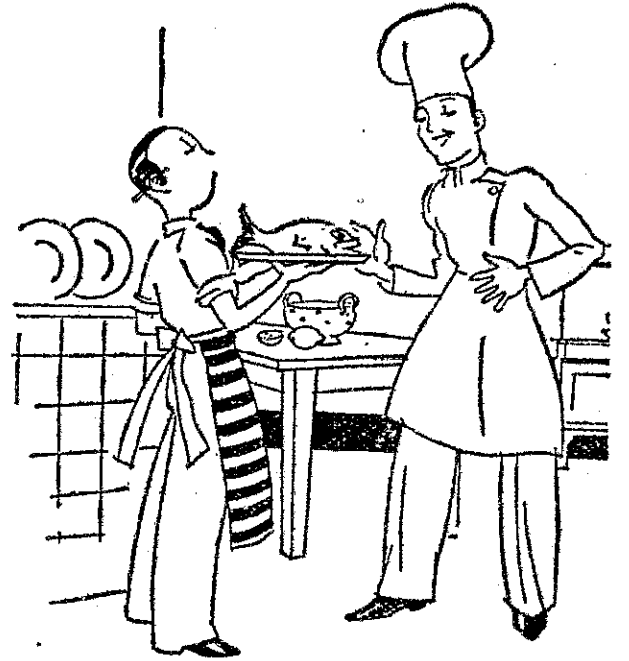


HOLLYWOOD COOKS WHO DON'T SPOIL THE BROTH

Some Favourite Recipes From The Film Stars

SINCE this is the season when most people are spending a large part of their time thinking about things to eat, many readers will be interested in the following recipes and hints on cooking supplied by 20th Century-Fox film stars, who put in a good deal of their leisure time in front of the kitchen stove when they are not in front of the cameras.



LIKE the average person who enjoys good food—more especially, perhaps, the average man—all the male stars of Hollywood who are interested in cooking (and there are plenty of them) have their pet theories and idiosyncrasies on the subject. Here are a few of them, from popular players on the 20th Century-Fox roster:—

TYRONE POWER likes his steaks, likes the special Russian way he makes them, likes to be left alone in the kitchen to make them. Anyone else is welcome to do the serving, but to make sure they're just right he wants to do the cooking job himself for his friends.

ARTHUR TREACHER is also a firm believer in the "too many cooks spoil the broth" adage and



WARNER BAXTER
"Hollywood's most famous film star cook."

whether he's making broiled chicken or Philippine Stew, he likes to do it alone. Treacher has the European belief that a little wine or brandy adds flavour to any dish—including soup. Recently, his mother, Mrs. Alice Longhurst Treacher, when she was visiting Treacher from London, inadvertently upset the tummies of all five Yorkshire puppies in the Treacher household, when she fed them some chicken bouillon. She didn't know Treacher had put a few teaspoons of sherry in the soup.

Michael Whalen, although when he's asked for his lamb curry recipe, gives a very precise and specific one, admits he cooks "by ear," and is apt to add "everything but the kitchen stove" to increase the richness and flavour of the dish, so that it never tastes quite the same as the last time he made it. Friends are perfectly willing to put up with this idiosyncrasy,

even though theirs doesn't come out as good, since his tastes better each time.

DON AMECHE'S regular Sunday open house features good old-fashioned Italian spaghetti and meat balls. However, Don substitutes bacon fat for olive oil in his version, and neither of his parents can persuade him to stick to the orthodox Italian formula, using olive oil.

SLIM SUMMERVILLE is film-dom's champion fisherman and fish chef, but his pineapple omelet, reserved for luncheon parties including feminine guests, is his chief pride and boast. Summerville is a stickler for exact temperature in cooking, and when he says "325 degrees Fahrenheit" he doesn't mean 325½ degrees. Slim admits it's the only thing in life he's precise and exact about.

WARNER BAXTER is probably Hollywood's most famous masculine stellar cook, and his Chili Con Carne has softened the hearts of some of the world's most discriminating gourmets. Warner has a completely equipped personal kitchen and perennially fully-stocked pantry both at home and at his 20th Century Fox studio dressing room, where he serves his luncheon specialty to fellow actors. Warner likes plenty of help when it comes to consuming his specialty, but he wants complete solitude while he's concocting it, since he carefully measures every grain of the ingredients, times its cooking, and tastes continually to make sure the flavouring is exactly as it should be.

KEYE LUKE, who is Charlie Chan's son on the screen, and a distinguished painter in real life, upholds the culinary traditions of his country in the kitchen with professional mastery. His "Beef-and-Bean Canton" is a favourite delicacy. Keye likes an audience while he's cooking, and furthermore waxes very philosophical or quotes (translated) the flower of Chinese poetry while he's mixing the lowly beans and onions. Cooking is a rite with Keye Luke, and his process is a source of gourmandic and intellectual delight to his friends.

