

Come *into the* Kitchen

'Sweets from the Sweet'—Recipes which Win Applause from All Consumers



Dessert in Mary Brian's home is often the result of several dough-rolling hours. Here is one of them.



Mary could win a niche in the Cook's Hall of Fame as Hollywood's champion cake, pie and candy maker.

mixing bowls and stoves," says Mary.

Well, no doubt she gets it, for who wouldn't appreciate a generous slice of home made pie or a big hunk of cake whether it's plain gingerbread or of the aforementioned four-inch-high variety, especially if prepared by the dainty hands of lovely Mary Brian? Europeans chuckle at our cake-eating proclivities, it is said, but if they could but watch Mary get out her pastry-making utensils and all the delectable materials that goes into the making of a good cake, smell it baking, and then sample it in all its richness, they would no longer wonder that French pastries must always be second in our preferences.

Anyhow, the fragrance of freshly baked pies or cake or a batch of toothsome confection is one of the greetings that await the screen folk when they troop into the Brian home—at least they are always hoping, and usually they're not disappointed.

Another domestic confession made by Mary Brian uncovers

IF you can mix a cake that is light and tempting, or can make a pie that is flaky and juicy, your culinary reputation is assured.

This bit of philosophy is offered by Mary Brian to those who harbor yearnings to excel in kitchen calisthenics.

"You may roast a turkey to a crisp, aromatic turn, or whip up an omelet to a cloud of froth, and your skill will go unheralded," advises Mary. "But turn out an angel-food cake that glistens with a white satin frosting, and you will win a niche in the Cooks' Hall of Fame."

Mary admits that the soup, salad and meat courses of the Brian family dinners are served without benefit of her personal touch, but the desserts and candies are often the result of several dough-rolling hours, worked into the few leisure moments of her busy production schedule at the Paramount studios.

"Guests appreciate those four-inch-high variety of cakes, and I like lots of appreciation after an hour or two over

the fact that she prefers to cook for men, only. Her brother, Taurence, is the cause for this preference, as it is his generous flattery that sends Mary into the kitchen every Sunday to mix up a platter of pralines or a batch of fondant.

Mary's four favorite recipes are not of the weight-

MARY BRIAN'S

PRALINES

| | |
|------------------------------------------|---------------------------------------|
| 1 $\frac{7}{8}$ cups sugar (powdered) | 2 cups pecan meats (cut in pieces) |
| 1 cup maple sugar | $\frac{1}{2}$ cup cream |

Mix sugar, maple syrup and cream in aluminum basin and boil gently until, when tried in cold water, a soft ball may be formed. Remove from fire, and beat mixture until of a creamy consistency. Add nuts, and drop from tip of spoon in small piles on buttered paper. Pour mixture into a shallow buttered tin and when cool cut in squares, using a sharp knife.

with Mary Brian

By Sydney Valentine

controlling variety, but are guaranteed to win applause from all consumers. They are: sunshine cake, with coffee-whipped-cream frosting, (because this is Taurrence's favorite cake); apple pie, (because it is Taurrence's first choice in pies); cold pineapple soufflé, (because this is Taurrence's preference in puddings); pralines, (because Taurrence likes this southern candy best).

"My cooking activities are rather recent. As a child mother could not interest me in the weekly cookie-baking chores. I preferred to play Indian and pirates with my brother and his playmates.

"When we came to California, my brother missed the good old southern pralines. The western confectioners cannot make a praline taste like buttery syrup as the southern ones do. To please Taurrence, I asked a school friend in Texas to send me an old stand-by recipe, but I ruined many pounds of sugar and pecans before I turned out a batch worthy of a public appearance."

Mary's pralines have won studio acclaim since the completion of her recent picture "The Marriage Playground." A small box, made for the six children who worked with her in this production, brought an avalanche of praise from the members of the cast and crew who managed to get a piece.

Mary spent her precious Sundays dur-
(Continued on page 111)

Yes, we have apple pie—fresh from the oven. It's a favorite dessert in the Brian family.



Mary says she prefers to cook for men. Well, we know plenty of men who would prefer to have her!



FAVORITE RECIPES

SUNSHINE CAKE

| | |
|------------------------|----------------------------|
| Whites 10 eggs | 1 teaspoon lemon extract |
| 1½ cups powdered sugar | 1 cup flour |
| Yolks 6 eggs | 1 teaspoon cream-of-tartar |

Beat whites of eggs until stiff and dry. Add sugar gradually, and continue beating until mixture is well blended. Add yolks of eggs beaten until thick, then add lemon extract and a few drops of yellow coloring. Sift cream-of-tartar with flour three times. Cut and fold flour into egg and sugar mixture. Pour batter in buttered cake pan and bake forty minutes in moderate oven.

