

'Wolf of Wall Street' Picks Follies Bride, Broadway Hears



Two views of Edna French, and a photo of David Lamar

By Central Press
NEW YORK.—Broadway is talking about the story that Edna French, known as the "perfect Follies girl," will be the next wife of David Lamar, called by the New York newspapers "the Wolf of Wall Street" because of his methods of operating in the stock market.

The "Wolf" recently returned to the street after a long absence, and is reported to have cleaned up in the neighborhood of \$2,000,000 in a couple of months. He is now being sued for a divorce by

his first wife, Mrs. Marie Lamar. When that formality has been completed with, Broadway hears, Miss French will become Mrs. Lamar. The grizzled Lamar must represent Miss French's ideal, for, contrary to the Follies rule, she could not have money as an object in the marriage. She is the daughter of F. W. Eck, Idaho copper magnate.

This is not the first time she has been the figure in a "first page" romance. In November, 1920, she married Frank Gregg, Cornell University student and son of the wealthy president of the Cleveland Warm and Gear Company, after a whirlwind courtship. The wedding was a secret for some time, and when the parents of Gregg did learn of it, through sources that did not emanate from the principals themselves, they began efforts to have the marriage annulled. Gregg returned to college, but came back to New York post-haste when he learned that a boyhood friend, Bill Olcott, son of another wealthy Cleveland, and a Yale student, had been seen in Edna's company a great deal.

Followed scenes in hotel lobbies and the separation of Edna and Frank Olcott, suspended from Yale, told his parents that he was married to Miss French. The Olcott family threatened to disown their son, but reconciled themselves to the announcement when they investigated and learned of Miss French's wealthy antecedents.

Then Edna refused to have anything further to do with Olcott, and when his mother, hoping to alleviate his unhappiness, journeyed to Chicago, where the Follies were then playing, to ask Edna to take back her son, she learned to her consternation that they had never been married.

A GOOD WORD

Senator Magnus Johnson in Washington the other day met a dirt farmer from back home. "Senator," said the farmer, "I didn't vote for you, but I wanted to see you win."
"Weak support," said Senator Johnson, and he added: "You remind me of a Deacon Miller, who was delegated to speak a good word in memory of Bill Simmons, deceased. The deacon refused this duty at first, for Bill had been a pretty bad customer. In the end, though, he accepted the job, and on Sunday he rose and discharged it in this way: 'Breddern and sistern, Ah done promised fo' to say a good word fo' William Simmons, deceased, and so Ah hereby says we all hopes he's gwine where we all knows he haint.'"

DIRECTS SPEAKERS IN CONGRESSIONAL CAMPAIGN OF DEMS



Representative James V. McClintic of Oklahoma, is directing the speakers' bureau of the Democratic congressional campaign, from headquarters in Chicago.

AFFAIRS of the HEART

By Mrs. Thompson

FRIENDS TOO "HELPFUL"

Dear Mrs. Thompson: I am a twice-widowed woman on the shady side of 60. My best friends try to help me too much. I have wanted to keep control of my own affairs, but one of them, a man, always pushes in and by some trick or scheme gets it all out of my hands. I know I suffer financially, but he seems dreadfully hurt when he thinks I haven't faith in his being a trustworthy friend. His wife was very sweet to me for a year or two, but imposed so many duties on me I rebelled. I paid them many times over for each ride I had with them in their little car, even. I own my pretty little home near them, and this woman slanders me to all who will listen. I am advised by lady friends to move away, but I don't want to sacrifice my property. I am also told to marry a protector and defy her, but self-respecting gentlemen are not always to be had. If I had a guardian appointed for myself, could I call on my neighbor for an explanation and settlement of my financial affairs? He has ignored every appeal from me for a settlement. Sometimes life doesn't seem worth trying any longer. I have always been made over and appreciated called ladylike, kind-hearted and generous and ready to do my part in any locality. I am law-abiding and a kind neighbor, but this woman I have done so much for makes my life miserable for me.