Baxter's Preference

AND now for some famous film star recipes. First the favourite dishes of Warner Baxter:—

CHILI CON CARNE

Ingredients:—1½ cups olive oil, 3 medium chopped onions, 6 pods garlic, 2lb. ground round steak, 1lb. lean ground pork, 2 quarts boiling water, 2 cans tomato sauce, 1 cup chili powder, 3 tablespoonsful kumis seed, 3 tablespoonsful oregano, 1½lb. Mexican beans.

Put together as follows: Into

hot olive oil, put chopped onions. After simmering ten minutes, add ground round steak and pork, also ground. Allow the above to sim-



SONJA HENIE
Likes chocolate biscuits.

mer about twenty minutes and add tomato sauce, boiling water, chili powder and grated garlic. Salt the above to taste.

Add pulverised Oregano and kumis seed which has been placed in a cheesecloth bag—for flavour—only. Simmer slowly, for about an hour and a half or two hours.

Then add Mexican beans that have soaked over-night and cooked until tender.

Taste as you go along and if there is not enough meat flavour, add one of the beef extracts. If you do not like it too soupy, put in less water. If you desire a real hot dish, add some chili Capenos either while cooking or to the individual dish afterwards.

BAKED STUFFED ARTICHOKEs

Select large-sized artichokes. Cut off the stem end and about an inch off the top, also remove the outer layer of leaves. Spread the remaining leaves apart and fill with stuffing made of bread crumbs, a little chopped parsley

and onion and grated cheese. Mix these ingredients together with butter and olive oil. If one likes garlic, a little may be added, if desired. Bake the artichokes in a pot with about half an inch of broth or water, until tender. A strip of bacon or slice of tomato may be added on top of each artichoke, if desired.

Sonja Henie's Favourites

HAM STICKS

WRAP paper-thin slices of highly-seasoned ham around thin bread sticks. If you have not bread sticks at hand, cut stale bread in sticks one-third inch in diameter. Brush with shortening and bake until golden brown. Then wrap with the ham, which must be very thin. Spread the ham with mustard before wrapping, if mustard is desired.

GUSTARD TARTS

Combine two egg yolks, two teaspoons flour and two tablespoons sugar in double boiler. Beat two minutes, then gradually add 1½ cups rich hot milk (half cream). Cook until thick and smooth, then remove from heat and continue to beat until partially cooled. Add one teaspoon vanilla. Combine two and one-eighth cups flour, two egg yolks, five-eighths cup butter and three tablespoons sugar. Line small fluted tins with this mixture and fill with custard mixture. Cover with dough to fit tins and press edges together. Set on baking sheet and bake in 375 deg. F. oven fifteen minutes. Allow to cool slightly before unmoulding.

HOT MOCHA

Mix two tablespoons cocoa with a little cold water. Add one and one-half cups boiling water, two tablespoons sugar, a pinch of salt. Cook gently for five minutes. Add one-third cup strong coffee and one and one-half cups evaporated milk. Heat and serve. This will serve four.

CHOCOLATE BISCUIT

A favourite Norwegian recipe of Sonja Henie:

Prepare biscuit dough from ready-prepared biscuit flour, or according to your favourite recipe. After kneading for a moment or two, roll in an oblong sheet about one-third inch thick. Cut in large rounds, about three inches in diameter. Put a small square of sweet chocolate on half of each one, fold over other half of round to make semi-circles. Bake twelve minutes in a hot oven.

From Don Ameche

CREAMED SHRIMP WITH RICE

INGREDIENTS: 2 pints shrimps, 1 tablespoon tomato catsup, 2 tablespoons butter, ½ grated onion, ½ cup boiled rice, 1 gill cream, salt and pepper to taste.

Put the butter in the pan . . . when melted stir in the onion, then the rice, pepper and salt. Add the cream, shrimps and catsup. Stir until very hot . . . let it simmer for five minutes and serve on toast. This may be served from a chafing dish at the table.

ORANGE BALLS

Cream one cup of sugar with three tablespoons of butter; add the grated rind of one orange; two eggs, unbeaten, half cup orange juice. Beat thoroughly; add two scant cups flour; two teaspoons baking powder; sift them together and then beat together.



DON AMECHE

... he's old-fashioned.

Bake in small gem pans in a quick oven. Roll in powdered sugar.

LEG OF MUTTON WITH OYSTERS

Hard boil some well-fed oysters; take off the beards and horny parts—put to them some parsley, minced onion and sweet herbs; boiled and chopped fine, and the yolks of two or three hard-boiled eggs. Mix all together and cut five or six holes in the fleshy part of a leg of mutton and cut in the mixture; and dress it in either of the following ways: tie it up in a cloth and let it boil gently, two and a half or three hours, according to the size; or, braise it and serve with a pungent brown sauce.