Come Into the Kitchen with Mary Brian

Continued from page 79

ing the work on this picture, mixing up large kettles of pralines to meet the demands of those who demand 'more.'

Here are some of Mary's recipes:

COFFEE-WHIPPED-CREAM-FROSTING

Whip until stiff one half pint of heavy cream, add sugar to sweeten. Add black coffee until cream is a light chocolate color. If the coffee and sugar thin out the cream, beat until stiff again. Cut sunshine cake in half. Spread frosting between layers, then thickly over entire cake. Serve immediately.

APPLE PIE

4 or 5 sour apples
 $\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ teaspoon grated nutmeg
 $\frac{1}{8}$ teaspoon salt
 1 teaspoon butter
 1 teaspoon lemon juice
 Few gratings lemon rind
 Line pie plate with paste. Pare, core

and cut the apples into eighths. Put row around plate one-half inch from edge, and work towards centre until plate is covered. Pile on remainder. Mix sugar, nutmeg, salt, lemon juice, and grated rind, and sprinkle over apples. Dot over with butter. Wet edges of undercrust, cover with upper crust, and press edges together.

Bake forty to forty-five minutes in moderate oven. A very good pie may be made without butter, lemon juice and grated rind. Cinnamon may be substituted for nutmeg. Evaporated apples may be used in place of fresh fruit.

CRUST PASTE

2 cups flour
 $\frac{1}{4}$ cup lard
 $\frac{3}{4}$ cup butter
 Ice water

Put flour in bowl, add lard and cut in with knife. When finely chopped add water, to make a very stiff dough, using as little as possible. Cut the butter into the dough, leaving it in rather small pieces. Chill in ice box for several hours or over night. Place ball of paste on floured cloth, pat and roll out.

COLD PINEAPPLE SOUFFLE

Yolks 3 eggs
 Grated rind 1 lemon
 Juice 1 lemon
 $\frac{1}{2}$ cup sugar
 Few grains salt
 $\frac{2}{3}$ cup canned sliced pineapple
 $\frac{1}{2}$ cup pineapple syrup
 1 tablespoon granulated gelatine
 $\frac{1}{3}$ cup cold water
 $\frac{1}{2}$ cup cream
 Whites 3 eggs

Beat egg yolks slightly and add grated rind, lemon juice, sugar and salt. Cook over hot water, stirring constantly until mixture thickens. Remove from range and add gelatine, which has soaked in water five minutes, and pineapple. When mixture begins to thicken, add cream, beaten until stiff, and egg whites, also beaten stiff. Turn into a mould, garnished with pieces of canned pineapple and candied cherries and chill thoroughly. Remove from mould to chilled serving dish and garnish with half slices of canned pineapple and candied cherries.

Thou Wow!—Continued from page 41

childish Elda, with all her supreme confidence and faith in herself and the world, I shudder."

"Then," she continued, "I decided that I had learned all that the chorus could teach me. I wanted to take a fling in straight drama. Finally I landed the youthful heroine's rôle in 'The Country Boy.'"

After many months as a dramatic actress, this little Quaker girl, who was still more Elda than Hedda, became a prima donna, singing the title rôle in "The Quaker Girl."

"I knew three high notes and three low notes. In between there was absolutely nothing. But I managed to do fairly well with the half dozen.

"It was during this time that I achieved the greatest triumph of my life," she went on. "The company was playing in Pittsburgh, and I persuaded my mother and father to come over to see me. It was the first time that they ever had set foot within the wicked land of the theater."

So peace was made with the Furry family and the seven minister uncles who forgave her, but never came to see her behind the footlights.

The next step in her career was marriage and a three-year retirement from the stage. She emerged from her taste of domesticity to enter pictures. She has never returned to the stage except spasmodically.

In those three years every trace of the Quaker Elda disappeared. She became completely the polished, scintillating Hedda of today.

She says that she never expects to marry again. She doesn't say that she knows she will never marry again. She may change her mind. And she may not.

"Why should I marry?" she asked, shrugging her slim shoulders. "I have almost everything I want: a home, my son and many friends. Why should I settle down?"

Hedda is so vitally interested in all phases of life, that her mental demands are naturally polygamous. She likes the sophisticated women whom she plays on the screen.

"They are interesting, these women. They aren't really wicked at heart. Merely bored creatures trying to amuse themselves with life and love. Most women lack the courage of their convictions. That is their weakness. I try to give my screen characters this courage, which is essentially masculine, lightened by a sense of humor and an amused detachment. I want to make them a dash of scarlet in a world of more-or-less colorless femininity."

If you turn back the leaves of history, you will find that the dashing scarlet women there portrayed are the ones who are remembered. Their daintily ineffectual and feminine sisters are forgotten.

These remembered women seem to have made a successful study and an absorbing hobby of the men of their particular centuries.

Do the men enjoy being hobbies?
 Ask Hedda. She knows!



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