UNHAPPY OLD LADY.
I am afraid all the earnestness of your old friends had an ulterior motive back of it, and it is high time that you demand an accounting. Having a guardian appointed might prove "out of the frying pan into the fire" for you, but it is a way out. But why not consult a reputable attorney first, who might be able to bring about the same accounting without the necessity of tying up your affairs with a guardian? At all events, summon all your courage. Refuse to let your friends meddle in your affairs at all any more.

LOVE TROUBLES

Dear Mr. Thompson: I am a girl 16 years old and a senior in high school. For almost two years I have been going with a boy two years my senior. The boy loves me, for he has proved it in many ways. Several weeks ago I went with another boy friend, and he didn't like it. I love him, but I enjoy going with other boys, too. He hardly gives my new friend a chance to be with me. Both of the boys are good and nice, but I enjoy being with my new friend more. He seems to think I am making out, and goes with me only. Please tell me how I can keep from going with the other so often, and be with my other friend more. Do you think I should keep going with both boys? My old friend never asks for a date to take me to dances or parties, but he always wants to come home with me. Do you think I should let him do this? The other boy always asks to take me, and keep my company while there. I like this better, but the other friend manages to ask for a date first. Please tell me how I can manage to keep my new friend's company more.

ANXIOUS GIRL.

If you tell your new friend he has not invited you soon enough to speak to you longer in advance, I think it is advisable for you to keep both boys as friends, since you are only 16 years old. When I advise a girl to have more than one friend I do not mean more than one sweetheart. It is very cheap for a girl to permit love-making from two or three young men. It is not right for the boy to ask to take you home from parties when he has not asked permission to escort you to them.

OUCH!

The wearied and haggard shop assistant had been kept busy so long by an importunate customer that eventually he cried: "Madam, are you shopping here?" "Certainly!" retorted the woman. "Oh!" went on the assistant. "I thought you were taking an inventory!"

WIFE SAVERS

BY MRS. MARY MORTON

Foamy Omelet.—Separate yolks and whites of four eggs. Beat separately. Have small cubes of bacon frying in frying pan, and when it begins to brown add the yolks of the eggs, to which has been added the stiffly beaten whites. Salt and pepper, fold over, and turn on platter.

Vegetable Soup.—Make a very thin white sauce. To this add one-half cup mashed peas and carrots, one-half cup mashed potatoes, and a very little finely chopped onion. Season to taste. Boil fifteen minutes and serve.

Black-Eyed Susan Salad.—Peel three oranges carefully so as to keep orange whole. Then carefully spread the sections apart until it will lay almost flat on the lettuce leaf. On this place a round ball of chopped raisins or dates to make black center of flower. Serve with whipped cream dressing.

Veal Supreme.—Two tablespoons butter, two tablespoons flour, one cup leftover gravy, one cup milk or cream, two cups diced cooked veal (leftover), two hard-boiled eggs cut in small pieces. Melt butter and mix flour and butter together, add the gravy and milk, cook until the mixture thickens. To this add the veal. When ready to serve add eggs and heat through one minute. Season to taste. This is very good with one tablespoon of Worcestershire sauce added. A very good dish when served with willow in the evening or morning.

Peach Cup.—One and one-half cups flour, three teaspoons baking powder, one-half teaspoon salt, one tablespoon butter, one and one-half cups milk, eight ripe peaches, two eggs. Pare two peaches, wash well, and add the yolks of the eggs. Add the milk, then the sifted dry ingredients. Add the butter, which has been melted, to the flour mixture. Beat well and then fold in the beaten whites. Put a layer of this mixture in the bottom of a custard cup, add half a peach and cover with butter. Sprinkle granulated sugar over the top, and bake in a moderate oven twenty minutes. Turn from cups and serve hot or cold with a hard sauce of whipped cream.

In selecting fruit, remember that all should be heavy for their size, as that denotes they are full of juice. Don't let an attractive skin persuade you to buy an apple if it is not of good weight, for it will taste tasteless and unsatisfactory. So many oranges and grapefruit be chosen with good care, as a thick skin and little pulp are apt to be found with fruit light in weight. A pineapple should not only be heavy, but the center leaves, if it is ripe, will pull out easily.

CANNING SUGGESTIONS

Spiced Crabapples.—Wash and dry three pounds choice crabapples. Remove stems and steam until soft. Pare one and one-half teaspoons allspice berries, one and one-half teaspoons black pepper and one and one-half teaspoons ginger in a spice bag or piece of cheesecloth, put in preserving kettle with two cups mild vinegar, one cup sugar and the apples. Bring to boiling point and cook gently about 20 minutes. Seal in sterilized glass jars.

Pepper Relish.—Wash and dry twelve green peppers and twelve red peppers, cut in halves, and let water and remove seeds. Peel three onions, add to peppers, and pass through a meat grinder. Put in kettle, cover with boiling water, and let stand 10 minutes. Drain, again cover with boiling water, bring to boiling point, and let boil 10 minutes. Drain thoroughly, return to kettle, add three tablespoons salt, two cups sugar and one quart of mild vinegar; bring to boiling point and simmer gently about 20 minutes. Seal in sterilized glass jars.

Green Tomato Pickle.—Wash four quarts green tomatoes, peel five

small onions and five green peppers. Finely slice or chop them, cover with brine, and let stand over night. Drain and add sour pickling vinegar. Simmer for 20 minutes and seal immediately in hot sterilized jars.

Mothers often make the mistake of allowing their children to play too hard and too long. Rest is as important as good food. Every little child needs a nap, or at least a rest, in the afternoon, and twelve or fourteen hours' sleep at night. If this rule is followed, the children are quite grown there will be fewer nervous children.

Tomato Rarebit.—Melt two tablespoons of flour. When it thickens add gradually three-fourths of a cup of light cream or milk. Have ready three-fourths of a cup of stewed and strained tomato juice to which a teaspoon of bicarbonate of soda has been added. Pour this into the mixture with two cups of grated cheese, two beaten eggs, a dash of salt and cayenne pepper, one-half teaspoon of made mustard. Stir the mixture until the cheese is melted, then turn it over onto rounds on a hot platter, or serve it on separate dishes.

Smothered Round Steak.Try out three slices of fat salt pork in an iron frying pan, add one onion peeled and cut in thin slices. Cook, stirring constantly, until the onion is brown. Wipe a two-pound slice of round steak, brown in pan, then turn over it one and one-half cups cold water and season with one-fourth teaspoon salt. Bring quickly to the boiling point, cover closely, lower fire, and let simmer until the meat is tender. Remove steak to hot platter; strain stock. Melt one tablespoon butter, add two tablespoons flour, and stir until well blended, then pour hot stock on gradually, stirring constantly. Bring to boiling point, season with salt and pepper, and pour over steak. Mushrooms may be added to the gravy if liked.

ONE WORD WRONG

The gamekeeper was faced by a new problem. He understood the habits of birds and the ways of most of the sportsmen with whom he had to deal, but now a bishop was one of the party of game. How to address him was the question that troubled him, as he confessed to a friend, whose sympathy led him to ask how he fared. "B-badly," was the answer. "The very first thing a rabbit run right into the party of game, and the damned thing, your holiness! And I saw at once from its face that 'holiness' was the wrong word!"

THAT'S SETTLED

The traveling man was settling his bill. "Pardon my curiosity, sir, but what do you stuff your beds with in this hotel?" he said to the clerk of the country hotel. "Best straw to be had in this hull country, 's'gosh!" "I know now where the straw came from that broke the camel's back," was the reply.

NO FIGHT

Col. Tilford Huston, once fifty-first owner of the Yankees with Col. Jake Ruppert, sat on a restaurant stool one day when a youngster at his elbow introduced himself. He said he had been in the colonel's regiment over in France. "In the guy," said he, "who ran Frenchy out of the cookhouse." He said I was going to kill him." The colonel did not remember the event. "What did I say?" he asked. "You says," replied the ex-doughboy, "Frenchy, go on back and get killed." "And there wasn't any fight."

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WORSE

A negro entered the general store of a small town and complained to the storekeeper that a ham he had purchased a few days before had proved not to be good. "The ham is all right, Sam," insisted the storekeeper. "No, it ain't, boss," insisted the other. "Dat ham's sure bad." "How can it be," continued the storekeeper, "when it was cured only last week?" Sam reflected solemnly a moment and then suggested: "Maybe it's done had a relapse."

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